

## AFFETTATI

### **BURRATA**

pesto genovese, tomato confit, olive crostini, white balsamic 9

### **CARPACCIO PROSCIUTTO DI PARMA**

fire roasted peaches, shaved fennel, rocket greens, pecorino 10

### **“LA TAVOLA”**

sampling of meats & cheeses including Prosciutto di Parma, Sopressata & Tallegio with hearth flatbreads, house “pickles”, cipollini jam & roasted olives 21

## ANTIPASTI

### **SOUP OF THE DAY** P/A

### **BLUE CRAB CROQUETTE**

lump crab potato fritters, lemon-caper aioli, red pepper beurre blanc 14

### **ARANCINI**

crispy risotto balls, spinach & smoked mozzarella 9

### **BAKED MEATBALLS**

traditional recipe, whipped ricotta & crostini 9

### **CALAMARI FRITTI**

red pepper aioli, marinara 12

### **BAKED CLAMS OREGANATA**

spicy lemon butter 12

### **FIRE ROASTED CHICKEN WINGS**

rosemary, “burnt” lemon, pepperoncini, onions, gorgonzola fonduta dipping sauce 12

### **MOZZARELLA EN CAROZZA**

crispy fresh mozzarella “sandwich”, balsamic tomatoes, caper aioli & marinara 9

## INSALATI

### **ANTIPASTO CHOPPED SALAD**

mozzarella, salami, roasted peppers, oven-dried tomatoes, pepperoncini, olives 12

### **ROMAINE HEARTS & BABY KALE CAESAR**

Caesar dressing, anchovies, hard boiled egg, croutons 11

### **INSALATA VIVO**

romaine, radicchio, arugula, baby tomatoes, crispy pancetta, gorgonzola 10

### **ARUGULA SALAD**

fresh strawberries, fennel, pine nuts & goat cheese 12

## PIZZE

### **ROASTED CAULIFLOWER**

caramelized garlic, olive oil, mozzarella, fontina, asiago crumble 15

### **BALTIMORE**

jumbo lump crab, imperial sauce, Danish gouda, capers & roasted peppers 18

### **TRE CARNE**

housemade sausage, meatballs, pepperoni, fresh mozzarella 17

### **PIZZA MARGHERITA**

San Marzano tomatoes, basil, fresh mozzarella 12

### **WHITE PIZZA**

whipped ricotta, mozzarella, fresh basil 12

### **CAESAR SALAD PIZZA**

roasted Roma tomatoes, applewood smoked bacon, grilled chicken, Caesar salad 16

**ADDITIONS:** (3.00 each) Sausage, Grilled Chicken, Meatballs, Prosciutto, Smoked Bacon

(2.00 each): Pepperoni, Caramelized Onions, Roasted Mushrooms, Spinach, Roasted Red Peppers, Country Olives

Gluten Free Crust available (add 3.00)

Consuming raw or under-cooked meats, fish, shellfish or fresh eggs may increase your risk of food-borne illness especially if you have certain medical conditions.

## PASTA FRESCA

Hand-crafted fresh in our kitchen

### **MAFALDINE BOLOGNESE**

housemade sausage, braised short rib, warm ricotta 20

### **LINGUINE WHITE CLAM SAUCE**

imported dry pasta, baby clams, virgin oil, chili flakes, parsley, roasted garlic 20

### **BUCATINI LOBSTER & SHRIMP**

roasted tomatoes, chardonnay, thyme, cream 27

### **BROWN BUTTER GNOCCHI**

diced chicken, shiitake, herbed brown butter 24

### **RIGATONI PESTO POMODORO**

with blackened shrimp 25

### **LASAGNA**

layered spinach pasta sheets, meat sauce, four cheeses, marinara 17

## PASTA CLASSICO

Choice of bucatini, imported linguine or rigatoni pasta (gnocchi +3)

### **ALA VODKA**

imported vodka, dried chili flakes, tomatoes, romano, cream 16

### **PARMESAN ALFREDO**

rich cream sauce with roasted garlic, pinot grigio & romano 15

### **POMODORO**

San Marzano tomatoes, basil, garlic & virgin oil 15

### **CARBONARA**

bacon, onions peas, fried egg, parmesan cream 16

### **GARLIC & OIL** broccolini 15

**ADDITIONS:** Milanese Chicken 5, Shrimp 6, Chicken 6, Meatballs 5, Sausage 5

Gluten Free & Whole Wheat Pasta available upon request

## SECONDI

Add a side salad, Caesar or Insalata Vivo for 6

### **SEAFOOD AL FORNO**

baked salmon & ricotta ravioli topped with jumbo lump crab, roasted shrimp & smokey tomato-fontina cream 26

### **HEARTH BRAISED BEEF SHORT RIB**

rosemary parmesan potatoes, chianti pan sauce, blistered tomatoes, horseradish creme fraiche 26

### **HANDMADE LOBSTER RAVIOLI**

lobster chardonnay cream 28

### **ROASTED VEAL CHOP SALTIMBOCCA**

prosciutto, fontina & sage over wilted spinach 28

### **CHICKEN PARMIGIANA**

pounded & lightly breaded, baked with marinara & mozzarella over linguini 19

### **LEMON CHICKEN**

capers, lemon & chardonnay over zucchini “linguine” 22

### **CHICKEN MARSALA**

wild mushrooms & cream over fresh Mafaldine 21

### **GARLIC SHRIMP**

scampi style with roasted tomatoes, spinach & mozzarella 24

### **MAHI MAHI**

crab imperial, charred broccolini 29

### **BLACKENED SALMON**

white balsamic shrimp, roasted cauliflower, pistachio olive oil 28

## CONTORNI

**ROASTED CAULIFLOWER** pistachio oil, asiago crumble 7

**CHARRED BROCCOLINI** aglio olio 6

**ROSEMARY PARMESAN POTATOES** 6, **LOBSTER RISOTTO** 15

**SAUTEED SPINACH** 6, **ZUCCHINI “LINGUINE”** pomodoro 10