

STARTERS

- OLIVES** assorted house marinated olives 6
- 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, 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 10
- BIBB SALAD** bibb lettuce, croutons, tomatoes, English cucumbers, red onion, Parmesan vinaigrette 6.5
- BEET SALAD** roasted beets, gorgonzola, pistachios, arugula, balsamic vinaigrette 9

SALADS

- CITRUS GRILLED SHRIMP** six wild caught gulf shrimp, romaine, ricotta, orange, radishes, red onion, fennel, mint, citrus vinaigrette 15.5
- 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 16
- CALAMARI** flash fried calamari, romaine, roasted red peppers, onions, tomatoes, red pepper aioli, parmesan, citrus vinaigrette 13.5
- SALMON SALAD** grilled Loch Duart salmon, crispy potatoes, arugula, asparagus, red onion, cherry tomatoes, roasted red peppers, chianti vinaigrette, saffron aioli 17

PASTA

SERVED WITH HOMEMADE BREAD

- ROASTED BUTTERNUT SQUASH RAVIOLI** handmade butternut squash & mascarpone filled ravioli, local shiitake & oyster mushrooms, pine nuts, roasted broccoli, sage butter sauce 21
- SPAGHETTI BOLOGNESE** handmade spaghetti, beef & pork ragu, pancetta, Parmesan cheese 18
- CRAB SPAGHETTI** handmade spaghetti, blue crab, sweet corn créma, pepper relish, pickled Fresno chili, asparagus, pancetta 25
- 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 17.5
- FOUR CHEESE PENNE** baked pasta with Taleggio, mozzarella, Fontina, Parmesan cream, pancetta, basil & tomatoes 16.5

» ————— LUNCH: 11-5 DAILY ————— «

BASTA

PIZZERIA || RISTORANTE

PIZZA

- MARGHERITA** San Marzano tomato sauce, mozzarella, basil, extra-virgin olive oil 14
- MARINARA** San Marzano tomato sauce, oregano, shaved garlic, sea salt, extra-virgin olive oil (no cheese) 11
- SALSICCIA** handmade spicy Italian sausage, San Marzano tomato sauce, mozzarella, basil 16
- PEPPERONI** Calabrese Salami, San Marzano tomato sauce, mozzarella, basil 16
- QUATTRO FORMAGGI** taleggio, ricotta, pecorino Toscano, mozzarella, arugula, oregano 16
- FUNGHI** local shiitake & oyster mushrooms, basil pesto, mozzarella 15
- LOBSTER PIZZA** Maine lobster, sweet corn, fire roasted leeks, pancetta, mozzarella, ricotta 19

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

- H A P P Y H O U R -
4 - 6 D A I L Y

½ 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 14
- PORCHETTA** slowly braised pork, roasted red peppers, caramelized onions, giardiniera, provolone 14
- P.L.T.** crispy strips of house cured pancetta, vine ripe tomatoes, butter lettuce, roasted pepper aioli 13
- EGGPLANT PARMESAN** crispy breaded eggplant, Calabrian chile tomato sauce, handmade mozzarella 13
- THE PARMA** Prosciutto Di Parma, soppressata, arugula, tomatoes, shaved pecorino Toscano, red onion, roasted garlic aioli 14
- GRILLED CHICKEN** roasted red peppers, arugula, vine ripe tomatoes, red onion, herb ricotta spread 13
- SHRIMP ARRABBIATA** six spiced gulf shrimp, arugula, red onion, vine ripe tomato, giardiniera, garlic aioli 14

SUNDAY: Spaghetti & Meatballs - 10/15



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.

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