

APPETIZERS

ZUCCHINI FRITTE	13
<i>Fried, rolled in fresh bread crumbs and parmesan with side of house dressing</i>	
FOCACCIA	11
<i>bastet of focaccia bread, toasted with olive oil, garlic, tomatoes and oregano</i>	
MOZZARELLA PROSCIUTTO	15
<i>Fresh mozzarella wrapped in prosciutto ham, marinated onions, roasted red peppers, olive oil</i>	
EGGPLANT ROLLATINI	17
<i>Sliced eggplant lightly breaded and stuffed with ricotta cheese, baked in pomodoro sauce</i>	
CALAMARI	17
<i>Fried and served with warm marinara, garlic aioli, lemon</i>	
SEA SCALLOPS GORGONZOLA	MARKET PRICE
<i>Sea scallops rolled in fresh bread crumbs and baked in garlic and gorgonzola,</i>	
GRIGLIATA DI VERDURA	15
<i>Grilled eggplant, fennel, tomato, radicchio and portobello, garlic marinade</i>	

SALADS

INSALATA MISTA	12
<i>Mixed field greens, tomatoes, balsamic vinaigrette, mushroom garnish</i>	
INSALATA CAESAR	15
<i>Homemade classic Caesar dressing, fresh shaved parmesan, homemade croutons, romaine lettuce</i>	
INSALATA PIEDMONT	17
<i>Baby spinach, mushrooms, gorgonzola, dried cranberries, slivered almonds, pinenuts, honey dijon vinaigrette</i>	
INSALATA AVOCADO	17
<i>Mixed field greens, avocado, tomato, fresh mozzarella, balsamic vinaigrette</i>	
MOZZARELLA CAPRESE	16
<i>Sliced fresh mozzarella, tomatoes, mixed field greens, balsamic vinaigrette</i>	

BRICK OVEN PIZZA

TOASTED PEPPERONI	20
<i>Brick oven toasted pepperoni, goat cheese, mozzarella, roasted red pepper, red sauce</i>	
MARGHERITA	19
<i>Fresh tomatoes, basil, mozzarella, red sauce</i>	
PIZZA DI GIARDINO	21
<i>Toasted pine nuts, gorgonzola, mozzarella, shallots, arugula, tomatoes, olive oil</i>	
ARRABBIATA	25
<i>Spicy shrimp, roasted red peppers, garlic, mozzarella, oregano, red sauce</i>	
PIZZA DI MEDITERRANEO	22
<i>Spinach, tomatoes, goat cheese, mozzarella, kalamata olives, red onion, pesto</i>	
PROSCIUTTO DI PARMA	19
<i>Prosciutto, tomatoes, mozzarella, red sauce</i>	
NAPOLETANA SALSICIA	20
<i>Mozzarella, spicy italian sausage, marinated sun dried tomatoes, artichoke hearts, red sauce</i>	
VERDURA	21
<i>Mozzarella, eggplant, fennel, spinach, artichokes, pine nuts, garlic, pesto</i>	
THE GUTIE	19
<i>Mozzarella, prosciutto, goat cheese, garlic, olive oil</i>	
PUGLIESE	18
<i>Mozzarella, red onion, garlic, oregano, red sauce</i>	
AZZURRO DI MILO	20
<i>Mozzarella, bacon, green olives, tomatoes, red onion, red sauce</i>	
CALZONE	19
<i>Ricotta, mozzarella, spinach, mushrooms, garlic, service with a side of warm red sauce</i>	

PIZZA TOPPINGS \$1-4

Arugula, anchovies, garlic, basil, green olives, kalamata olives, mushrooms, pinenuts, red onions, shallots, spinach, sun dried tomatoes, fresh tomatoes, goat cheese, gorgonzola, parmesan, bacon, crab meat, pepperoni, prosciutto, sausage, shrimp

*Denotes consuming raw meat, seafood, poultry or egg may increase your risk of food-borne illness
*20% gratuity will be added to parties of 6 or more

PASTAS

*Pastas may be substituted with gluten-free penne or linguini

FARFALLE AL VODKA	19
<i>Bowtie pasta, vodka tomato cream sauce</i>	
PENNE VAGABONDO	24
<i>Gorgonzola, spinach, pancetta, cream sauce</i>	
RIGATONI AL NORMA	29
<i>Sauteed red onions, eggplant, shrimp, spicy tomato sauce, goat cheese</i>	
BAKED SPAGHETTI AND MEATBALLS	28
<i>Spaghetti, marinara, housemade meatballs topped with baked mozzarella</i>	
CAPELLINI CATERINA	27
<i>Angel hair, mozzarella, grilled chicken, tomatoes, olive oil, white wine</i>	
TORTELLINI AZZURRO	27
<i>Stuffed with pork and veal, green peas, prosciutto, portobello cream sauce</i>	
BUCATINI CARBONARA	23
<i>Sicilian style long noodles, pancetta, olive oil, egg, parmesan, cream sauce</i>	
PAPPARDELLE AL ABRUZZO	25
<i>Wavy pasta, sliced herb sausage, shallots, arugula, garlic, fresh shaved parmesan, olive oil</i>	
ORECCHIETTE AZZURRO	24
<i>Ground herb sausage, broccoli, grated parmesan, touch of marinara</i>	
LINGUINI PESCATORE	MARKET PRICE
<i>Sea scallops, shrimp, clams, mussels, dried red pepper, white wine and pomodoro</i>	
ZACHETTI DI PERE	28
<i>Purse shaped pasta stuffed with pear and ricotta, gorgonzola and spinach cream sauce</i>	
RAVIOLI AI PORCINI	25
<i>Stuffed with spinach and ricotta, portobello mushroom cream sauce</i>	
LASAGNA AMODO DI MAMMA	25
<i>Meat sauce marinated in cabernet, bechamel, vodka tomato cream, mozzarella</i>	
LINGUINI AL MARCHE	MARKET PRICE
<i>Sea scallops, garlic, diced tomatoes, basil, white wine</i>	

ENTREES

*ALL entrees can be made gluten-free

VEAL INCAPPUCCIATO	32
<i>Artichokes and tomatoes broiled with shallots and cream, parmesan, mozzarella</i>	
VEAL PARMIGIANA	31
<i>Breaded and fried, baked in pomodoro, mozzarella, parmesan, served with capellini</i>	
VEAL PICCATA	30
<i>Lemon, butter, white wine</i>	
VEAL TRE SCALINI	32
<i>Dry marsala and mushroom sauce, prosciutto, mozzarella, roasted red pepper</i>	
COSTOLETTE D'AGNELLO AL ROSMARINO	41
<i>Lamb chops grilled, garlic rosemary, portobellos, olive oil</i>	
POLLO PICCATA	30
<i>Chicken breast scallopini cooked in lemon, butter, white wine, capers</i>	
POLLO GENOVESE	30
<i>Chicken breast sauteed with shallots, pesto cream, and broiled with mozzarella and parmesan</i>	
POLLO PALERMO	30
<i>Dark meat chicken, pork and veal sausage, mushrooms, garlic, white wine</i>	
POLLO MODENESE	30
<i>Chicken breast sauteed with shallots, white wine, prosciutto, marinara, mozzarella, parmesan</i>	
PESCE DEL GIORNO	MARKET PRICE
<i>Our fresh fish selection of the day</i>	

ADDITIONS

Anchovies, goat cheese, gorgonzola, mozzarella, shaved parmesan, artichokes, mushrooms, spinach, grilled chicken breast, prosciutto, shrimp, crab meat, side pasta with entree

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