

FLATBREAD

Margarita, fresh mozzarella, San Marzano tomato, basil, extra virgin olive oil 8
White clam, garlic, oregano, mozzarella, arugula 12
Butternut squash, pancetta, buffalo mozzarella, amaretti cookie, crispy sage 10

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

SHORT RIB EGG ROLL

Braised beef short rib, Vermont cheddar, truffle cream spinach, roasted mushroom bruschetta 10

MUSSELS CHORIZO

Chorizo, Calabrian pepper, saffron tomato au jus 13

PARMESAN ENCRUSTED STUFFED EGGPLANT

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

PAN FRIED MOZZARELLA

Fire roasted tomato sauce, crispy capers, shaved Parmesan 10

SALADS

TRADITIONAL CAESAR

Crisp romaine, brioche crouton, red roasted pepper, pesto aioli 10

ROASTED APPLE BUTTERNUT SQUASH

Arugula, radicchio, toasted pepitas, blue cheese, spiced cider 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 7

CHARRED OCTOPUS

Crispy potato, olive relish, lemon herb salad 14

PASTA

FRUTTI DI MARE

Shrimp, calamari, mussels, saffron tomato sauce, linguini 28

VODKA RIGATONI

Prosciutto, red onion, vodka, tomato cream, shaved parmesan 20

SPINACH RAVIOLI

Pistachio, lemon honey sauce 22

CACIO E PEPI

Roasted cauliflower, pecorino, cracked black pepper 18

SHRIMP & CLAMS LINGUINE

Fresh shucked clams, San Marzano tomato basil sauce 28

BUCATINI CARBONARA

Pancetta, caramelized onion, Parmesan cream, crispy Brussel sprouts 22

PENNE FRA DIAVOLO

Cherry peppers, San Marzano tomato sauce, torn burrata 20

HOUSEMADE CAVATELLI

Wild mushrooms, filet tips, asparagus, marsala cream 25

LASAGNA VERDE

Spinach pasta, whipped ricotta, Bolognese, fresh mozzarella 22

ENTREES

CHICKEN PARMIGIANO

Chicken cutlet, house made fresh mozzarella, ricotta gnocchi, San Marzano tomato basil 22

VEAL PARMIGIANO

Veal cutlet, house made fresh mozzarella, ricotta gnocchi, Sunday gravy 28

CHICKEN FRANCAISE OR VEAL FRANCAISE

Sherry lemon butter sauce, asparagus, garlic mashed potato 20/26

VEAL & ARUGULA

Lightly pounded and breaded veal cutlet, baby arugula salad 23

VEAL RAVELLO

Wild mushrooms, wilted arugula, cavatelli, crispy prosciutto marsala porcini cream 28

EGGPLANT PARMIGIANO

House made fresh mozzarella, San Marzano tomato ricotta gnocchi 18

CHICKEN & SHRIMP RAVELLO

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

PANKO PARMESAN ENCRUSTED CHICKEN

Sautéed broccoli rabe, sharp provolone, roasted red pepper, mushroom sauce 28



SOUP

ROASTED CHICKEN

Spinach tortellini, escarole, summer 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 22

GRILLED BERKSHIRE PORK CHOP

Vinegar peppers, roasted mushrooms, sherry balsamic demi, parmesan potatoes 28

VEAL CHOP PARMESAN

Pan fried veal rib chop, Sunday gravy, house made mozzarella 34

CIDER GLAZED SALMON

Brussel sprout and potato hash, pancetta bread crumb, apple cider agrodolce 28

GROUPE FRANCAISE

Sherry crab champagne piccata sauce, wilted spinach over angel hair 29

SIDES 7

Spinach garlic and oil

Broccoli rabe garlic and oil

Roasted asparagus topped parmesan bread crumbs

Garlic mashed potato

Homemade tagliatelle San Marzano tomato basil

Cake cutting fee \$2 per person

Sharing fee \$6 per person