

## *Zuppa / Insalata*

<b>SOUP OF THE DAY</b> ask your server for the soup of the day	9
<b>*CAESAR</b> romaine hearts, croutons, creamy Caesar dressing, parmigiana, white anchovy filets	10
<b>*HEARTS OF PALM</b> avocado, sweet onions, mixed greens, baby heirloom tomato, mozzarella di bufala, capers, Italian vinaigrette	13
<b>*HOUSE SALAD</b> mixed greens, carrots, tomato, red onions, Italian vinaigrette	9
<b>BURRATA SALAD</b> burrata cheese, prosciutto wrapped melon, heirloom tomato, mixed greens with citrus vinaigrette, truffle balsamic glaze and garlic crostini	15

## *Antipasti*

<b>ANTIPASTO PLATTER</b> parmigiano, mozzarella di bufala, pecorino romano, ubriaco, hot capicola, prosciutto Finocchiona salumi, pickled vegetables, roasted peppers, olives and Parmesan Crostini	18
<b>CALAMARI FRITTI</b> crispy calamari, pepperoncini, marinara	13
<b>CAPRESE</b> mozzarella di bufala, heirloom tomato, fresh basil	14
<b>BRUSCHETTA</b> citrus ricotta, crispy pancetta, baby heirloom tomato, fresh basil, basil oil	11
<b>MARGHERITA FLATBREAD "PIZZA"</b> fresh mozzarella, marinara, heirloom tomato, fresh basil, extra virgin olive oil	15
<b>CARNE FLATBREAD "PIZZA"</b> fresh mozzarella, marinara, spicy capicola, prosciutto di parma, red grapes, arugula	17
<b>VERDURE FLATBREAD "PIZZA"</b> roasted vegetables, zucchini, squash, artichoke, roasted rainbow cauliflower, eggplant caviar spread (cheese or marinara sauce optional)	17
<b>SHRIMP COCKTAIL</b> black tiger prawns, fresh basil, lemon scented cocktail sauce	17
<b>STUFFED MUSHROOMS</b> portobellini mushrooms, Italian sausage, mozzarella, ricotta, spinach, caramelized onions, herb beurre blanc	12
<b>MEATBALLS</b> veal, pork and beef blend, marinara, mozzarella	11

## *Pasta*

<b>LOBSTER RAVIOLI</b> lobster, brandy cream sauce	32
<b>TRUFFLE RAVIOLI</b> black truffle cream, roasted mushrooms, Italian cheese blend	30
<b>BUTTERNUT SQUASH RAVIOLI</b> brown butter sage sauce	21
<b>EGGPLANT "LASAGNA"</b> layers of eggplant, ricotta, mozzarella, Parmigiano	19
<b>LASAGNA BOLOGNESE</b> baked fresh to order	21
<b>PASTA TOSCANA</b> rigatoni, Italian mild link sausage, baby kale, fresh pomodoro sauce with fresh basil and ricotta salata cheese	23
<b>SHRIMP TOSCANA</b> spaghetti, shrimp, lemon garlic white wine, mushrooms, baby kale, cherry tomato, chili flake, fresh oregano and basil	30
<b>SEAFOOD LINGUINI</b> clams, shrimp, mussels, pork guanciale, lemon, white wine	29
<b>CARBONARA LEMON TAGLIOLINI</b> smoked pancetta, fresh peas, mushrooms, cream sauce	29
<b>FETTUCINE ALFREDO</b> alfredo cream, <i>with chicken 24, with shrimp 28</i>	19
<b>"SPAGHETTI" BOLOGNESE</b> spaghetti pasta, tomato, basil, meat sauce	18
<b>"SPAGHETTI" &amp; MEATBALLS</b> spaghetti pasta, tomato, basil, meatballs (veal, pork, & beef blend)	21

## Entrées

<b>*PAN- SEARED BRANZINO</b>	34
smoked Italian pancetta, spinach, fresh corn, cherry tomatoes, roasted pee wee potatoes with piquillo pepper sauce	
<b>*PAN-SEARED SALMONE</b>	30
organic Scottish salmon, arugula salad, quinoa, roasted artichoke, Fresno peppers, sweetie drop peppers with romesco sauce, seasonal vegetables	
<b>SUNDAY GRAVY</b>	40
beef, pork, Italian sausage, polpette, San Marzano tomato sauce, lemon ricotta	
<b>BRAISED LAMB SHANK</b>	34
Cabernet Sauvignon, lamb, tomato sauce, baby carrots, potato puree	
<b>*SEA BASS</b>	41
pan-seared sea bass, grilled asparagus, fra diavolo	
<b>SHRIMP SCAMPI SPAGHETTI</b>	32
tiger prawns, fresh basil, cherry tomatoes, lemon beurre blanc sauce	
<b>*CIOPPINO SEAFOOD</b>	40
shrimp, clams, mussels, fish, calamari, crab claws, fennel tomato broth, crostini	
<b>ALASKAN KING CRAB LEGS</b>	Market Price (24oz)
24oz of split crab legs, drawn butter, choice of potato, pasta, or broccolini	Market Price (16oz)

<b>VEAL OSSO BUCO</b>	45
Braised bone in veal shank, fettuccine – Our Signature Specialty	

<b>CHICKEN CACCIATORE</b>	32
fresh peppers, Roma tomatoes, broccolini, pomodoro sauce, potatoes au gratin	
<b>PICCATA</b>	24 Chicken/28 Veal
chicken or veal, lemon, capers, white wine, broccolini	
<b>MARSALA</b>	25 Chicken/28 Veal
chicken or veal, sautéed mushrooms, crispy potatoes, Parmigiano	
<b>PARMIGIANO</b>	24 Chicken/28 Veal
chicken or veal, mozzarella, spaghetti pasta, marinara, Parmigiano	

## Alla Griglia

FROM THE GRILL	
Served with Grilled Asparagus	
<b>* FILET OF BEEF 8oz</b>	41
<b>* RIB-EYE 16oz</b>	41
<b>* NEW YORK STEAK</b>	44
<b>* LAMB CHOPS</b>	46
grilled lamb chops, oven- roasted golden potatoes, Italian herbs, assorted baby carrots with mint demi glaze	
<b>ON TOP</b>	4
brandy peppercorn sauce, Hollandaise sauce, or Béarnaise sauce	

### - SURF & TURF OPTION -

Add prawns or lobster tail for a classic Surf and Turf Dinner.

Black tiger prawns (3) add \$13, Lobster tail Market Price (5oz)/(12oz), King crab legs Market Price (12oz)

## Pontorni

SIDE DISHES	
<b>GRILLED ASPARAGUS</b>	11
<b>BROCCOLINI</b>	6
<b>MASHED POTATOES</b> Add Black Truffle + \$5	5
<b>CRISPY POTATOES</b>	6
<b>BAKED POTATO</b>	5
<b>TRUFFLE FRIES</b>	11
<b>GARLIC CHEESE BREAD</b>	7

\*Consumer Advisory - The consumption of raw or undercooked foods such as eggs, milk, beef, pork, fish, poultry, shell stock, etc. may increase your risk of food borne illness, especially in case of certain medical conditions.

Gluten Free Options Available. Please note that our restaurant is not set up as a strictly gluten free environment.

A split plate charge of \$3.95 will be added for shared entrees.  
20% gratuity will be added automatically to all parties of 6 or more.  
Large parties can be split up to a maximum of four checks