

APPETIZERS

CHICKEN TORTELLINI SOUP 10

EMMA'S MEATBALLS 14

PAN-FRIED, SUNDAY GRAVY, WHIPPED RICOTTA, PARMESAN CROSTINI

SWEET & SOUR CALAMARI 19

CRISPY CALAMARI, TOSSED WITH SWEET PEPPERS, RED & YELLOW PEPPER AIOLI

FILET EGGROLL 16

FILET TIPS, SWEET ONION, PEPPER JAM, PROVOLONE FONDUTA

SALADS

GF CHOPPED ANTIPASTO 18

CURED MEATS & CHEESES, CELERY, TOMATO, ONION, OLIVES, AGED BALSAMIC

TRADITIONAL CAESAR 12

ROMAINE, LEMON HERB CROUTONS, PARMESAN, ROASTED PEPPERS

GF POSITANO 26

SHRIMP, CRAB, CRISPY OCTOPUS, HEARTS OF PALM, GRAPE FRUIT, CITRUS VINAIGRETTE

GF ARUGULA 20

POACHED PEARS, FIGS, PECORINO, BALSAMIC CHICKEN

GF HARVEST GREEN SALAD 14

APPLES, GORGONZOLA, TOASTED CASHEWS, STRAWBERRIES

SANDWICHES

CAPRESE 14

BURRATA, HEIRLOOM TOMATO, CRISPY EGGPLANT, LEMON PISTACHIO HONEY

CHICKEN CUTLET 14

GARLIC SPINACH, CAPICOLA, PROVOLONE, BRIOCHE BUN

ANGUS BURGER 16

VERMONT CHEDDAR, GARLIC PICKLES, BEEF STEAK TOMATO, GARLIC AIOLI

BLUE CHEESE BURGER 18

ONION & BACON JAM, ARUGULA

"BLT" 16

CRISPY PORK BELLY, ARUGULA, MARINATED CHERRY TOMATOES, SMOKED BACON & TOMATO MAYO, GRILLED TUSCAN BREAD

FLAT BREADS

MARGHERITA 14

FRESH MOZZARELLA, CRUSHED TOMATOES, PECORINO, IMPORTED OLIVE OIL

FIG 18

GOAT CHEESE, BACON, MISSION FIGS, AGED BALSAMIC

WILD MUSHROOM 18

FONTINA, ROASTED MUSHROOMS, RICOTTA, PORCINI BECHAMEL

— SHARING FEE 6 —

GF = GLUTTEN FREE

ADDITIONAL GLUTTEN FREE OPTIONS & PASTA AVAILABLE UPON REQUEST

MAIN ENTREES

CHICKEN PARMIGIANA 24

SAN MARZANO TOMATO SAUCE, FRESH MOZZARELLA, RICOTTA GNOCCHI

CHICKEN FRANCAISE 24

EGG BATTERED, SHERRY LEMON BUTTER SAUCE, OVER WHIPPED POTATO & ASPARAGUS

CHICKEN MILANESE 24

PAN-FRIED CHICKEN CUTLET, ARUGULA, GREEN APPLE & SHAVED PARMESAN SALAD

CHICKEN RAVELLO 26

WILD MUSHROOMS, PROSCIUTTO, WILTED ARUGULA, PORCINI MARSALA CREAM OVER CAVATELLI

VEAL PARMIGIANA 26

SUNDAY GRAVY, FRESH MOZZARELLA, RICOTTA GNOCCHI

VEAL FRANCAISE 26

EGG BATTERED, SHERRY LEMON BUTTER SAUCE, OVER WHIPPED POTATO & ASPARAGUS

VEAL MILANESE 26

PAN-FRIED VEAL CUTLET, ARUGULA, GREEN APPLE & SHAVED PARMESAN SALAD

VEAL RAVELLO 28

WILD MUSHROOMS, PROSCIUTTO, WILTED ARUGULA, PORCINI MARSALA CREAM OVER CAVATELLI

EGGPLANT PARMIGIANA 22

SAN MARZANO TOMATO SAUCE, HOUSE MADE RICOTTA GNOCCHI

GF SALMON 26

BUTTERNUT SQUASH AND SMOKED CANDIED BACON HASH, ROASTED SHALLOT MAPLE MUSTARD

PASTA

SPAGHETTI AND CLAMS 25

FRESH SHUCKED CLAMS WITH WHITE WINE, OREGANO & TOUCH OF TOMATO SAUCE

CACIO E PEPI 20

TONNARELLI, PECORINO ROMANO, CRACKED BLACK PEPPER

CAVATELLI WITH SAUSAGE RAGU 22

TAGLIATELLE SHORT RIB 25

HOUSE-MADE TAGLIATELLE, SHORT RIB RAGU, PEAS, TOASTED BREADCRUMBS, MARSCAPONE

VODKA RIGATONI 22

PROSCIUTTO, RED ONION, VODKA TOMATO CREAM

ADD: CHICKEN 8 | SAUSAGE 8 | SHRIMP 12 | CRAB 14

SPINACH GARLIC & OIL 10

ROASTED ASPARAGUS 10

PARMESAN FRIES 10

MASHED POTATO 10

TAGLIATELLE MARINARA 10

SIDES