

DINNER

chef de cuisine **ANTHONY FIGLIANO**

Appetizers

NONNA'S MEATBALLS three veal & prosciutto meatballs, quite traditional	17.95	DAILY SOUP seasonally inspired	9.95
WARM HOUSE-MARINATED OLIVES oregano, chili, fennel	7.95	HOUSEMADE SOURDOUGH FOCACCIA roasted red pepper & garlic dip	13.95
CRISPY SHRIMP crispy argentine red shrimp, lemon, spicy bomba mayo	19.95		

Salads

add grilled chicken breast or shrimp skewer 12.95 5oz salmon 16.95

HEIRLOOM TOMATO CAPRESE fior di latte, pickled radicchio, basil, balsamico di modena	20.95	MIXED GREENS red wine vinaigrette, housemade pickles	15.95
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Housemade Pastas

CHICKEN TAGLIATELLE ALFREDO seared chicken breast, black pepper, parmesan cream	27.95	TAGLIATELLE BOLOGNESE pork, veal, beef, tomato sauce, parmigiano-reggiano	23.95
PORCINI & RICOTTA GNOCCHI roasted mushrooms, truffle porcini cream, parmigiano-reggiano	27.95	NONNA'S LASAGNA 15 layers, beef & pork ragù, mozzarella <i>limited availability</i>	24.95

From the Grill

8oz FLAT IRON STEAK	39.95	10oz STRIP LOIN STEAK	49.95
GRILLED ALBACORE TUNA STEAK sicilian caper & currant salsa	33.95	24oz BONE-IN RIB EYE'BISTECCA' FOR TWO choice of two sides	99.95

served with a choice of

Garlic Rosemary Potatoes & Seared Greens · Parcheggio Fries · Spaghetti Pomodoro · Rigatoni Rosé · Tagliatelle Alfredo

Mains

CLASSIC CHICKEN PARMIGIANA tomato, mozzarella, basil, spaghetti pomodoro	29.95	EGGPLANT PARMIGIANA breaded eggplant, tomato, mozzarella, basil, spaghetti pomodoro	27.95	SEARED WHOLE BRANZINO tomato-braised green beans	49.95
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Sides

PARCHEGGIO FRIES parmigiano-reggiano, special seasoning	7.95	OLIVE OIL WHIPPED POTATOES	9.95
GARLIC ROSEMARY ROASTED POTATOES	7.95	SEARED GREENS & ROASTED GARLIC	10.95

Most items are available for takeout. *Please make us aware of any food allergies, as there may be ingredients that are not listed.*