

# ANTIPASTI

THE OPENING ACT OF THE MEAL, FEATURING SHARABLE BITES TO AWAKEN THE PALATE

<b>BRUSCHETTA</b> 	13
OLIVES, TOMATO, FRESH MOZZARELLA & BASIL TOSSED IN OLIVE OIL, DRIZZLED WITH BALSAMIC GLAZE & SERVED WITH CROSTINI	
<b>STEAMED MUSSELS</b>	19
STEAMED AND SERVED IN A CREAMY ITALIAN HERB & WHITE WINE BROTH WITH CRUSTY BREAD	
<b>BREADSTICKS</b> 	13
WARM BREADSTICKS (6) SERVED WITH GARLIC PARMESAN SAUCE MARKED WITH MARINARA	
<b>CROSTINI DELLA CAMPANIA</b>	19
FRESH BURRATA, OLIVE OIL & PRUSCIOTTO DE PARMA SLICED IN HOUSE SERVED WITH CROSTINI	
<b>MARGHERITA FLATBREAD</b> 	14
FRESH MOZZARELLA, FRESH TOMATO, OUR SIGNATURE TOMATO SAUCE TOPPED WITH BASIL	
<b>ARRABBIATA FLATBREAD</b>	18
ITALIAN SAUSAGE, MUSHROOMS, RICOTTA & TOMATO SAUCE DOLLOPS TOPPED WITH PARMESAN	
<b>FIORE DI PERA FLATBREAD</b>	16
CREAMY PEAR SUACE, PEARS, PROSCIUTTO, GORGONZOLA & ARUGULA	
<b>INSALATA PERE</b>  	16
A VIBRANT MIX OF ARUGULA AND ROMAINE, TOPPED WITH FRESH PEARS, TANGY GORGONZOLA, SWEET CRANBERRIES, AND CRUNCHY WALNUTS, ALL TOSSED IN A DELICATE PEAR DRESSING	

 gluten free  
 vegetarian

**CIAO**  
TRATTORIA

\*limited vegan options  
available upon request

ALL PRICES INCLUDE TAX

# PRIMO

THE FIRST COURSE, TYPICALLY WARM AND HEARTY AND OFTEN FLAVORED WITH REGIONAL INGREDIENTS

- BOLOGNESE** 24  
SPAGHETTI PASTA TOSSED WITH BOLOGNESE SAUCE MADE WITH SLOW-COOKED GROUND BEEF & ITALIAN SAUSAGE, ONIONS, CARROTS & CELERY SIMMERED IN A SAVORY TOMATO SAUCE WITH A HINT OF HERBS
- LEMON PASTA** 24  
SPAGHETTI PASTA TOSSED WITH BUTTER, FRESH SQUEEZED LEMON & PARMESAN CHEESE TOPPED WITH CHICKEN OR JUMBO SHRIMP & CAPERS (+\$9) & GARNISHED WITH LEMON AND PARSLEY
- PASTA AL POLLO E PARMIGIANO** 24  
FRESH PASTA TOSSED IN CHEF JESSIE'S FAMOUS GARLIC PARMESAN SAUCE AND TOPPED WITH MARINATED CHICKEN & GRATED PARMESAN
- SPICY BAKED MOSTACIOLLI** 24  
PENNE PASTA WITH CREAMY TOMATO SAUCE, CHICKEN & A HINT OF CHILI FLAKE THEN TOPPED WITH MOZZARELLA AND BAKED
- LASAGNE ALLA BOLOGNESE** 25  
SHEETS OF PASTA LAYERED WITH BOLOGNESE SAUCE, RICOTTA CHEESE, GARLIC, & PARMESAN THEN TOPPED WITH TOMATO & GARLIC PARMESAN SAUCE
- CANNALONI FLORENTINE**  23  
PASTA ROLLS FILLED WITH RICOTTA CHEESE, SPINACH & FINE ITALIAN HERBS BAKED WITH YOUR CHOICE OF GARLIC PARMESAN SAUCE, TOMATO SAUCE OR A COMBINATION OF BOTH & CHEESE
- RUSTICO AGNOLOTTI** 26  
HANDCRAFTED AGNOLOTTI FILLED WITH CREAMY RICOTTA, FENNEL, AND ITALIAN SAUSAGE, WITH A RICH BROWN BUTTER AND SAGE SAUCE, AND FINISHED WITH TOASTED WALNUTS FOR A PERFECT BALANCE OF FLAVOR AND TEXTURE
- WILD MUSHROOM RAVIOLI**  24  
PASTA PILLOWS STUFFED WITH WILD FOREST MUSHROOMS & TOPPED WITH GARLIC PARMESAN SAUCE, TRUFFLE OIL & PINE NUTS
- PAPPARDELLE ALLA PUTTANESCA**  22  
FRESH PAPPARDELLE PASTA TOSSED IN A BOLD AND SAVORY PUTTANESCA SAUCE, FEATURING TOMATOES, OLIVES, CAPERS, GARLIC, AND CHILI FLAKES FOR A PERFECT BALANCE OF BRINY, SPICY, AND UMAMI FLAVORS

## SECONDO

THE MAIN COURSE, FEATURING EXPERTLY PREPARED MEATS OR SEAFOOD, BOLD FLAVORS, AND CLASSIC ITALIAN TRADITION

<b>SIRLOIN TOSCANO</b> 12 OZ TOP SIRLOIN, TOPPED WITH A PISTACHIO AND HERB CRUST, FINISHED WITH A RICH VEAL DEMI-GLACE, AND SERVED ALONGSIDE PILLOWY GARLIC GNOCCHI	38
<b>POLLO ALLA FONTINA</b> CHICKEN BREAST STUFFED WITH CREAMY FONTINA, FENNEL, AND THYME, TOPPED WITH A BRIGHT PROSECCO CITRUS SAUCE, AND SERVED WITH PILLOWY GARLIC GNOCCHI	29
<b>SALMON ALBICOCCA</b> ROASTED SALMON WITH APRICOT, THYME AND SAFFRON CHUTNEY, AND SERVED WITH PILLOWY GARLIC GNOCCHI	32

## CONTORNO

THE PERFECT COMPLEMENT TO THE MAIN COURSE

<b>ROASTED BRUSSEL SPROUTS</b>   ROASTED TO PERFECTION WITH OLIVE OIL AND SEA SALT, FINISHED WITH A TOUCH OF BALSAMIC GLAZE FOR A SWEET AND SAVORY BALANCE.	8
<b>MUSHROOM GRATINATO</b>   OVEN-BAKED MUSHROOMS, RICH AND EARTHY, TOPPED WITH MELTED FONTINA CHEESE FOR A CREAMY, SAVORY FINISH	8
<b>SIDE CAESAR SALAD</b>  CRISP ROMAINE LETTUCE TOSSED IN CLASSIC CAESAR DRESSING, TOPPED WITH HOUSE-MADE HERB BREAD CRUMBS FOR A PERFECT CRUNCH	6
<b>ITALIAN WEDDING SOUP</b> AN ITALIAN CLASSIC WITH SAVORY MEATBALLS, TENDER GREENS, AND TINY PASTA IN A RICH, FLAVORFUL BROTH	8

## ADD-ONS

ADD ON TO YOUR PASTA DISH OR HAVE ON THE SIDE

<b>MEATBALLS (3)</b>	12
<b>MILD ITALIAN SAUSAGE</b> 	7
<b>MARINATED CHICKEN</b> 	8
<b>JUMBO PRAWNS</b> 	9
<b>SUBSTITUTE GLUTEN FREE PASTA</b> 	2