

Fall

PANE *assortment varies* 4
fresh baked bread.
h.o.m dip

CIOPPINO 22^{1/2}
clams mussels, shrimp.
salmon, calabrian spiced tomato
broth. fresh baked foccacia

FUNGHI FLATBREAD VEG 19^{1/2}
porcini cream, shitake mushroom.
olives, Fior di latte,

GARDEN

* CAESAR 14
romaine, parmigiano, parmesan
croutons, anchovy dressing

ROASTED BEETS VEG GF 16^{3/4}
arugula, burrata, beets,
grape tomato, candied walnuts,
balsamic vinaigrette

TRE COLORI VEG GF 16
arugula, radicchio, romaine,
lemon parsley citronette,
shaved parmesan

ANTIPASTI

NONNAS MEATBALLS 15
all beef, melted mozzarella,
marinara, crostini.

CAPRESE BRUSCHETTA VEG 18
burrata, pomodorini, pesto,
balsamic drizzle

MOZZARELLA E PROSCIUTTO 18
mozzarella di bufala, prosciutto
crudo di parma

ONE FAMILY MAKIN'

GNOCCHO FRITTO 16
Fluffy dough lightly fried, basil,
prosciutto, burrata, balsamic

EGGPLANT PARM VEG 18
marinara, mozzarella
flour, lightly fried, then baked

FRITTO MISTO 20
fried calamari, shrimp
calabrian chili, marinara,
lemon

IT H.O.M MADE DAILY

SPINACH TAGLIATELLE 26
spicy sausage ragu, ricotta
salata, parmigiano.

BOLOGNESE 20
homemade pappardelle.

LASAGNA 21
ground beef, mozzarella,
marinara, besciamella
parmigiano.

GF Pasta Substitution + 2

FRESH PASTA

SPAGHETTI VEG 32
tossed in 36 month parmesan
wheel, porcini mushrooms,
truffle sauce

GNOCCHI VEG 24
spicy vodka sauce, burrata,
parmigiano

RAVIOLI DI ZUCCA VEG 24
roasted butternut squash ravioli,
blu cheese crema,
amaretto crumbs



SQUID INK SPAGHETTI 26
aglio e olio, grated bottarga,
manilla clams.

STROZZAPRETTI 28
manilla clams, mussels, shrimp,
roasted garlic, tomato

CONTORNI

BROCCOLINI V GF 11
{ charred garlic, pepperoncino,
e.v.o.o }

GF VEG HONEY SPICED CARROTS 10
{ walnuts, calabrian spiced
honey }

PARMESAN FRIES VEG 10
{ white truffle oil }

BRUSSEL SPROUTS VEG GF 10
{ roasted sprouts, honey glaze,
almonds }

PIZZA

MARGHERITA VEG 18
Fior di latte, marinara,
basil.

SALSICCIA 21
italian sausage, potato,
smoked mozzarella,
rosemary

CRUDO 23
mozzarella, marinara,
prosciutto crudo, arugula,
shaved parmesan, truffle oil

DIAVOLA 20
spicy soppressata, marinara,
mushrooms, onions,
blu cheese

CARNIVORA 22
beef pepperoni, sausage,
soppressata, mozzarella,
marinara

RIPIENO *fried or baked* VEG 19
stuffed calzone, mozzarella,
ricotta, marinara

MAINS

CHICKEN PARMIGIANO 26^{3/4}
served with spaghetti pomodoro

BRANZINO GF 34
pan roasted mediterranean
seabass, sauteed eggplant,
pomodorini.

SALMON GF 32
lemon butter sauce, roasted
broccolini

ARROSTO 38
slow roasted short rib,
hot honey glazed carrots,
walnuts

In order for our team to operate at full efficiency, we must limit modifications and substitutions. Please alert your server for any allergies, and we will do our best to accommodate you.

ADD ON'S

+ WILD MUSHROOM +2 + PROSCIUTTO CRUDO \$5
+ SAUSAGE \$4 + SPICY SOPPRESSATA \$3 + BURRATA \$5

*caesar dressing contains raw egg

18% gratuity for tables of 6 or more

simply put, behave or we won't serve you, capeesh.

VEG vegetarian

V vegan

GF gluten free