

STARTERS

- OLIVES** Assorted house marinated olives 5
- TOMATO BISQUE** Purée of tomatoes, white wine and cream with Parmesan cheese and croutons 3.5/5
- WOOD OVEN FOCACCIA** Shaved garlic, olive oil, Parmesan cheese, Calabrian chile tomato sauce 10
- MEAT & CHEESE** Soppressata, Prosciutto Di Parma, 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 14
- STEAK & BEET** Grilled medium-rare hanger steak, roasted beets, Gorgonzola, pistachios, arugula, balsamic vinaigrette 15
- CALAMARI** Flash fried Calamari, romaine, roasted red peppers, onions, tomatoes, red pepper aioli, parmesan 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, seared bay scallops, shaved Brussels sprouts, local mushrooms, bacon, shellfish créma 24
- EGGPLANT PARMESAN** Crispy breaded eggplant, mozzarella, tomato basil sauce, handmade spaghetti, Parmesan 16.5 (substitute breaded 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

LUNCH: 11-5 DAILY

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 17

- mushroom, onion, tomato +\$2.5 ea.
sausage, pepperoni, extra cheese, fried eggs +\$3.5 ea.
soppressata, prosciutto, pancetta, anchovies +\$5 ea.

HAPPY HOUR: 4-6 DAILY

1/2 Liters Wine - 18

White - Vigneti, Pinot Grigio, Veneto
Red - Vinchio Vaglio Serra "Kroara", Barbera

HOUSE WINE IS ALSO AVAILABLE FOR 7/GLASS

SANDWICHES

ON HANDMADE FOCACCIA
CHOICE OF TOMATO BISQUE OR BIBB SALAD

- MEATBALL** Handmade meatballs, Calabrian chile tomato sauce, handmade mozzarella 12
- PORCHETTA** Slowly braised pork, roasted red peppers, caramelized onions, giardiniera, provolone 13
- P.L.T.** Crispy strips of pancetta, vine ripe tomatoes, butter lettuce, roasted pepper aioli 12
- EGGPLANT PARMESAN** Crispy breaded eggplant, Calabrian chile tomato sauce, handmade mozzarella 12
- THE PARMA** Prosciutto Di Parma, Soppressata, arugula, tomatoes, shaved Pecorino Toscano, red onion, roasted garlic aioli 13
- GRILLED CHICKEN** Roasted red peppers, arugula, vine ripe tomatoes, red onion, herb ricotta spread 12
- SHRIMP ARRABBIATA** Six broiled spicy gulf shrimp, arugula, red onion, vine ripe tomato, giardiniera, garlic aioli 13.5

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.

Parties of 8 or more will receive one check, we ask for one form of payment, and a suggested 18% gratuity may be added.

*Eating raw or under-cooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.