



## Appetizers

### Cold

**Burrata** · 26.95 - Wood-fired tomatoes, fresh basil, extra-virgin olive oil, fig balsamic, rustic sourdough bread.

**Swordfish Carpaccio** · 23.95 - Champagne lemon vinaigrette, shallots, fried capers, wild arugula, fresh-grated Pecorino Romano.

**Bruschetta** · 17.95 - Rustic sourdough bread, ricotta, diced tomatoes, fresh basil, extra-virgin olive oil, fig balsamic reduction.

**Steak Tartare** · 28.95 - Beef tenderloin, classic garnish, quail egg, rustic sourdough bread.

### Hot

**Antipasti Classico** · 17.95 - Wood-fired sweet pointed pepper, artichoke hearts, mixed olives, lemon olive-oil, fig balsamic reduction.

**Classic Escargots** · 21.95 - Half-dozen snails, house compound butter, rustic sourdough bread.

**Roasted Tomato Soup** · 18.95 - Wood-fired tomatoes, dairy cream, fresh-chopped basil, parmesan-crusting sourdough toast.

**Sicilian Seafood Chowder** · 21.50 - Zucchini cream, mussels, clams, shrimp, calamari, parmesan-crusting sourdough toast.

## Wood-Fired Bread

**Garlic Bread** · 9.95 - Baked fresh to order with garlic, oregano, finished with extra-virgin olive-oil & fresh-grated Parmigiano Reggiano.

**Olive Bread** · 12.95 - Baked fresh to order with mixed Mediterranean olives, garlic, oregano, finished with extra-virgin olive-oil.

## Salads

**Caesar Salad** · 21.95 - Romain hearts, house Caesar dressing, smoked Italian Pancetta, wood-fired sourdough croutons, fresh-grated Pecorino Romano.

**Gorgonzola Chopped Salad** · 22.95 - Fresh chopped greens, ripe cherry tomatoes, mixed Mediterranean olives, capers, crispy Italian pancetta, creamy gorgonzola dressing.

**Wild Arugula Salad** · 19.50 - Ripe cherry tomatoes, fresh ricotta, candied walnuts, fig balsamic reduction, lemon olive oil.

**Caprese Classica** · 18.95 - Mini bocconcini, vine-ripened tomatoes, house-made pesto, fig balsamic reduction, lemon olive-oil.

### Extra Protein

Organic Chicken Breast, 8.95 · Seared Swordfish Steak, 13.25

GLUTEN FREE OPTIONS AVAILABLE ON ALL APPETIZERS & SALADS.

## Pasta

**Orecchiette alla Bolognese** · 28.95 - House meat ragù, fresh basil, fresh grated Parmigiano Reggiano.

**Gnocchi alla Sorrentina** · 26.95 - Hand-made potato gnocchi, creamy San-Marzano tomato sauce, garlic-infused olive oil, fresh basil.

**Bucatini alla Carbonara** · 28.50 - Rendered Italian pancetta, organic egg yolk, cracked pepper, fresh-grated Pecorino Romano.

**Linguine alla Scampi** · 36.95 - Back tiger shrimp, fried capers, garlic, San Marzano tomato sauce, lemon olive-oil, cracked pepper, fresh basil.

**Bucatini alla Puttanesca** · 27.50 - San Marzano tomato sauce, olives, capers, anchovies, garlic.

**Lasagna di Carne** · 31.95 - Baked with our signature house meat ragù, melted mozzarella, provolone, fresh-grated Parmigiano Reggiano.

## Main Course

**Barolo Braised Short Rib** · 42.50 - Slow-braised Certified Angus beef, red-wine reduction, silky mashed potatoes, fire-roasted carrots.

**Chicken Scallopini** · 36.95 - Lemon butter & fried caper sauce, black truffle linguini, fresh-grated Parmigiano Reggiano.

**Tofino Salmon** · 46.50 - Cooked over live embers. Lemon-butter sauce, silky mashed potatoes, fire-roasted asparagus.

**Pollo alla Parmigiana** · 34.95 - Breaded chicken breast, San-Marzano tomato sauce, melted mozzarella & provolone, side butter linguini.

## Wood-Fired Pizza

**Bistro Capricciosa** · 25.95 - San Marzano tomato sauce, fresh mozzarella, artichoke hearts, olives, Italian ham, garlic.

**Carne** · 26.95 - San Marzano tomato sauce, fresh mozzarella, fennel sausage, air-cured pepperoni, smoked pancetta, onions, garlic.

**Romana** · 25.95 - San Marzano tomato sauce, fresh mozzarella, cremini mushrooms, pepperoni, fennel sausage, garlic, oregano.

**Funghi** · 23.95 - San Marzano tomato sauce, fresh mozzarella, mushrooms, garlic, oregano, Parmigiano, lemon olive-oil.

**Mediterranean** · 24.95 - San Marzano tomato sauce, fresh mozzarella, goat cheese, olives, zucchini, garlic, oregano, Pecorino Romano.

**Prosciutto & Arugula** · 24.95 - San Marzano tomato sauce, fresh mozzarella, Prosciutto di Parma, Parmigiano Reggiano, wild arugula, lemon olive-oil, fig balsamic reduction.

**Margherita** · 22.95 - San Marzano tomato sauce, fresh mozzarella, fresh basil, cherry tomatoes.

**Pear & Gorgonzola** · 24.95 - Fresh mozzarella, gorgonzola, sliced d'Anjou pear, finished with maple syrup.

**Provolone e Pancetta** · 23.95 - Fresh mozzarella, provolone, smoked Italian pancetta, garlic, oregano, cracked pepper.

**Pancetta & Funghi** · 24.95 - Fresh mozzarella, cremini mushrooms, French brie, smoked Italian pancetta, garlic.

**Nonna** · 24.95 - Fresh mozzarella, fennel sausage, French brie, Parmigiano Reggiano, cherry tomatoes, fig balsamic reduction.

**Pepperoni** · 23.95 - San Marzano tomato sauce, fresh mozzarella, garlic, oregano, air-cured pepperoni.

All pizzas available with house-made GF crust, 4.25

All pastas available with hand-rolled GF gnocchi, 3.95

PLEASE ADVISE YOUR SERVER OF ANY DIETARY RESTRICTIONS.