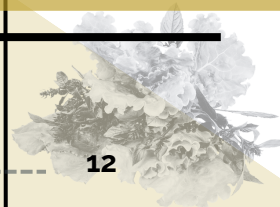


## ANTIPASTI

<b>DAILY SOUP</b> Ask server for daily selection.	-----	<b>MP</b>
<b>PARMAFRESH</b> Prosciutto di Parma, creamy burrata ball, arugula, evoo.	-----	<b>17</b>
<b>POLENTA</b> Corn polenta, mushrooms, creamy gorgonzola sauce.	-----	<b>14</b>
<b>GRANDMA'S MEATBALLS</b> Local ground beef + pork served in our pomodoro sauce.	-----	<b>13</b>
<b>BRUSCHETTA</b> Chopped fresh tomatoes, garlic, basil, oregano, avocado, glaze.	-----	<b>12</b>
<b>CARPACCIO</b> Sliced bresaola, arugula, pecorino romano, evoo.	-----	<b>15</b>
<b>EGGPLANT PARM</b> Breaded & fried eggplant, melted italian mozzarella, pomodoro.	-----	<b>13</b>
<b>BEETS &amp; GOAT</b> White beans, beets, caprino cheese, red onion, oregano, glaze.	-----	<b>12</b>
<b>SCALLOPS</b> Pan seared, rosemary potato puree, rosemary aioli.	-----	<b>15</b>
<b>RICOTTA TOAST</b> Whipped ricotta, evoo, crushed almonds, truffle honey.	-----	<b>12</b>
<b>MUSSELS</b> P.E.I. mussels served in garlic white wine or pomodoro sauce.	-----	<b>17</b>
<b>GRILLED OCTOPUS</b> Wild caught, rosemary potato puree.	-----	<b>17</b>
<b>FRIED PROSCIUTTO BALLS</b> Prosciutto di Parma, potato, gazpacho, stracciatella.	-----	<b>13</b>
<b>PROSCIUTTO E MELONE</b> Prosciutto di Parma, sliced fresh cantaloupe.	-----	<b>14</b>
<b>CHARCUTERIE BOARD</b> Assorted daily cheeses and choice of 2: Mortadella, Prosciutto di Parma, Speck, Bresaola.	-----	<b>32</b>

## INSALATE

<b>CAESAR SALAD</b> -----	<b>12</b>
Romaine, homemade croutons, pecorino cheese, homemade caesar dressing (w/anchovies)	
<b>LITTLE GREEN SALAD</b> -----	<b>11</b>
Romaine, arugula, red onions, tomatoes, feta, balsamic vinaigrette.	
<b>CAPRESE SALAD</b> -----	<b>13</b>
Burrata ball, sliced mozzarella, tomatoes, arugula, evoo, glaze.	
<b>ARUGULA SALAD</b> -----	<b>11</b>
Baby arugula, pecorino Romano, evoo.	



## SPECIALS

<b>STEAK</b>	4/oz
Flat iron, sous vide, served medium rare, rosemary aioli, arugula salad.	
<b>CHICKEN PARMIGIANA</b>	27
Organic chicken breast, breaded and fried, mozzarella, served with semolina pasta al pomodoro blush sauce. (Can be made vegetarian with eggplants!)	
<b>RISOTTO AURORA</b>	33
Arborio rice, shrimp and crab sauteed in garlic and white wine, blush sauce, pecorino romano.	
<b>RISOTTO SAFFRON</b>	28
Arborio rice, homemade tuscan sausage (shoulder), kennet square mushrooms, cream, saffron, pecorino romano.	
<b>SPECK &amp; PEAS</b>	27
Speck (Smoked Prosciutto), peas, sautéed in cream sauce, served with cheese tortellini.	
<b>LAMB RAGU</b>	27
Five hour braised lamb, soffritto, blush sauce. Served with semolina pasta.	
<b>CHICKEN MARSALA</b>	27
Organic chicken breast, lightly flour-dusted and sautéed with marsala and mushroom sauce, served with semolina pasta.	
<b>CHICKEN PICCATA</b>	27
Organic chicken breast, lightly flour-dusted and sautéed with capers and lemon sauce, served with semolina pasta.	

## SPECIALTY RAVIOLI

<b>MUSHROOM RAVIOLI</b>	24
Ravioli stuffed with mushrooms, ricotta. Served in pecorino cream sauce.	
<b>LOBSTER RAVIOLI</b>	31
Ravioli stuffed with lobster, ricotta. Served in blush sauce with crab.	
<b>SPINACH &amp; RICOTTA RAVIOLI</b>	23
Ravioli stuffed with spinach, ricotta, and pecorino. Butter and sage sauce.	

PESCE

<b>PISTACHIO PESTO</b> Pistachio, buttery garlic & white wine, sautéed shrimp. -----	<b>26</b>
<b>SHRIMP AURORA</b> Shrimp, sautéed in garlic+white wine, blush cream sauce. -----	<b>24</b>
<b>PESCATORE</b> Sautéed shrimp, crab, garlic+white wine, finished in blush sauce. -----	<b>33</b>
<b>MARE E MONTI</b> Pancetta, shrimp, red peppers sauteed in garlic+wine, blush sauce. -----	<b>24</b>
<b>SALENTO</b> -----	<b>23</b>
Sauteed shrimp in jalapeño in garlic white wine sauce, finished in pomodoro, feta.	
<b>SALMONE AFFUMICATO</b> Alder wood smoked salmon, gorgonzola, blush sauce. -----	<b>24</b>
<b>ARUGULA PESTO</b> Arugula, walnuts, lightly sautéed with fresh tomatoes & crab. -----	<b>29</b>

CARNE

<b>CARBONARA</b> Pancetta, onions, pecorino romano, cream, highspire hills farm egg. -----	<b>22</b>
<b>RAGU BOLOGNESE</b> Beef + pork, slow cooked w/soffritto + wine, pomodoro sauce. -----	<b>22</b>
<b>BRAISED SHORT RIB</b> -----	<b>31</b>
Slow-cooked beef short rib ragu, sautéed with italian sausage, pancetta, soffritto, pomodoro sauce.	
<b>NEAPOLITAN RAGU</b> -----	<b>22</b>
Spicy italian sausage, sauteed peppers, pepper + onion puree, pomodoro sauce.	
<b>BROCCOLI&amp;BACON</b> Pancetta sautéed with broccoli pesto, pecorino cream sauce. -----	<b>24</b>
<b>CREAMY SAFFRON</b> -----	<b>23</b>
house made tuscan sausage, kennet square mushrooms, garlic+white wine, cream sauce, saffron.	

VEGETARIANO

<b>MUSHROOM TRUFFLE</b> Pureed cremini mushroom sauce, black truffle. -----	<b>22</b>
<b>BLUSH ZOLA VODKA</b> Sweet gorgonzola cream sauce, fresh pomodoro sauce, vodka. -----	<b>21</b>
<b>SORRENTINA</b> Fresh tomatoes, sautéed, pomodoro, pecorino, burrata. -----	<b>22</b>
<b>SEI FORMAGGI</b> Fontina, aged + sweet asiago, provolone, dolce gorgonzola, pecorino, cream. -----	<b>21</b>
<b>WALNUT &amp; ZOLA</b> Sautéed walnuts, onions, dolce gorgonzola, cream sauce. -----	<b>24</b>



## DRINKS

<b>LILLET BLANC</b> Aperitif: lillet blanc, ice, soda. -----	<b>13</b>
<b>VESPER</b> Gin, vodka, lillet blanc. -----	<b>12</b>
<b>BRONX</b> Gin, orange juice, red rermouth, vermouth extra dry. -----	<b>12</b>
<b>MANHATTAN</b> Canadian club, red vermouth, angostura bitters, cocktail cherry. -----	<b>10</b>
<b>GIN&amp;TONIC</b> Tonic water, gin, lime slice. -----	<b>9</b>
<b>NEGRONI</b> Gin, red vermouth, campari, orange slice. -----	<b>14</b>
<b>MARTINI</b> Gin or vodka, vermouth extra dry, olives, dirty if requested. -----	<b>15</b>
<b>A DAY IN PARADISE</b> Prosecco, vodka, limoncello, aperol, grenadine, cherry. -----	<b>15</b>
<b>SANGRIA</b> Red wine blend, orange juice, orange slices. -----	<b>9</b>
<b>VESPEROSA</b> Gin, vodka, lillet rose. -----	<b>12</b>
<b>CAPE CODDER</b> Cranberry juice, vodka. -----	<b>11</b>
<b>MOSCOW MULE</b> Ginger beer, vodka, ime juice, lime slice. -----	<b>10</b>
<b>OLD FASHIONED</b> Canadian, Angostura, Sugar syrup, orange slice, cherry. -----	<b>10</b>
<b>COSMOPOLITAN</b> Citrus vodka, cranberry juice, cointreau, lime juice, lemon slice. -----	<b>12</b>
<b>SPRITZ VENEZIANO</b> Prosecco, aperol, soda, orange slice. -----	<b>15</b>
<b>BELLINI</b> Prosecco, peach puree, basil leaf -----	<b>15</b>

## SPECIALTY DRINKS

<b>ROSE SORBET</b> Raspberrry sorbet, cranberry juice, rose prosecco. -----	<b>18</b>
<b>ESPRESSO MARTINI</b> Vodka, kahlua, espresso -----	<b>17</b>
<b>GODFATHER</b> Scotch chivas, disaronno, orange slice. -----	<b>19</b>
<b>GODMOTHER</b> Titos, disaronno, orange slice. -----	<b>14</b>
<b>GODCHILD</b> Cognac remy martin VSOP, disaronno, orange slice. -----	<b>23</b>
<b>TIRAMISU SHOT</b> Kahlua + baileys + heavy cream topped with whipped and cocoa. -----	<b>12</b>
<b>HUGO</b> Prosecco, St Germain, club soda, mint. -----	<b>15</b>
<b>BIG BOSS</b> Maker'smark bourbon, disaronno, orange slice. -----	<b>17</b>
<b>GARIBALDI</b> Orange juice, campari, orange slice. -----	<b>13</b>

**BEER**



CORONA EXTRA 12 OZ	5
PERONI 11.2 OZ	6
YUENGLING LAGER 12 OZ	4
MORETTI 11.2 OZ	6

**BYOB FEE: 7\$ PER WINE BOTTLE**  
**BYOB FEE: 1.5\$ PER BEER BOTTLE/CAN**  
**HARD LIQUOR CANNOT BE BROUGHT IN**

# WINE

## RED

**LORNANO** ----- **45**

Chianti

**ARGANZA** -----

Mencia 2015

**BREAD & BUTTER** ----- **43**

Pinot Noir, CA

**MONTES ALPHA** ----- **48**

Malbec

**ZUCCARDI** ----- **32**

Serie A Malbec Uco Valley

**BREAD & BUTTER** ----- **43**

Cabernet Sauvignon

**VIETTI TRE VIGNE** ----- **45**

Barbera

**BORGOGNO** -----

Barbera 2020

**NINE HATS** ----- **48**

Malbec Columbia Valley

**DECOY** ----- **56**

Merlot 2021

**BURCHINO** ----- **36**

Super Tuscan

**GL**

**15**

**8**

**14**

**16**

**14**

**15**

**14**

**16**

**18**

## WHITE

**ILAUORI TAVO** ----- **30**

Pinot Grigio delle Venezie DOC

**GEN 5 LODI** ----- **39** **13**

Sauvignon Blanc

**VILLA MARIA** ----- **45** **15**

Sauvignon Blanc

**COLUMBIA VALLEY** ----- **33** **11**

Riesling

**MORNING FOG** ----- **42** **14**

Chardonnay Wente Vineyards

**BOGLE PHANTOM** ----- **45** **15**

Chardonnay

## ROSÉ

**NOTORIOUS PINK** ----- **45** **15**

Grenache, France

**POGGIO ANIMA** ----- **30** **10**

Zibibbo Rose

## FORTIFIED

**RIVESALTES** ----- **20**

18 year old dessert wine (2.5 oz)

**VECCHIOFLORIO** ----- **8**

Marsala dry (2.5 oz)

**TAYLOR'S** ----- **18**

10 year old Tawny Port (3oz)

## SPARKLING

**MONTECHIARA** ----- **36** **13**

Prosecco White

**LALUCA** ----- **36** **13**

Prosecco Rose

**AVISSI** ----- **36** **13**

Prosecco White

**DOLCI**

dolce // ola  
MADE IN PIEMONTE, ITALY

**TIRAMISU**

**CHOCOLATE MOUSSE**

**LIMONCELLO FLUTE**

**CHOCOLATE TRUFFLE**

**HAZELNUT TRUFFLE**

**PISTACHIO TRUFFLE**

**CATALANA IN COCCIO**

**CANNOLI CHIPS AND DIP**