

APPETIZERS**OLIVES** 6.00

plate of marinated olives

SOUP P/A

please ask your server for today's soup selection

MUSSELS 12.00

¾lb fresh mussels in a spicy tomato sauce with pernod + herbs

SMOKED SALMON + CHÈVRE PLATE 12.00

with warm multigrain flatbread, capers, marinated red onions

GRILLED CALAMARI + SHRIMP 12.00

on tossed greens with a black olive + tomato salsa

CROSTINI 7.25

four pieces of grilled bread topped with wild mushrooms + chèvre

BRUSCHETTA 7.25

italian bread toasted with olive oil, garlic, tomatoes + basil

with brick + mozzarella cheese 8.75

GARLIC BREAD 5.50

toasted with fresh garlic, parsley butter

with cheddar cheese 6.50

with sun-dried tomatoes, brick + mozzarella cheese 7.50

SALADS**CHICKEN SALAD** 13.75

boston lettuce, pecans, red onions + caciocavallo cheese with an orange, caper dressing

CAPRESE 13.00

red + yellow vine ripened tomatoes with bocconcini cheese, fresh basil + a white balsamic reduction

INSALATA ROMA

mixed greens with chèvre, roasted red peppers, roasted walnuts + balsamic vinaigrette

small 8.00

large 11.75

SPINACH + MUSHROOM 11.75

baby spinach, shallots, cremini mushrooms, portobello mushrooms + a walnut vinaigrette with freshly grated grana padano

RUCOLA E ASPARAGI 12.00

arugula, asparagus, baby bocconcini + cherry tomatoes with a mint dressing

CAESAR SALAD

crisp romaine with our famous caesar dressing

small 7.50 large 10.75

anchovies add 1.50

BABY GREENS

mixed greens, tomatoes + cucumber in a tangy lemon vinaigrette

small 7.00 large 9.50

ADD ONS

add to any of the above salads

grilled salmon 9.00

wood fired chicken breast 6.00

MAIN**HALIBUT** 24.00

pan seared halibut with seasonal vegetables, roasted potatoes + lemon, thyme tomato sauce

ATLANTIC SALMON 24.00

pan seared salmon with asparagus + a warm salad of fingerling + baby red potatoes, tomatoes + shallots in an extra virgin olive

VEAL LIMONE 23.00

veal scallopini sautéed with garlic, lemon, demi glaze served with a butter, chive fettuccine + vegetables

CHICKEN ASIAGO 20.75

chicken breast stuffed with spinach + asiago cheese topped with a honey mustard cream sauce served with roast potatoes + seasonal vegetables

CHICKEN PARMA + PASTA 19.00

breaded chicken scallopini topped with tomato sauce + mozzarella, served with linguini pomodoro

PASTA

substitute gluten-free pasta in select pastas add 2.00

LINGUINI DI MARE 19.00

shrimp, bay scallops, mussels + calamari in a light olive oil tomato sauce

RIGATONI FUNGHI E CARNE 19.00

sautéed mushrooms + beef tenderloin tips in a brandy jus, cream + shaved parma

LINGUINI POLLO E PESTO 18.50

grilled chicken, pesto cream sauce, plum tomatoes, pine nuts, parmesan

SPAGHETTINI BOLOGNESE 17.75

traditional tomato + braised beef sauce

LINGUINI CARBONARA 16.75

parmesan, splash of cream, garlic, sautéed leeks, egg yolk, butter, double smoked bacon, black pepper

PENNE CAPRI 17.50

grilled chicken, mushrooms, spinach + tomato, finished with lemon garlic olive oil, shaved grana padano

FETTUCCINE SALMONE 17.00

applewood smoked salmon, snow peas, fresh dill, vodka cream sauce

GARGANELLI RUSTICA 17.00

oven roasted tomatoes, spinach, ricotta, artichoke hearts, kalamata black olives, aglio olio

grilled chicken add 4.00

GNOCCHI SORRENTINA 15.75

potato dumplings with tomato sauce, fresh basil + bocconcini

PIZZA

multigrain crust add 0.80

organic, yeast-free spelt crust add 2.00

gluten-free crust add 4.00

PIZZA AFFUMICATO 17.00

tomato sauce, gorgonzola, smoked chicken, caramelized onions, sautéed spinach, roasted pine nuts

PESTO PIZZA 16.50

pesto, gaisli, grilled chicken, fried eggplant (lightly floured), roasted garlic

PROSCIUTTO PIZZA 16.25

tomato sauce, brick + mozzarella cheese, warm prosciutto, artichoke hearts, red pepper, black olives

PIZZA VICINO 16.00

tomato sauce, roasted garlic, bocconcini, olives, roasted red peppers, salami + parmesan cheese

PIZZA SANTO 15.75

organic spelt flour crust, tomato sauce, cheese flavoured topping, herbs, sautéed spinach, red onions, roasted red peppers

ITALIAN SAUSAGE PIZZA 15.75

tomato sauce, brick + mozzarella, spicy italian sausage, grilled red onions, fresh basil + chili oil

FIG PIZZA 15.50

mascarpone, warm prosciutto, figs, shaved grana padano, a drizzle of honey + lemon dressed arugula

PIZZA POLLO 15.50

tomato sauce, provolone cheese, grilled chicken, roasted garlic + roasted red peppers

PIZZA GORGONZOLA 15.00

gorgonzola, red wine caramel pears, caramelized onions, walnuts, lemon dressed arugula

PIZZA ASPARAGI 14.00

pesto, chèvre, asparagus, pancetta + chives

PIZZA FUNGHI 14.00

cremini, portobello + oyster mushrooms, scamorza cheese, roasted fennel seed + arugula

PIZZA TRE FORMAGGI 14.00

light tomato sauce scamorza, smoked provolone + asiago cheese with fresh garlic + herbs

PIZZA DI BUFALA 13.00

tomato sauce, buffalo mozzarella + fresh basil

HAWAIIAN PIZZA 11.75

tomato sauce, brick + mozzarella, ham + pineapple

PIZZA NOVE 11.75

tomato sauce, brick + mozzarella, green pepper, mushrooms + onions

PEPPERONI PIZZA 9.75

tomato sauce, brick + mozzarella + pepperoni