

STARTERS

- OLIVES** Assorted house marinated olives 5
- TOMATO BISQUE** Purée of tomatoes, white wine & cream, Parmesan cheese, croutons 3.5/5
- WOOD OVEN FOCACCIA** Shaved garlic, olive oil, Parmesan cheese, Calabrian chile tomato sauce 10
- MEAT & CHEESE** Prosciutto Di Parma, Soppressata, duck prosciutto, Pecorino Toscano, Taleggio, toasted focaccia, date marmellata, pickles 16
- STUFFED DATES** Handmade Italian sausage filled dates, pancetta, Gorgonzola, Calabrian chile tomato sauce 11
- BURRATA** Creamy fresh mozzarella, tomato jam, arugula, extra virgin olive oil, toasted focaccia 11
- CALAMARI** Polenta breaded, flash fried calamari, roasted garlic aioli, Calabrian chile tomato sauce 12
- MEATBALLS** Handmade beef and pork meatballs, tomato sauce, parmesan, focaccia 9.5
- BIBB SALAD** Bibb lettuce, croutons, tomatoes, English cucumbers, red onion, Parmesan vinaigrette 6.5
- BEET SALAD** Roasted beets, Gorgonzola, pistachios, arugula, balsamic vinaigrette 8

SALADS

- CITRUS GRILLED SHRIMP** Six wild caught gulf shrimp, romaine, ricotta, orange, radishes, red onion, fennel, mint, citrus vinaigrette 15
- CHICKEN PANZANELLA** Grilled marinated chicken, romaine, croutons, mozzarella, red onion, pepperoncini, basil, cucumber, tomato, red wine garlic vinaigrette 13.5
- STEAK & BEET** Grilled medium-rare hanger steak, roasted beets, Gorgonzola, pistachios, arugula, balsamic vinaigrette 15
- CALAMARI** Flash fried Calamari, romaine, roasted red peppers, red onions, tomatoes, red pepper aioli, parmesan, citrus vinaigrette 13.5

PASTA

SERVED WITH HOMEMADE FOCACCIA

- ROASTED BUTTERNUT SQUASH RAVIOLI** handmade butternut squash & mascarpone filled ravioli, local shiitake & oyster mushrooms, pine nuts, roasted broccoli, sage butter sauce 20
- SPAGHETTI BOLOGNESE** handmade spaghetti, beef & pork ragu, pancetta, Parmesan cheese 17
- SCALLOP FETTUCCINE** handmade fettuccine, bay scallops, shaved Brussels sprouts, local mushrooms, bacon, shellfish crème 24
- EGGPLANT PARMESAN** crispy breaded eggplant, mozzarella, tomato basil sauce, handmade spaghetti, Parmesan 16.5 (substitute crispy chicken \$3)
- GRILLED CHICKEN ALFREDO** herb marinated chicken, grape tomatoes, broccoli rabe, handmade fettuccine, Parmesan cream 18
- GARDEN PASTA** handmade spaghetti, zucchini, squash, local mushrooms, tomato basil sauce, crumbled goat cheese 16
- SAUSAGE & ORECCHIETTE** spicy Italian sausage, orecchiette pasta, broccoli rabe, pecorino Toscano, garlic breadcrumbs 16.5
- FOUR CHEESE PENNE** baked pasta with Taleggio, mozzarella, Fontina, Parmesan cream, pancetta, basil & tomatoes 16

— DINNER —

BASTA

PIZZERIA || RISTORANTE

PIZZA

- MARGHERITA** San Marzano tomato sauce, mozzarella, basil, extra-virgin olive oil 13
- MARINARA** San Marzano tomato sauce, oregano, shaved garlic, sea salt, extra-virgin olive oil (no cheese) 10
- SALSICCIA** Handmade Italian sausage, San Marzano tomato sauce, mozzarella, basil 15
- PEPPERONI** Calabrese Salami, San Marzano tomato sauce, mozzarella, basil 15
- QUATTRO FORMAGGI** Taleggio, ricotta, Pecorino Toscano, mozzarella, arugula, oregano 15
- FUNGHI** Local shiitake & oyster mushrooms, basil pesto, mozzarella 14.5
- LOBSTER PIZZA** Maine Lobster, sweet corn, fire roasted leeks, pancetta, mozzarella, ricotta 18

mushroom, onion, tomato +\$2.5 ea.

sausage, pepperoni, extra cheese, fried eggs +\$3.5 ea.

soppressata, prosciutto, pancetta, anchovies +\$5 ea.

1/2 Liters Wine - 18

White - Vigneti, Pinot Grigio

Red - Vinchio Vaglio Serra "Kroara", Barbera

HOUSE WINE IS ALSO AVAILABLE FOR 7/GLASS

MAIN PLATES

- HANGER STEAK** Grilled medium-rare, rosemary red potatoes, fire roasted broccolini, salsa verde 29.5
- SCOTTISH SALMON** Porcini mushroom crusted Loch Duart salmon, potato gnocchi, pancetta, mushrooms, sweet peas, Prosecco lemon butter sauce* 28
- PROSCIUTTO CHICKEN** Prosciutto & Fontina wrapped chicken breast, potato gnocchi, fire roasted asparagus, pine nuts, shaved parmesan, pesto 25
- CHICKEN MILANESE** Parmesan breaded chicken breast, crispy potatoes, arugula, grape tomatoes, onions, pepperoncini, salsa rossa, garlic aioli 21
- RIB EYE** Certified Black Angus 12 oz. grilled rib eye, Parmesan whipped potatoes, fire roasted asparagus, Barolo wine reduction* 33
- FILET MIGNON** Certified Black Angus 7 oz. grilled beef tenderloin, Parmesan whipped potatoes, fire roasted asparagus, Barolo wine reduction* 35

SUNDAY: Spaghetti & Meatballs - 9/14



Executive Chef: Brady McDonald

Chef de Cuisine: Jerrad Bly



All bread, pasta, pancetta, mozzarella, ricotta and pretty much everything else you see is hand crafted daily.

*Cooked to order. Thoroughly cooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.