

## 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   Per Item 4 ~	

## Insalate

Tuscan Panzanella ~ arugula, fresh vegetables, freshly charred Italian bread, lemon evoo, & red pepper flake	7
Fennel ~ shaved fennel arugula, fresh mozzarella, orange segments	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 6   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

~ Daily Specialties ~ ~

Monday ~ 1 cent vino ~ 5oz pour of house red or white ~ limit 1: with the purchase of an entrée at the bar, or in lounge ~	
Tuesday ~ \$8 pizza ~ roni, margherita, ricotta	
Wednesday ~ 'wine-down Wednesday' ~ half off bottles	
Thursday ~ 'buck-a-shuck' ~ select oysters \$1	
Friday & Saturday ~ happy hour 9-11 (h.h. cocktails 'till 12)	
Sunday ~ "Sunday dinner" ~ \$5 off any fresh pasta ~ dinner only ~	

\*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, 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 20 ~	

## 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 | meatballs | eggplant | spinach | mushrooms | tomatoes | onions | peppers | broccoli | bacon ~  
~ Add 1.50 each ~

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

Executive Chef ~ Courtland D. Moses

Chef/Owner ~ Rob Maffucci as seen on

## Signature Cooking Stones\*

Sear your Entrée on our 700 degree cooking stone, served with polenta and chef's choice vegetables

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	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, cream, touch of marinara	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 ~ 6oz or 10oz: 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.