

FLATBREAD

Short rib, grafton cheese, apple relish, roasted garlic aioli 8
Heirloom tomato, parmesan, arugula, buffalo fresh mozzarella 6
White clam, chorizo, spring onion, roasted garlic, parmesan 7

.....

APPETIZERS

SWEET & SOUR CALAMARI

Crispy calamari tossed with sweet bell peppers, drizzled with yellow and red pepper aioli 12

EMMA'S MEATBALLS

Pan fried, topped with Sunday gravy, fresh whipped ricotta, parmesan crostini 10

PORCHETTA EGG ROLL

Arugula, caramelized onion, cherry pepper jam, parmesan béchamel 9

MUSSELS CHORIZO

Chorizo, Calabrian pepper, saffron tomato au jus 12

PARMESAN ENCRUSTED STUFFED EGGPLANT

Fresh whipped ricotta cheese, mozzarella, San Marzano tomato basil sauce 12

LOBSTER RAVIOLI

Spring peas, truffle, parmesan, butter sauce 14

.....

SALADS

TRADITIONAL CAESAR

Crisp romaine, brioche crouton, red roasted pepper, pesto aioli 9

ARUGULA

Roasted yellow beets, honey glazed cashews, crumbled goat cheese, champagne mustard vinaigrette 12

EGGPLANT STACK

Heirloom tomato, Prosciutto di parma, buffalo mozzarella, baby arugula, fifteen year old balsamic, extra virgin olive oil 12

CHOPPED ANTIPASTO

Chopped mixed Italian meats and cheeses, olives, red roasted pepper, celery, onions, tomato, imported balsamic vinegar 12

GARDEN SALAD

Baby greens, cherry tomato, onion, celery, honey balsamic vinaigrette 6

CHARRED OCTOPUS SALAD

Citrus orzo salad, fingerling potato chips 14

.....

PASTA

SPAGHETTI

Lobster sauce, Calabrian chili, chive breadcrumbs 28

VODKA RIGATONI

Prosciutto, red onion, vodka, tomato cream, shaved parmesan 19

SPINACH RAVIOLI

Pistachio, lemon honey sauce 21

CACIO E PEPI

Homemade cavatelli, black pepper and parmesan cheese 17

SHRIMP & CLAMS LINGUINE

Fresh shucked clams, San Marzano tomato basil sauce 28

PAPPERDELLE

Sweet Italian sausage, sweet pepper caramelized onion ragu, Harvey's Sherry 19

IMPORTED PACCHERI

Sunday gravy, ground beef, pork, veal 19

AMATRICIANA AGNOLOTTI

Spring onion butter, shaved pecorino 19

.....

ENTREES

CHICKEN PARMIGIANO

Chicken cutlet, house made fresh mozzarella, ricotta gnocchi, San Marzano tomato basil 21

VEAL PARMIGIANO

Veal cutlet, house made fresh mozzarella, ricotta gnocchi, Sunday gravy 26

CHICKEN FRANCAISE

Egg battered chicken, white wine lemon sauce, mashed potato, haricot verts 19

VEAL & ARUGULA

Lightly pounded and breaded veal cutlet, baby arugula salad 23

VEAL RAVELLO

Wild mushrooms, wilted arugula, spinach tortellini, marsala porcini cream 28

EGGPLANT PARMIGIANO

House made fresh mozzarella, San Marzano tomato ricotta gnocchi 17

CHICKEN & SHRIMP RAVELLO

Chorizo, cherry peppers, San Marzano tomato, melted provolone, pappardelle 26

VEAL SALTIMBOCCA

Prosciutto, spinach, fontina, Fingerling potato, madeira sage sauce 26



SOUP

ROASTED CHICKEN

Spinach tortellini, escarole, winter vegetable 8

CHEF'S SPECIALTIES

CHICKEN SALVATORE

Chicken thighs, sausage, mushrooms, cherry peppers, Balsamic chicken demi 19

TAGLIATELLE SHORT RIB

Homemade tagliatelle with short rib ragu, toasted bread crumbs, parmesan cheese 21

GRILLED BERKSHIRE PORK CHOP

Gorgonzola potato, bourbon brown sugar demi, fig and hazelnut relish 28

VEAL PORTERHOUSE 14OZ

Porcini dusted, white bean bacon stew, crispy broccolini 32

PAN ROASTED SALMON

Spring vegetable couscous, preserved lemon butter sauce 28

GROUPE FRANCAISE

Artichoke whipped potato, sherry crab champagne piccata sauce 29

SIDES 7

Spinach garlic and oil

Broccoli rabe garlic and oil

Roasted Asparagus topped parmesan bread crumbs
Garlic mashed potato

Homemade pappardelle San Marzano tomato basil