SOUP & SALADS

Top Your Salad Off:
- Grilled Bell & Evans Chicken Breast $6
- Grilled Shrimp $8
- Grilled Faroe Islands Salmon $10

Chopped Salad $8
- Romaine Hearts, Tomatoes, Cucumber, Sweet Onion, Chickpeas, Kalamata Olives, Croutons & Balsamic Vinaigrette

Caesar Salad $9
- Romaine Hearts, Parmigiano Reggiano, Croutons & House Made Caesar Dressing

Rucola Salad $9
- Baby Arugula, Pickled Onion, Gorgonzola Crumble, Parmigiano Reggiano & Apple Cider Vinaigrette

Spring Pea Soup $9
- Pancetta, Spring Onion & Basil Oil

APPETIZERS

Burrata & Prosciutto di Parma $16
- Arugula, Tomato, Pickled Onion, Aged Balsamic & Basil Oil

Grilled Calamari $14
- American Caught Calamari, Cherry Peppers, Garlic, Lemon, Parsley & Extra Virgin Olive Oil

Eggplant Parmigiano $12
- Crispy Breaded Eggplant Stacked with San Marzano Tomato Sauce, Fresh Mozzarella & Parmigiano Reggiano

Clams Prosecco $14
- Littleneck Clams, Prosecco Wine, Garlic, Butter & Fresh Herbs

PASTA

Pappardelle Bolognese $22
- Beef & Prosciutto Ragu, Carrots, Celery & a Touch of Cream

Linguine Vongole $25
- Littleneck Clams, White Wine, Garlic, Butter, Calabrian Chili, Oregano & Parsley

Fusilli Tartufo Alfredo $22
- Black Truffle & Parmigiano Reggiano Alfredo

Spaghetti Scampi $22
- Shrimp, White Wine, Tomato, Garlic & Basil

ENTREES

Barolo Braised Beef $26
- Slow Braised Brisket, Sautéed Broccoli, Gorgonzola Polenta

Chicken Tartufo $25
- Grilled Bell & Evans Chicken, Prosciutto, Truffle Cream Sauce, Roasted Potatoes, Sautéed Spinach

Lasagna Verdure $20
- Fresh Pasta; Grilled Eggplant & Zucchini, San Marzano Tomatoes, Olive Tapenade, Cashew “Bechamel”

Faroe Islands Salmon $26
- Romesco, Green Onion, Grilled Asparagus, Roasted Potatoes

Bistecca Peposo $30
- Pepperorn Encrusted Flat Iron Steak, Sautéed Onions, Asparagus & Pancetta, Aged Balsamic & Sicilian Olive Oil

Pork Milanese $18
- Breaded Pork Loin, Arugula & Parmigiano Reggiano Salad

Palizzata Burger $18
- Grass Fed Wagyu Burger, Salsa Verde, Fire Roasted Tomato Jam, Balsamic Braised Onions & Parmigiano Reggiano on a Brioche Bun

All dishes are made to order. We ask for your patience during busy times. Gratuity of 18% may be applied to parties of 7 or more. Consuming raw or undercooked meats or seafood may increase chance of food borne illness. Special requests may take more time for the chefs to prepare your meal. Please let your server know of any food allergies.