



## APPETIZERS

<b>SOUP</b>	<b>P/A</b>
ask your server for today's selection	
<b>ANTIPASTO FOR TWO</b>	<b>19.00</b>
a selection of olives, prosciutto di parma, grilled portobello mushroom, grilled artichoke hearts, grana padano, house roasted red peppers, homemade cacciatore salami + friulano cheese	
<b>MUSSELS</b>	<b>11.75</b>
¾lb fresh mussels in a spicy tomato sauce with pernod + herbs	
<b>GRILLED CALAMARI + SHRIMP</b>	<b>11.50</b>
on tossed greens with a tomato, black olive salsa	
<b>SARDINIAN SPICED DEEP FRIED CALAMARI</b>	<b>11.50</b>
with tartar sauce + lemon	
<b>SMOKED SALMON + CHÈVRE PLATE</b>	<b>10.00</b>
with warm multigrain flatbread, capers, marinated red onions	
<b>CROSTINI DUET</b>	<b>9.00</b>
two pieces of toasted bread topped with herbed chèvre, sliced tomatoes + olive oil and two pieces of toasted bread topped with wild mushrooms + friulano cheese	
additional pieces	each <b>2.50</b>
<b>BRUSCHETTA</b>	<b>7.00</b>
four pieces of italian bread toasted with olive oil, garlic, tomatoes + basil	
with brick + mozzarella cheese	<b>8.75</b>
additional pieces	each <b>2.00</b>
<b>GARLIC BREAD</b>	<b>5.00</b>
toasted with fresh garlic, parsley butter	
with brick + mozzarella cheese	<b>6.00</b>
with sun-dried tomatoes, brick + mozzarella cheese	<b>7.00</b>
<b>SALADS</b>	
<b>CAPRESE SALAD</b>	<b>14.00</b>
mozzarella di bufala, vine ripened tomatoes, fresh basil, extra virgin olive oil	
<b>GRILLED CHICKEN + FETA</b>	<b>12.50</b>
grilled chicken on baby spinach with goat feta + slivered almonds in a light honey mustard dressing	
<b>BEET SALAD</b>	<b>11.00</b>
purple + golden beets, chèvre + walnuts with a champagne + lemon vinaigrette	
<b>INSALATA ROMA</b>	
mixed greens with chèvre, roasted red peppers, roasted walnuts + balsamic vinaigrette	
small	<b>8.00</b>
large	<b>11.00</b>
<b>WILD MUSHROOM + ARUGULA</b>	<b>11.00</b>
medley of sautéed wild mushrooms, tomatoes, shaved grana padano + roasted shallot vinaigrette	
<b>CAESAR SALAD</b>	
crisp romaine with our famous caesar dressing	
small	<b>7.00</b>
large	<b>10.00</b>
anchovies	add <b>1.50</b>
<b>BABY GREENS</b>	
mixed greens, tomatoes + cucumber in a tangy lemon vinaigrette	
small	<b>6.75</b>
large	<b>9.00</b>
<b>ADD ONS</b>	
add to any of the above salads	
6 oz. grilled salmon	<b>10.00</b>
6 oz. wood fired chicken breast	<b>6.00</b>
grilled shrimp	<b>4.00</b>

## PASTA

substitute gluten-free pasta in select pastas	add 2.00
grilled chicken	add 4.00
hot italian sausage	add 4.00
shrimp	add 4.00

**LINGUINI DI MARE** 19.00  
shrimp, scallops, mussels, calamari, light olive oil, tomato sauce

**ORRECHIETTE FUNGHI E CARNE** 18.00  
wood-fire roasted wild mushrooms + beef tenderloin tips in a brandy jus, cream + grana padano

**LINGUINI POLLO E PESTO** 16.75  
grilled chicken, pesto, plum tomatoes, pinenuts, parmesan

**LASAGNA** 16.75  
layers of naturally raised beef, wood-fire roasted mushrooms, spinach, ricotta + mozzarella cheese baked in tomato sauce, finished with basil oil

**LINGUINI CARBONARA** 16.50  
parmesan, splash of cream, sautéed leeks, egg yolk, butter, pancetta + black pepper

**PENNE CAPRI** 16.00  
grilled chicken, wood-fire roasted mushrooms, spinach, tomato, finished with lemon garlic olive oil, shaved grana padano

**AGNOLOTTI FORNELLO** 15.75  
cheese filled spinach agnolotti, spicy tomato cream sauce

**SPAGHETTINI BOLOGNESE** 15.50  
traditional tomato + braised veal + beef sauce

**GNOCCHI GORGONZOLA** 15.75  
potato dumplings in a gorgonzola cream sauce garnished with diced plum tomatoes

**SPAGHETTINI ALL'AMATRICIANA** 14.75  
spaghettini tossed in light tomato sauce with guanciale (unsmoked italian bacon) + chili flakes

**PENNE ARRABBIATE** 13.50  
spicy tomato sauce with garlic + hot peppers

## MAIN

**NEW YORK CUT STRIPLOIN STEAK** 29.00  
8 oz. certified angus striploin with a porcini mushroom reduction, garlic mashed potatoes + spicy rapini

**ATLANTIC SALMON** 23.00  
grilled atlantic salmon fillet on a new potato, seasonal vegetable medley

**VEAL MARSALA** 23.00  
sautéed veal scaloppini, in a cream + marsala wine sauce with fettuccine alfredo

**CHICKEN ASIAGO** 19.00  
chicken breast stuffed with spinach + asiago cheese on roasted potatoes + seasonal vegetables topped with a honey mustard cream sauce

**CHICKEN PARMA + PASTA** 18.00  
chicken breast baked in tomato sauce, brick, mozzarella + parmesan cheeses, served with linguini pomodoro

## PIZZA

Available on our regular crust	
substitute multigrain crust	add 0.80
substitute organic, yeast-free spelt crust	add 2.00
substitute gluten-free crust	add 5.25

**CALZONE FORNELLO** 16.00  
filled with tomato sauce, brick + mozzarella cheese, italian sausage, oven-cured tomatoes, caramelized onions, wood-fire roasted mushrooms, parmesan

**PESTO CHICKEN PIZZA** 16.00  
pesto, gaisli, grilled chicken, roasted garlic, fried eggplant (lightly floured)

**PROSCIUTTO PIZZA** 15.50  
tomato sauce, brick + mozzarella cheese, warm prosciutto, artichoke hearts, red pepper, black olives

**PIZZA SANTO** 15.75  
organic spelt flour crust, tomato sauce, cheese flavoured topping, herbs, sautéed spinach, red onions, roasted red peppers

**ITALIAN SAUSAGE PIZZA** 15.00  
tomato sauce, brick + mozzarella cheese, spicy italian sausage, grilled red onions, fresh basil, chili oil

**FIG PIZZA** 15.00  
mascarpone, warm prosciutto, figs, shaved grana padano, drizzle of honey, lemon dressed arugula

**PIZZA POLLO** 15.00  
tomato sauce, provolone cheese, grilled chicken, roasted garlic, roasted red peppers

**PIZZA SALMONE** 14.50  
smoked salmon, chèvre, grilled leeks, capers

**PIZZA DI BUFALA** 14.30  
olive oil, mozzarella di bufala, oven cured tomatoes + fresh basil

**PIZZA GORGONZOLA** 14.25  
gorgonzola, red wine caramel pears, caramelized onions, walnuts, lemon dressed arugula

**VEGETARIAN PIZZA** 14.25  
tomato sauce, brick + mozzarella cheese, grilled zucchini+ fennel, fried eggplant (lightly floured), marinated tomatoes, Italian parsley leaves

**WILD MUSHROOM PIZZA** 13.50  
brie cheese, wood-fire roasted button, oyster + portobello mushrooms, fresh basil

**HAWAIIAN PIZZA** 11.25  
tomato sauce, brick + mozzarella cheese, crispy prosciutto, grilled pineapple

**PIZZA MARGHERITA** 11.05  
the classic from Naples - tomato sauce + mozzarella di bufala

**PEPPERONI PIZZA** 9.75  
tomato sauce, brick + mozzarella cheese, pepperoni