

## Antipasti

Burrata Board ~ parma prosciutto, melon, fig jam, burrata cheese, drizzled with aged balsamic glaze & evoo	10
Salumi ~ collection of cured meats, pickled onions, with whole grain mustard, crusty Italian bread	9
Per La Tavola ~ Italian meats, Italian cheese, burrata, grilled seasonal vegetables, roasted garlic, olives, roasted artichoke hearts, marinated white beans, fire roasted peppers ~ Two People 15   Four People 30   Craft Your Own 4 each ~	

## Insalate

Tuscan Panzanella ~ arugula, fresh vegetables, freshly charred Italian bread, lemon evoo, & red pepper flake	7
Fennel ~ shaved fennel and orange salad	7
Kale Caesar ~ tossed with caesar dressing, parmesan croutons*	8
Pesca ~ grilled peaches, spinach, arugula, fresh cranberries, toasted almonds, goat cheese espuma, honey vinaigrette	8
Caprese Neapolitan Style ~ fresh pulled mozzarella, heirloom tomatoes, fresh basil, balsamic vinegar powder ~ Add Shrimp 6   Chicken 4   Skirt Steak 4   Salmon 6 ~	7

## House Specialties

Mussels Pestonara ~ garlic, shallots, capers, tomato, fresh pesto, evoo, served with crostini	9
Garlic Bread ~ herbed garlic butter, fresh mozzarella	5
Grilled Octopus ~ over charred broccoli rabe, blistered cherry tomatoes, toasted pine nuts	10
Ribollita ~ Tuscan peasant soup made with bread, seasonal vegetables, topped with truffle oil	6
Fried Calamari ~ served with smoked paprika aioli	10

Ask your server about reserving our private dining room for your next party or function today!

\*Although our gluten-free dough and menu items are made and cooked using dedicated kitchen utensils and trays, they are prepared in the same facility and ovens as our regular, flour-crust pizzas. We cannot guarantee that our pizzas and other menu items are 100% free of gluten as there is always a possibility of trace amounts crossing over from other kitchen areas. Please consider this when ordering from our menu.



## Piccoli Piatti

Tapas Style

Roasted Artichokes 6 ~ roasted artichokes with crushed hazelnuts, parmesan, lemon vinaigrette ~	
Vito's Famous Meatballs 6 ~ creamy polenta, wild mushrooms, marinara ~	
Yellowfin Tuna 7 ~ fresh yellowfin tuna crudo with blood orange, avocado, fava beans, served on grilled crostini* ~	
Fennel Seared Scallop 9 ~ asparagus crowns, parsnip puree, toasted Italian cous cous, fennel pollen, meyer lemon foam* ~	
Crispy Pork Belly 7 ~ goat cheese polenta, Italian bourbon infused demi ~	
Truffled Beef Crudo 9 ~ pickled onions, mustard greens, fried capers, whole grain mustard, flash fried egg, crostini* ~	
Fire Roasted Sausage & Peppers 6 ~ spicy Italian sausage roasted with garlic, long hot peppers, sweet bell peppers ~	
~ Pick any 4 for the table 25 ~	

## Pizza - 12"

Margherita	13
Sausage and Pepperoni	14
Primavera	15
Fresh Ricotta	15
Chicken Pesto	16
Kale, Goat Cheese & Caramelized Onions	16
Clams, Garlic, Pancetta, Fresh Oregano, & Onion	16
Crispy Porchetta, Fig, Fresh Mozzarella & Arugula	16
Guanciale with Black Truffle & Soft Cooked Egg*	20

Craft Your Own 13

~ pancetta | sausage | hamburger | eggplant | spinach | mushrooms | tomatoes | onions | peppers | broccoli | bacon ~

~ Add 1.50 each ~

Executive Chef ~ Courtland D. Moses

Chef/Owner ~ Rob Maffucci as seen on 

## Signature Cooking Stones\*

Sear your Entrée on our 700 degree cooking stone

Surf and Turf 32
Marinated Skirt Steak 22
Grilled Prawns 20
Frutti Di Mar 23

## Flour & Water

## Pasta Made Fresh Daily

Spaghetti ~ pomodoro with roasted eggplant & stracciatella	18
Linguine Alla Carbonara ~ pancetta, fresh peas, roasted corn, shallots, parmesan alfredo	19
Lobster Ravioli ~ butter poached lobster, mascarpone cream, hazelnut crumbles	23
Lasagna ~ al forno	18
Pasta alla Roberto ~ penne pasta, sun dried tomatoes, spinach, capers, gorgonzola, marinara, touch of cream	19
Pappardelle Bolognese ~ Chef Rob's cutting edge chocolate truffle pasta, Sicilian meat sauce topped with fresh ricotta & citrus gremolade. As seen on 	22

## Secondi

Eggplant alla Parmigiana ~ served with choice of pasta	18
Chicken alla Parmigiana ~ served with choice of pasta	20
Pork Chop ~ apple- gorgonzola stuffing, vidalia onion marmalade	22
Grilled Filet ~ 6 oz or 10 oz, herb roasted fingerling potatoes, wilted spinach, wild mushroom ragu*	28   36
Braised Lamb ~ slow roasted lamb shank, goat cheese polenta, wilted spinach	24
Porchetta ~ roasted vegetable stuffed pork roulade, roasted baby carrots, parsnips, goat cheese polenta	22
Tuna ~ black peppercorn & fennel seed crusted tuna, roasted tomatoes, fava beans*	26
Seared Skin on Atlantic Salmon ~ fire roasted wild mushroom risotto, roasted baby turnips, lavender beurre blanc*	26
Bronzino ~ with grilled fennel, grapefruit & balsamic reduction	25

\*This item may be cooked to order or may contain raw or under-cooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.