

APPETIZERS

ZUCCHINI FRITTE	10
<i>Fried, rolled in fresh bread crumbs and parmesan with house dressing</i>	
FOCACCIA	9
<i>Basket of focaccia bread toasted with olive oil, garlic, tomatoes, and oregano</i>	
MOZZARELLA PROSCIUTTO	12
<i>Fresh mozzarella wrapped in prosciutto ham, marinated onions, roasted red pepper, tomatoes, olive oil</i>	
EGGPLANT ROLLATINI	14
<i>Sliced eggplant lightly breaded and stuffed with ricotta cheese; baked in pomodoro sauce</i>	
CALAMARI *	12
<i>Fried and served with hot marinara, garlic aioli, lemon</i>	
MARE CHIARO *	16
<i>Mussels and clams served in your choice of white wine and garlic, pomodoro, or saffron sauce</i>	
SEA SCALLOPS GORGONZOLA *	18
<i>Large sea scallops rolled in fresh bread crumbs and baked in garlic and gorgonzola; served over mixed greens</i>	
GRIGLIATA DI VERDURA	11
<i>Grilled eggplant, fennel, tomato, radicchio and portobellos; garlic marinade</i>	
SMOKED SALMON CARPACCIO *	12
<i>Served over mixed greens with asparagus, capers, and olive oil</i>	

SALADS

INSALATA MISTA	10
<i>Mixed field greens, tomatoes, olive oil, balsamic</i>	
INSALATA CAESAR	12
<i>Homemade classic caesar dressing, fresh shaved parmigian, homemade croutons, romaine lettuce</i>	
INSALATA PIEDMONT	13
<i>Baby spinach, mushrooms, gorgonzola, dried cranberries, slivered almonds, pinenuts, honey-dijon vinaigrette</i>	
INSALATA AVOCADO	14
<i>Mixed field greens, avocado, tomato, fresh mozzarella, olive oil, balsamic</i>	
MOZZARELLA CAPRESE	13
<i>Sliced fresh mozzarella, local tomatoes, mixed field greens, olive oil, balsamic</i>	

BRICK OVEN PIZZA

* all pizzas can be made with gluten free dough

TOASTED PEPPERONI *	18	NAPOLETANA SALSICE *	18
<i>Brick oven toasted pepperoni, goat cheese, roasted red pepper, red sauce</i>		<i>Spicy Italian sausage, marinated sundried tomatoes, artichoke hearts, red sauce</i>	
MARGHERITA	17	VERDURA	19
<i>Fresh tomatoes, basil, mozzarella, red sauce</i>		<i>Eggplant, fennel, spinach, artichokes, pinenuts, garlic, pesto</i>	
PIZZA DI GIARDINO	19	THE GUTIE *	17
<i>Toasted pinenuts, gorgonzola, shallots, arugula, tomatoes, olive oil</i>		<i>Prosciutto, goat cheese, garlic, olive oil</i>	
ARRABBIATTA *	21	PUGLIESE	16
<i>Spicy shrimp, roasted red pepper, garlic, oregano, red sauce</i>		<i>Red onion, garlic, oregano, red sauce</i>	
PIZZA DI MEDITERRANEO	20	AZZURRO DI MILO *	18
<i>Spinach, tomatoes, goat cheese, kalamata olives, red onion, pesto</i>		<i>Bacon, green olives, tomatoes, red onion, red sauce</i>	
PROSCIUTTO DI PARMA *	17	CALZONE	17
<i>Prosciutto, tomatoes, red sauce</i>		<i>Ricotta, mozzarella, spinach, mushrooms, garlic, served with side of warm red sauce</i>	

PIZZA TOPPINGS \$1 - 3

arugula, garlic, basil, green olives, kalamata olives, mushrooms, pinenuts, red onion, shallots, spinach, sundried tomatoes, tomatoes, goat cheese, gorgonzola, parmigian, bacon, crabmeat, pepperoni, prosciutto, sausage, shrimp

PASTAS

* pastas may be substituted with a gluten free noodle

FARFALLE AL VODKA	16
<i>Bowtie pasta, vodka tomato cream</i>	
PENNE VAGABONDO	22
<i>Gorgonzola, spinach, pancetta, cream</i>	
RIGATONI AL NORMA *	24
<i>Sauteed red onions, eggplant, shrimp, spicy tomato sauce, goat cheese</i>	
CAPELLINI CATERINA *	23
<i>Angel hair, mozzarella, grilled chicken, tomatoes, olive oil</i>	
TORTELLINI AZZURRO	21
<i>Stuffed with pork and veal, green peas, prosciutto, mushroom cream sauce</i>	
BUCATINI CARBONARA *	21
<i>Sicilian style long noodles, pancetta, olive oil, egg, parmigian</i>	
PARPADELLE AL ABRUZZO *	21
<i>Wavy pasta, sliced herbed sausage, shallots, arugula, garlic, fresh shaved parmigian</i>	
ORRECHIETTE AZZURRO *	20
<i>Ground herbed sausage, broccoli, grated parmigian, marinara</i>	
LINGUINI PESCATORE *	32
<i>Sea scallops, shrimp, clams, mussels, dried red pepper, white wine and pomodoro</i>	
ZACHETTI DI PERE	23
<i>Purse shaped pasta stuffed with pear and ricotta; gorgonzola and spinach cream sauce</i>	
RAVIOLI AL PORCHINI	22
<i>Stuffed with spinach and ricotta, portobello mushroom cream sauce</i>	
LASAGNA AMODO DI MAMMA	22
<i>Meat sauce marinated in cabernet, bechemel, pomodoro, mozzarella</i>	
LINGUNI AL MARCHE *	28
<i>Sea scallops, garlic, tomatoes, basil, white wine</i>	

ENTREES

* all entree dishes can be made gluten free

VEAL INCAPPUCIATTA	28
<i>Artichokes and tomatoes broiled with shallots and cream, parmigian, mozzarella</i>	
VEAL PARMIGIANO	26
<i>Breaded and fried, baked in pomodoro, mozzarella, parmigian, served over capellini</i>	
VEAL PICCATA	26
<i>Lemon, butter, white wine</i>	
VEAL TRE SCALINI	28
<i>Dry marsala and mushroom sauce, prosciutto, mozzarella, red pepper</i>	
COSTOLETTE D'ANGELO AL ROSMARINO *	35
<i>Lamp chops grilled; garlic rosemary, portobellos, olive oil</i>	
BEEF TENDERLOIN MEDALLIONS *	38
<i>Choice of garlic amarone wine sauce, or a spinach gorgonzola cream sauce</i>	
POLLO PICCATA *	26
<i>Chicken scallopine cooked in lemon, butter, white wine, capers</i>	
POLLO GENOVESE *	26
<i>Chicken breast sauteed with shallots, pesto cream, and broiled with mozzarella and parmigian</i>	
POLLO PALERMO *	26
<i>Dark meat chicken, pork and veal truffle sausage, mushrooms, garlic, white wine</i>	
POLLO MODENESE *	26
<i>Chicken breast sauteed in shallots, white wine; with prosciutto, marinara, mozzarella, parmigian</i>	
PESCE DEL GIORNO *	MARKET PRICE
<i>Our fresh fish selection of the day</i>	

ADDITIONS \$1.50 - 6.95

anchovies, goat cheese, gorgonzola, mozzarella, shaved Venetian parmigian, artichokes, mushrooms, spinach, grilled chicken breast, prosciutto, shrimp, crabmeat, side pasta with entree

* denotes consuming raw meat, seafood, poultry, or eggs, may increase your risk of foodborne illness

* 20% gratuity will be added to parties of 7 or more and to split checks