

Tonight's Specials

Featured Wine

NEW

Vermentino di Sardegna, Costamolino

Sardegna's leading producer, this beautiful white offers sweet fruit and hints of macchia, the mix of evergreen shrubs and herbs native to Sardegna that give the island one of its most characteristic scents 9/14/32

Barbera d'Asti Superiore, Franco Amoroso

Young and vibrant, this well-made Barbera has good structure and a nice finish 11/15/42

Featured Cocktail

La Poire

A subtly sweet summer drink composed of muddled lemons & limes, Grey Goose La Poire, pear nectar, and a pear liqueur

Featured Starters

Warm Goat Cheese Salad

Goat cheese with a crushed walnut crust, baked until golden, served on a bed of fresh greens with our housemade creamy balsamic dressing & croutons 11.5

Heirloom Tomato Caprese Salad

Local heirloom tomatoes served with fresh basil, extra virgin olive oil, and your choice of fresh mozzarella or fresh burrata 14.5

Featured Entrées

Hanger Steak "alla tagliata"

Italy's most popular steak, sliced and served with french fries and garnished with grilled asparagus 25

Tagliatelle with Shrimp

Our house-made tagliatelle with shrimp, shallots, spinach and cherry tomatoes prepared in a white wine and shrimp stock reduction 22

Eggplant Rollatini

Thinly sliced, breaded native eggplant, filled with ricotta and Parmigiano Reggiano cheese and topped with our housemade toscano sauce and mozzarella. Baked in the oven until bubbling hot and topped with arugula 19.5

Homemade Ravioli "Quattro Fromaggi"

Our oversized house made ravioli stuffed with a delicious mixture of Ricotta, Parmigiana Reggiano, Asiago, and Mozzarella cheeses with a hint of parsley served with pomodoro sauce 20