

Starters

Today's Soup MP
Made in-house daily, cup or bowl

Bruschetta  13.75 (GF bread +4)
Grilled ciabatta, vine ripe tomato, fresh mozzarella, basil, balsamic reduction

Crispy Calamari 15
Chipotle aioli, marinara, lime

Fried Mozzarella  12
House-breaded baby mozzarella, marinara, fresh basil

Slow Braised Meatballs 12.5
House-made meatballs, marinara, shaved parmesan, crostini

Calabrian Chili Wings 13.5
Fried jumbo wings, sweet orange Calabrian chili glaze, carrot, celery, creamy Gorgonzola or ranch

Roasted Jalapeño Artichoke Dip  14 (GF bread +4)
Four cheese, artichoke heart, roasted red pepper, focaccia chips

Burrata  14 (GF bread +4)
Creamy burrata, marinara, basil, crostini, extra virgin olive oil

Pan Seared Mussels 17 (GF bread +4 • Add pasta +5)
P.E.I. mussels, chipotle tomato white wine broth, garlic ciabatta

Salads

CHICKEN +6 | SHRIMP +9 | SALMON +10

Arugula   10/5.5
Baby arugula, shaved parmesan, lemon-olive oil dressing

Colóre  18/9.5
Romaine, prosciutto di Parma, salami, ham, provolone, artichoke heart, roasted red pepper, Kalamata olive, tomato, balsamic vinaigrette

Caesar 12/6.5
Romaine, croutons, shaved parmesan, traditional lemon anchovy dressing

Caprese   12  SUB FRESH BURRATA +4
Vine ripe tomato, fresh mozzarella, basil, balsamic vinaigrette

Mixed Greens   9/5
Baby greens, tomato, red onion, balsamic vinaigrette

Cobb  19
Romaine, chicken, bacon, hard-boiled egg, avocado, tomato, Gorgonzola, balsamic vinaigrette

Vegetale   16/8.5
Baby greens, roasted red pepper, zucchini, artichoke heart, sundried tomato, feta, Kalamata olive, balsamic vinaigrette

Italian Wedge  14/8
Romaine, crisp pancetta, crumbled Gorgonzola, vine ripe tomato, red onion, creamy Gorgonzola dressing

Chipotle Shrimp  19
Baby greens, avocado, tomato, toasted pumpkin seeds, shredded cheddar, cilantro-lime vinaigrette

Salmon*  20
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* 34
10oz house-cut strip, herb-roasted gold potato, grilled asparagus, Gorgonzola demi cream

Steak Pizzaiola* 32
10oz house-cut strip, spicy roasted tomato herb sauce, spaghetti

Chicken

Chicken Marsala 24
Pan seared chicken breast, mushroom, garlic spinach, Marsala reduction, fettuccine

Chicken Piccata 24
Pan seared chicken breast, caper, artichoke heart, lemon white wine broth, spaghetti

Chicken Saltimbocca 25
Pan seared chicken breast, prosciutto, provolone, garlic spinach, Marsala sage-butter reduction, potato gnocchi

Seafood

Pan Seared Salmon*  25
Broccoli, artichoke heart, sundried tomato, lemon white wine pan sauce

Linguine Pescatore 28
P.E.I. mussels, Manila clams, Gulf shrimp, calamari, pan seared fish, spicy white wine tomato broth

Lobster Ravioli* 29
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

 VEGETARIAN |  HOUSE FAVORITE

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

MANY DISHES CAN BE MADE VEGAN. PLEASE ASK.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

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** 20
Pan seared Gulf shrimp, broccoli, parmesan cream
- Penne Arrabbiata**  17
Spicy marinara, garlic, jalapeño, Kalamata olive, feta
- Penne Bolognese** 18.5
Traditional meat sauce—ground beef, tomato, spices, parmesan
- Chicken Conchiglie** 19
Roasted chicken, broccoli, sundried tomato, creamy parmesan broth
- Penne & Italian Sausage** 19
Spicy Italian sausage, baby spinach, artichoke heart, parmesan cream
- Cheese Ravioli**^{*}  19

 **SUB BOLOGNESE SAUCE +4**

Ricotta, Pecorino, parmesan, roasted garlic tomato cream, basil
- Salmon Fettuccine**^{*} 19
Pan seared salmon, baby arugula, roasted garlic chipotle cream
- Linguine & Prosciutto** 18
Prosciutto di Parma, mushroom, shallot, pesto cream

Baked Pasta

GF PASTA +4

- Lasagna Bolognese**^{*} 20
Traditional meat sauce layered with parmesan, ricotta, mozzarella
- Vegetable Lasagna**^{*}  19
Spinach, broccoli, zucchini, ricotta, pesto, mozzarella, marinara
- Baked Chicken Penne** 20
Spinach, ricotta, parmesan cream, mozzarella
- Baked Penne Bolognese** 20
Traditional meat sauce—ground beef, tomato, spices, parmesan, mozzarella
- Baked Conchiglie**  17.5
Ricotta, parmesan, mozzarella, marinara

Pizza

HAND-TOSSED | **10"** \$16 | **16"** \$28 | **GF 10"** +\$4

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

Classics

GF PASTA +4

- Linguine alle Vongole** 21
Manila clams, roasted garlic white wine butter broth, touch of chili flake
- Shrimp Fra Diavolo** 20
Kalamata olive, caper, shallot, spicy tomato broth, spaghetti
- Eggplant Rollatini**   17 *(Add pasta +5)*
Oven roasted eggplant, spinach, ricotta, mozzarella, marinara
- Shrimp Scampi & Linguine** 20
Pan seared Gulf shrimp, shallot, garlic, chili flake, white wine lemon broth
- Spaghetti & Meatballs**^{*} 18
Marinara, roasted garlic, fresh basil, parmesan
- Chicken Parmesan**^{*} 20
Breaded chicken breast, mozzarella, marinara, linguine
- Sausage & Peppers** 20
Bell pepper, onion, spicy Italian sausage, marinara, mozzarella, spaghetti
- Eggplant Parmesan**^{*}  19
House-breaded eggplant, ricotta, mozzarella, marinara, linguine

Beverages

- Italian Strawberry Lemonade** 6.5
Blended strawberries, house-made simple, Limonata
- Modest Mule** 6.5
Fresh lime, house-made simple, Ginger Beer
- Rosemary “No-Loma”** 6.5
Fresh grapefruit, fresh lime, house-made rosemary simple, Aranciata Rosso
- Basil Rickey** 6.5
Muddled basil, fresh lime, house-made simple, soda
- Italian Cream Soda** 6.5
Aranciata, splash of heavy, your choice of syrup: orange, peach, mango, vanilla
- Flavored Iced Tea** 4.25
Mango, raspberry, or peach
- San Pellegrino**
500 ml 4.25 | Liter 6.25
- San Pellegrino Soda** 4.25
Orange or lemon
- Espresso** 4.25
- Cappuccino** 5.25
Vanilla, caramel or hazelnut add 75¢
- Latte** 5.25
Vanilla, caramel or hazelnut add 75¢

^{*}These items cannot be made gluten free.