

## STARTERS

- CALAMARI FRITTI** red pepper aioli, marinara 12
- SPINACH ARANCINI** crispy rice balls, three cheeses, tomato-fennel agrodolce 9
- BLUE CRAB CROQUETTE** 9
- BURRATA** shaved fennel roasted pepper salad, pine nuts, orange-mint infused honey 10
- BAKED MEATBALLS** traditional recipe, whipped ricotta & crostini 9
- LOBSTER RISOTTO** 15
- "LA TAVOLA"** sampling of meats & cheeses including Prosciutto di Parma, Soppressata & Tallegio w/ hearth flatbreads, house "pickles", cipollini jam & roasted olives 21
- ROMAINE HEARTS & BABY KALE CAESAR** Caesar dressing, anchovies, hard boiled egg, croutons 11
- INSALATA VIVO** romaine, radicchio, arugula, baby tomatoes, crispy pancetta, gorgonzola 10
- PROSCIUTTO, MELON & ARUGULA SALAD** grilled red onion, pecorino, crostini, white balsamic vinaigrette 12

## FRESH PASTA

- MAFALDINE BOLOGNESE** housemade sausage, braised short rib, warm ricotta 20
- LINGUINE WHITE CLAM SAUCE** imported pasta, baby clams, virgin oil, chili flakes, parsley, roasted garlic 22
- BUCATINI LOBSTER & SHRIMP** roasted tomatoes, chardonnay, thyme, cream 25
- TRE CARNE GNOCCHI RAGU**  
shaved hanger steak, sweet sausage & bacon w/ balsamic onions, tomatoes, fried cherry peppers & romano 24
- LINGUINE PARMESAN ALFREDO** w/ chicken, rich cream sauce w/ roasted garlic, pinot grigio & romano 18
- LASAGNA** layered spinach pasta sheets, meat sauce, four cheeses, marinara 19
- BUCATINI ALA VODKA W/ ITALIAN SAUSAGE** imported vodka, dried chili flakes, tomatoes, romano cream 21

## PIZZA

- BALTIMORE** jumbo lump crab, sweet corn pesto, smoked cheddar, bacon & heirloom tomatoes 18
- COLAZIONE** scrambled eggs, pancetta, spinach, fontina, mozzarella, bell peppers 18
- TRE CARNE** housemade sausage, meatballs, pepperoni, fresh mozzarella 17
- CHICKEN AGRODOLCE** romano, mozzarella & fontina, grilled chicken, fennel agrodolce, chives 18
- BIANCA** soppressata, bacon, Italian sausage, chili honey 18

## ENTREES

- TUSCAN FRITTATA** mozzarella, prosciutto, arugula, red pepper aioli, rosemary potatoes 19
- CHARRED SLICED HANGER STEAK** crushed bliss potatoes, warm insalata di funghi, gremolata 29
- SEAFOOD AL FORNO**  
baked salmon & ricotta ravioli topped w/ jumbo lump crab, roasted shrimp & tomato-fontina cream 26
- VEAL CHOP SALTIMBOCCA** prosciutto, tallegio, sage, mushroom, onions, demi, sautéed spinach 32
- GARLIC SHRIMP** scampi style w/ roasted tomatoes, spinach & mozzarella 25
- BLACKENED SALMON** white balsamic shrimp, roasted cauliflower, pistachio olive oil 28
- CHICKEN MARSALA** wild mushrooms & cream over fresh mafaldine 22
- CHICKEN PARMIGIANA** pounded & lightly breaded, baked w/ marinara & mozzarella over linguini 21
- ST. PETER'S FISH PICCATA** over parmesan risotto, lemon-caper butter sauce 25