menu.

INSALATA → SALADS

chicken & caramelized walnut, roasted red peppers, tomato, gorgonzola, balsamic vinaigrette → 10 (GF)

chopped **spinach & fig**, pancetta, gorgonzola, candied walnuts, caramelized onions, honey-mustard vinaigrette → 9 (GF)

oven roasted **beets**, citrus, goat cheese, almonds, mixed greens, balsamic vinaigrette → 9 (GF)

panzanella **"caprese bread salad"**, grilled ciabatta, roasted red peppers, fresh mozzarella, tomatoes, red onion, pine nuts, greens, balsamic vinaigrette → 9

grilled **filet mignon***, gorgonzola, greens, roasted potatoes, red peppers, tomato, red onion, balsamic vinaigrette → 13.5 (GF)

hearts of romaine, **caesar***, parmesan, garlic croutons → sm 6 → lg 8

simple salad, mixed greens, gorgonzola, tomatoes, toasted pine nuts, balsamic vinaigrette → 6 (GF)

add-ons, grilled chicken → 4, prawns → 5, salmon → 7

BRUSCHETTA TRIO → CHOOSE 3 → $7

each additional → $2

prosciutto, housemade fig jam & brie

roasted **red pepper** & goat cheese

olive tapenade & goat cheese

gorgonzola, honey & walnut

"classic" tomato, pesto, mozzarella & basil

warm **artichoke** & walnut pesto

rosemary, **garlic bread** & parmesan

apple, brie & almonds

pesto, **smoked salmon**, capers, red onion

ANTIPASTI → STARTERS

bowl of **Nonna's meatballs**, tomato sauce, mozzarella, parmesan → 7

beef **carpaccio**, capers, parmesan, greens, red onion, grilled ciabatta → 8

marinated mixed **olives** → 3.5 (GF)

PANINI → SANDWICHES

grilled **angus burger***, gorgonzola, caramelized onions, prosciutto → 11

chicken & prosciutto, artichoke hearts, mozzarella, roasted red peppers → 10

grilled **chicken pesto**, gorgonzola, roasted red peppers, foccacia → 10

PRIMI PIATTI → PASTA

angel hair, basil, garlic, parmesan, red sauce → 11

penne, creamy **pesto verdura**, peas, mushrooms, zucchini, asparagus → 12

housemade **pappardelle**, rotisserie chicken, pistachios, wild mushrooms, spicy broth → 13

salmon fettuccini alfredo, tomatoes, spinach, lemon cream sauce → 13.5

ricotta **gnocchi**, choice of cream, pesto, red sauce or gorgonzola → 13

ever-changing **ravioli**, chefs choice of the day → M.P.

fettuccini, **prawns & scallops**, sundried tomatoes, olives, tomato cream sauce → 15

pasta **bambini**, penne or angel hair, marinara or butter, cheese (12 & under) → 6

add-ons, prawns → 5, meatballs → 5, rotisserie chicken → 4

RISOTTO → RICE

butternut squash, gorgonzola, pine nuts, sage, spinach → 13 (GF)

italian **sausage**, crimini, spinach, spicy tomato cream sauce → 13.5 (GF)

seared **scallop risotto**, asparagus, wild mushrooms, english peas → 15

SECONDI PIATTI → ENTREE

chicken artichoke **piccata**, capers, lemon-wine sauce → 15

sustainable pistachio-crusted **salmon***, roasted red pepper agrodolce → 17 (GF)

bone-in, grilled **pork chop** → 19

grilled **filet mignon***, gorgonzola butter → 23.5 (GF)

→ → →
split orders / 3 special orders / 3

(GF) Gluten-free, no a gluten-free kitchen

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.