

Starters

Today's Soup MP

Made in-house daily, cup or bowl

Mediterranean Bruschetta 13.25 (GF bread +4)
Vine ripe tomato, Kalamata olive, caper, red onion, basil

Crispy Calamari 14
Chipotle aioli, marinara, lime

Fried Mozzarella 11.25
House-breaded baby mozzarella, marinara, fresh basil

Slow Braised Meatballs 12
House-made meatballs, marinara, shaved parmesan, crostini

Calabrian Chili Wings 13.25
Fried jumbo wings, sweet orange Calabrian chili glaze, creamy Gorgonzola or ranch

Roasted Jalapeño Artichoke Dip 13.75 (GF bread +4)
Four cheese, artichoke heart, roasted red pepper, focaccia chips

Burrata 13.5 (GF bread +4)
Creamy burrata, marinara, basil, crostini, extra virgin olive oil

Pan Seared Mussels 16.5 (GF bread +4 • Add pasta +5)
P.E.I. mussels, chipotle tomato white wine broth, garlic ciabatta

Manila Clams 16.5 (GF bread +4 • Add pasta +5)
Pan seared clams, Italian sausage, cannellini bean, braised fennel, white wine broth, garlic ciabatta

Fritto Misto 15.75
Calamari, Gulf shrimp, zucchini, asparagus, chipotle aioli, marinara, lime

Salads

CHICKEN +6 | SHRIMP +7 | SALMON +8

Arugula GF 10/5
Baby arugula, shaved parmesan, lemon-olive oil dressing

Colóre GF 17/8.5
Romaine, prosciutto di Parma, salami, ham, provolone, artichoke heart, roasted red pepper, Kalamata olive, tomato, balsamic vinaigrette

Caesar 12/6
Romaine, croutons, shaved parmesan, traditional lemon anchovy dressing

Caprese GF 11.75 SUB FRESH BURRATA +4
Vine ripe tomato, fresh mozzarella, basil, balsamic vinaigrette

Mixed Greens GF 9/4.5
Baby greens, tomato, red onion, balsamic vinaigrette

Cobb GF 18
Romaine, chicken, bacon, hard-boiled egg, avocado, tomato, Gorgonzola, balsamic vinaigrette

Vegetale GF 16/8
Baby greens, roasted red pepper, zucchini, artichoke heart, sun dried tomato, feta, Kalamata olive, balsamic vinaigrette

Wedge GF 13/6.5
Romaine, vine ripe tomato, bacon, red onion, creamy Gorgonzola

Chipotle Shrimp GF 17.25
Baby greens, avocado, tomato, toasted pumpkin seeds, shredded cheddar, cilantro-lime vinaigrette

Salmon* GF 19
Baby greens, avocado, tomato, hard-boiled egg, red onion, Kalamata olive, lemon-olive oil dressing

*These items may be served raw or under cooked, or contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

*These items cannot be made gluten free.

Entrées

GF PASTA +4

Steak

New York Strip* 32
10oz house-cut strip, herb-roasted gold potato, grilled asparagus, Gorgonzola demi cream

Steak Pizzaiola* 28
10oz house-cut strip, spicy roasted tomato herb sauce, spaghetti

Chicken

Chicken Marsala 23.25
Pan seared chicken breast, mushroom, garlic spinach, Marsala reduction, fettuccine

Chicken Piccata 23.25
Pan seared chicken breast, caper, artichoke heart, lemon white wine broth, spaghetti

Chicken Saltimbocca 24.25
Pan seared chicken breast, prosciutto, provolone, garlic spinach, Marsala sage-butter reduction, potato gnocchi

Seafood

Pan Seared Salmon* GF 24.5
Broccoli, artichoke heart, sundried tomato, lemon white wine pan sauce

Linguine Pescatore 26
P.E.I. mussels, Manila clams, Gulf shrimp, calamari, pan seared fish, spicy white wine tomato broth

Lobster Ravioli* 27.75
Maine lobster, ricotta and herb filled ravioli, pan seared Gulf shrimp, fresh basil, vodka tomato cream

Pesce di Giorno* MP
Today's fish, zucchini, vine ripe tomato, braised fennel, potato gnocchi, asparagus, lemon white wine cream

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

GF GLUTEN-FREE OPTIONS ARE AVAILABLE; HOWEVER, WE ARE NOT A GLUTEN-FREE FACILITY, AND CROSS-CONTACT MAY OCCUR.

THANK YOU FOR ALLOWING US TO ADD 20% GRATUITY TO PARTIES OF 6 OR MORE. SORRY, NO CHECKS ACCEPTED.

ASK ABOUT OUR CATERING OPTIONS!

Pasta

GF PASTA +4

- Spaghetti Pesto Chicken** 19
Roasted chicken, mushroom, sundried tomato, basil pesto, crumbled goat cheese
- Fettuccine Shrimp Alfredo** 19.25
Pan seared Gulf shrimp, broccoli, parmesan cream
- Penne Arrabbiata** 16.5
Spicy marinara, garlic, jalapeño, Kalamata olive, feta
- Penne Bolognese** 18
Traditional meat sauce—ground beef, tomato, spices, parmesan
- Chicken Conchiglie** 18.5
Roasted chicken, broccoli, sundried tomato, creamy parmesan broth
- Penne & Italian Sausage** 18.25
Spicy Italian sausage, baby spinach, artichoke heart, parmesan cream
- Cheese Ravioli*** 18.25 **SUB BOLOGNESE SAUCE +3.5**
Ricotta, Pecorino, parmesan, roasted garlic tomato cream, basil
- Salmon Fettuccine*** 18.75
Pan seared salmon, baby arugula, roasted garlic chipotle cream
- Linguine & Prosciutto** 18
Prosciutto di Parma, mushroom, shallot, pesto cream

Baked Pasta

- Lasagna Bolognese*** 20
Traditional meat sauce layered with parmesan, ricotta, mozzarella
- Vegetable Lasagna*** 19
Spinach, broccoli, zucchini, ricotta, pesto, mozzarella, marinara
- Baked Chicken Penne** 19
Spinach, ricotta, parmesan cream, mozzarella
- Baked Penne Bolognese** 19.5
Traditional meat sauce—ground beef, tomato, spices, parmesan, mozzarella
- Baked Conchiglie** 16.5
Ricotta, parmesan, mozzarella, marinara

Pizza	HAND-TOSSED GF 10" +4	10"	16"*
Wild Mushroom WHITE SAUCE		16	28
Wild mushroom, roasted garlic, ricotta, truffled Pecorino			
La Rossa RED SAUCE		16	28
Pepperoni, fresh mozzarella, Kalamata olive, oregano			
Prosciutto WHITE SAUCE		16	28
Prosciutto di Parma, arugula, shaved parmesan			
Piccante RED SAUCE		16	28
Pepperoni, Polidori sausage, jalapeño, garlic			
Greek WHITE SAUCE		16	28
Artichoke, spinach, roasted red pepper, Kalamata olive, red onion, feta			
Americana RED SAUCE		16	28
Pepperoni, meatball, Polidori sausage, green pepper, onion, mushroom			
Carne RED SAUCE		16	28
Pepperoni, house-made meatball, Polidori sausage			
Margherita RED SAUCE		15	27
Fresh mozzarella, basil, olive oil			
Hawaiian RED SAUCE		16	28
Pepperoni, ham, pineapple			

Calzones*	MADE WITH RICOTTA AND MOZZARELLA, SERVED WITH A SIDE OF MARINARA	16.5
Chicken, Artichoke Heart & Jalapeño	Ham, Pineapple & Jalapeño	
Meatball, Green Pepper & Onion	Pepperoni & Sausage	
	Spinach & Mushroom	

Classics

GF PASTA +4

- Linguine alle Vongole** 20
Manila clams, roasted garlic white wine butter broth, touch of chili flake
- Shrimp Fra Diavolo** 19.5
Kalamata olive, caper, shallot, spicy tomato broth, spaghetti
- Eggplant Rollatini** ☹️ 17 *(Add pasta +5)*
Oven roasted eggplant, spinach, ricotta, mozzarella, marinara
- Shrimp Scampi & Linguine** 19.25
Pan seared Gulf shrimp, shallot, garlic, chili flake, white wine lemon broth
- Spaghetti & Meatballs*** 17.75
Marinara, roasted garlic, fresh basil, parmesan
- Chicken Parmesan*** 20
Breaded chicken breast, mozzarella, marinara, linguine
- Sausage & Peppers** 19.25
Bell pepper, onion, spicy Italian sausage, marinara, mozzarella, spaghetti
- Eggplant Parmesan*** 18
House-breaded eggplant, ricotta, mozzarella, marinara, linguine

Beverages

- Italian Strawberry Lemonade** 6
Strawberry Puree, house-made simple, San Pellegrino Limonata
- Modest Mule** 6
Fresh-squeezed lime, ginger beer, house-made simple
- Rosemary “No-Loma”** 6
Fresh-squeezed grapefruit, lime, rosemary simple
- Italian Cream Soda** 6
San Pellegrino Aranciata with your choice of syrup: orange, peach, mango
- Flavored Iced Tea** 4.25
Mango, raspberry, or peach
- Acqua Panna**
500 ml 4.25
- San Pellegrino**
500 ml 4.25 | Liter 6.25
- San Pellegrino Soda** 3.75
Orange or lemon
- Hot Chocolate** 4
- Espresso** 4.25
- Cappuccino** 5.25
Vanilla, caramel or hazelnut add 75¢
- Latte** 5.25
Vanilla, caramel or hazelnut add 75¢

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