

## ANTIPASTI

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BURRATA watermelon, baby frisee, balsamic reduction	15	GRILLED OCTOPUS olive, caper, jewel box tomato, fingerling	15
TUNA TARTARE* avocado, mixed greens	14	MUSSELS* garlic and oil (or) fra diavolo	14
CARPACCIO* prime beef, arugula, crisp capers, shaved parmegiano - reggiano, mustard aioli	15	CALAMARI PICANTI marinara, cherry pepper, crushed red pepper, bourbon smoked paprika	15
RICOTTA MEATBALLS tomato basil sauce	13	SALUMI and FORMAGGI chef's selection, changes daily	18
		ARANCINI asiago, pecorino, parmigiano - reggiano	12

## ZUPPE and INSALATE

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ZUPPA DEL GIORNO chef's selection, changes daily	9	ARUGULA olive oil, parmigiano - reggiano	11
CAESAR* house-made dressing, croutons	10	TRATTORIA SALAD seasonal vegetable, mixed green	12
FALL PANZANELLA grilled pear, baby kale, mandarin, gorgonzola dolce, cranberry - walnut crouton	12	ITALIAN WEDGE iceberg, jewel box tomato, artichoke, olive, mozzarella, red onion	13

## SIGNATURE DISHES

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### WEST 3<sup>RD</sup> STREET FAVORITES

PORCINI RAVIOLI champagne truffle cream	38	THE VEAL CHOP* sage, roasted potato	44
PAPPARDELLE fresh daily maine lobster, brandy cream sauce	35	ROASTED HALF RACK of LAMB* rosemary potato, dijon rub, red wine demi glace	39

### POLLO and CARNE

CHICKEN PARMIGIANA cheese, marinara	27	PORK CHOP* wild mushroom, cherry pepper, parmeggiano herb polenta	29
CHICKEN IN CROSTA parmigiano, lemon sauce	27	VEAL MARSALA wild mushroom, shallot, marsala pan jus	30
OSSO BUCCO braised veal, butternut squash, risotto, pumpkin seed gremolata	45	FILET MIGNON* roasted potato, herb butter	45
		COWBOY RIBEYE* asparagus, balsamic roasted cipollinis	48

## PASTA

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### SECCA

CAPELLINI	22
arugula pesto, cream, black pepper, pistachio	
SPAGHETTINI	26
meatballs, basil	

### FATTA IN CASA

GNOCCHI	26
bolognese, bechamel	
RAVIOLI	24
arugula, goat cheese, vodka pink sauce	

## GRILL DI MARE

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FRUTTI DI MARE	39
scallops, shrimp, mussels, clam, octopus, squid ink capellini	
JUMBO SHRIMP FRANCESE	31
egg batter, white wine, lemon butter	

### SECCA

LINGUINI	24
sapelo clams, garlic & herb broth in clam sauce	
RIGATONI	22
tomato basil sauce	
PENNE PRIMAVERA (vegan and gf)	22
spring vegetable, olive oil, garlic, spinach, tomato	

FETTUCCINE	23
parmigiano cream sauce	

## CONTORNI

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WILD MUSHROOM RISOTTO	9
SAUTEED GARLIC SPINACH	9
GRILLED ASPARAGUS	9
TRUFFLE FRIES	9

SALMON OREGANATA	28
oregano, bread crust, lemon butter	
SNAPPER MEDITERRANEAN	29
caper, olive, garlic, cherry tomato, basil butter	

## PIZZA

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MARGHERITA	16
san marzano tomato sauce, mozzarella, basil	
FUNGHI	20
light tomato sauce, mozzarella, tartufo, porcini mushroom	
PRIMAVERA	17
tomato sauce, mozzarella, vegetable, tomato	
BIANCA	18
roasted garlic, ricotta, feta, rosemary olive oil	

VERDE	17
olive oil, mozzarella, arugula, prosciutto	
SOPPRESSATA	17
san marzano tomato sauce, mozzarella, salame, fresh basil	
MEATBALL	19
san marzano tomato sauce, ricotta, meatball	
GLUTEN FREE CRUST	+2
available on all pizza	

- please inform your server of any allergies prior to ordering -

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness