

## Appetizers

### Fonduta 13

A creamy blend of hot melted Italian cheese and pancetta with toasted ciabatta for dipping

### Calamari Fritti 18

Crispy calamari, rustic spicy arrabbiata, lemon chive and roasted garlic aioli GF\*\*

### Arancini 14

Crispy breaded rice ball, filled with meat sauce, chicken, mozzarella, peas, over pomodoro

### Cozze con Finnocchio 21

PEI mussels, fennel, garlic, white wine, butter, blistered tomatoes, Italian parsley, basil, grilled ciabatta, GF\*

### Antipasto Salumi E Formaggi 24

Charcuterie of cured Italian meats and cheeses, housemade vinegar peppers, olives, hot honey, black cherry jam, toasted crostini GF\*

### Pane All' Aaglio 14

Toasted ciabatta bread, extra virgin olive oil, fresh garlic, Romano cheese, parsley and pomodoro dipping sauce.

### Meatball Flight 18

Trio of house-made beef, veal and pork meatballs with spicy rustic arrabbiata, pesto cream (pinenuts) and roasted garlic cream

\*Gluten Free only if ordered with NO CROSTINI OR GRILLED CIABATTA TOAST \*\*Gluten Free with preparation. Possible cross contamination.

## Salads

### Insalata Della Casa Grande 9.50 Piccolo 7.50

Organic baby greens, fresh plum tomato, with balsamic vinaigrette or lemon, olive

oil, basil dressing.

Insalata Cesare Grande 14 Piccolo 8

Housemade caesar dressing, romaine lettuce, ciabatta crostini, Sicilian white anchovy. GF\*\*

Insalata Dell' Orto 21

Seared peppers, mushrooms and onions, baby greens, sun dried cranberries, oranges, pancetta, mozzarella, ciabatta crostini, citrus vinaigrette. GF\*\*

Insalata Caprese 13

Vine ripened tomatoes, housemade mozzarella, balsamic reduction, extra virgin olive oil, fresh basil. GF

Insalata Campania con Fragoli 17

Mixed greens and romaine with fresh strawberries, gorgonzola cheese, strawberry vinaigrette, candied walnuts. GF

ADD ONS

Chicken 4 Steak Tips 15 Shrimp (4) 13

Salmon 16/23 Chicken & Shrimp 11 Scallops 18

\*\*Gluten Free only if ordered with NO CROSTINI

Pizza or Calzone

Margherita Grande 20 Piccolo 15

Fresh plum tomato sauce, housemade fresh mozzarella, sweet basil.

Pepperoni Grande 20 Piccolo 16

Fresh plum tomato sauce, fresh mozzarella, pepperoni, oregano.

Nunziatina Grand 26 Piccolo 16

Prosciutto di Parma, fig jam, figs, arugula, gorgonzola, balsamic glaze.

Rosea Grande 25 Piccolo 18

Garlic parmesan cream, housemade sausage,

caramelized onions, ricotta, mozzarella.

Guiseppe Funghi Grande 25 Piccolo 17  
Wild mushrooms, plum tomato sauce, ricotta,  
mozzarella, pepperoni, caramelized onions

Pollo Nicolo Grande 25 Piccolo 17  
Grilled chicken, basil pesto (pinenuts) shredded  
mozzarella, goat cheese, roasted peppers

Pizza e Insalata 14  
Two large, warm slices of Margherita pizza and our house or caesar salad

PIZZA DOUGH CONTAINS EGG  
Pizza Gluten Free only available in PICCOLO with Gluten Free Crust

Pasta  
Fresh Pasta Choices  
Garganello, Rigatoni, Fettuccine, Angel Hair, Gnocchi or Gluten Free Penne

Bolognese 26  
Traditional veal bolognese, fresh rigatoni pasta, shaved Parmigiano Reggiano

Pomodoro 17  
Ripe plum tomato sauce, fresh angel hair, fresh basil, ricotta salata

Arrabbiata 17  
Rustic, spicy pomodoro with olive oil, garlic and chili pepper, over fresh  
housemade garganello Add sautéed calamari 27

Pasta alla Norma 19  
Ripe plum tomato sauce, eggplant, shaved ricotta salata, fresh basil, angel  
hair

Pasta Fresca Del Mare MKT  
Fresh fettuccine pasta, Chef's choice of fresh seafood, tossed in a rustic, spicy  
arrabbiata sauce

Rigatoni Con Salsiccia E Broccolini 28  
Housemade fresh rigatoni pasta, housemade sausage, broccolini, roasted

garlic, Italian parsley, Pecorino Romano

Pancetta E Panna 28

Fresh fettuccine tossed in roasted garlic, pancetta, Pecorino Romano cream  
Reduction

Garganello Con Salsa Di Constantini Brasati 33

Housemade garganello pasta, pulled, braised chianti short ribs, pomodoro,  
crushed red pepper, demiglace, Parmigiano Reggiano

Ravioli All' Aragosta Grande 39 Piccolo 26

Maine lobster stuffed ravioli, white wine, shallots, lemon, cream

Ravioli Di Zucca Grande 25 Piccolo 20

Butternut squash ravioli, brown sugar butter, sage, topped with  
sun-dried cranberries, spiced pecans, gorgonzola

Ravioli Di Ricotta Grande 21 Piccolo 17

Homemade cheese ravioli, fresh basil, pomodoro sauce, shaved  
Parmigiano Reggiano

Entrees

Salmon con Gremolada Grande 38 Piccolo 28

Fresh grilled salmon, with lemon, parsley, garlic and crushed red  
pepper, lemon basil vinaigrette, roasted new potatoes, pan seared  
asparagus GF

Melanzane al Forno 19

Breaded eggplant, fresh mozzarella, roasted peppers, pomodoro sauce,  
brick oven roasted Add Chicken 23 Sausage 25

Saltimbocca con Ravioli di Funghi Chicken 31

Seared chicken or veal, prosciutto di Parma, wild mushroom ravioli, Veal 39  
marsala cream GF\*\*

Filetto di Sogliola 34

Pan seared filet of sole, lemon, capers, white wine butter sauce,  
spinach and gnocchi GF\*\*

Constantini Brasati 36

Chianti braised beef short rib, harvest vegetables and roasted sweet potatoes

Bistecca di Filetto con Funghi 53

Ciabatta, Parmigiano Reggiano, pancetta, herbed crusted, filet mignon, seared mushroom risotto, balsamic reduction, charred broccolini GF\*\*\*

Pollo o Vitello con Limone Chicken 27 Veal 38

Pan seared chicken and broccoli, lemon caper butter, Parmigiano Reggiano, fresh fettuccine GF\*\*

Pollo Albicocca 34

Pan seared apricot orange liqueur glazed Statler chicken, roasted gold potatoes, sautéed broccolini GF

Pollo Ripieno con Mozzarella 31

Breaded, chicken breast, stuffed with housemade fresh mozzarella, fettuccine, pomodoro

Vitello alla Milanese 42

Panko parmesan crusted veal, cherry tomatoes, arugula, white beans, basil, lemon basil vinaigrette, shaved Parmigiano Reggiano

\*\*Gluten Free only if ordered with Gluten Free pasta

\*\*\*Gluten Free if prepared without crust

Sides

Seared spinach 8

Seared asparagus 12

Seared broccoli 8

Parmesan Reggiano risotto 10

Truffled potatoes 10

Roasted gold potatoes 8

Roasted sweet potatoes 8

Charred broccolini 8 Sautéed wild mushrooms 13