

# To Start

## Choose One To Start

### Caesar Salad <sup>(CGF)</sup>

Romaine or Kale, Parmesan, Caesar Dressing, Croutons

### Calamari (\$4 Supplement)

Spicy Marinara, Fire Roasted Peppers

### Champagne Mussels <sup>(CGF)</sup>

Champagne, Onion, Garlic, Chili Flakes, Cream, Toast Points

### Eggplant Caponata <sup>(CGF), (V)</sup>

Eggplant, Raisins, Celery, Garlic, Olives, Tomatoes, Focaccia

### Hot Honey Burrata <sup>(CGF)</sup>

Roasted Tomato, Basil, Olive Oil, Rustic Bread

### All Natural Beef Meatballs

Ground Sirloin, Parmesan, Salt, Milk, Bread, Parsley

### Lemon Honey Romaine Salad <sup>(GF), (CV)</sup>

Tomatoes, Cucumbers, Celery, Olives, Onions, Artichokes

### Marinated Mushrooms <sup>(GF), (V)</sup>

Oyster, Shitake, Portabella Mushrooms, Shallots, Lemon, Balsamic

# Create Your Own Pasta

## Choose One Create Your Own Pasta or Specialty

### Shapes

#### Rigatoni <sup>(13mm)</sup> <sup>(V)</sup>

Semolina, Salt, Olive Oil

#### Cavatelli

All-Purpose Flour, Durum Flour, Eggs, Ricotta

#### Squid Ink Bucatini <sup>(3.5 mm)</sup>

All-Purpose Flour, Durum Flour, Eggs, Squid Ink

#### Butternut Squash Noodles <sup>(V, GF)</sup>

Spiralized Butternut Squash

#### Tagliatelle

All-Purpose Flour, Durum Flour, Eggs

#### Gluten-Free Rigati <sup>(GF)</sup>

Gluten-Free All-Purpose Flour, Olive Oil, Eggs

#### Sweet Potato Gnocchi

All Purpose Flour, Egg, Salt

#### Mafalda <sup>(Long Ribbons)</sup> <sup>(V)</sup>

Semolina, Salt, Olive Oil

#### Spaghettini <sup>(Thin Spaghetti)</sup> <sup>(V)</sup>

Semolina, Durum Flour, Salt, Olive Oil

#### Stuffed Pasta of the Day (\$4 Supplement)

Ask Your Server for Details

### Sauces

#### Marinara <sup>(CV)</sup>

San Marzano Tomatoes, Garlic, White Wine, Basil

#### Arrabbiata <sup>(CV)</sup>

Our Marinara Sauce with Chili Pepper, Roasted Garlic

#### Broken Meatball

Our Marinara Sauce with the Addition of Broken Meatballs

#### Roasted Garlic Pecorino <sup>(GF)</sup>

Heavy Cream, Garlic and Butter

#### Carbonara <sup>(GF)</sup>

Pancetta, Eggs, Peas, Pecorino

#### Spicy Alla Vodka <sup>(GF)</sup>

Cream, Vodka, Tomato, Chili Flakes

#### Cacio e Pepe <sup>(GF)</sup>

Pecorino, Pepper, Butter

#### Chicken Bolognese <sup>(GF)</sup>

Ground Chicken, Thyme, Rosemary, Garlic, Pecorino

#### Sunday Sauce <sup>(GF)</sup> (\$5 Supplement)

Our Marinara Sauce with Short Rib, Sausage, Veal

#### Nut-Free Pesto <sup>(GF)</sup>

Basil, Parsley, Parmesan, Garlic, Olive Oil

# Specialties

### Chicken Parmigiana

Spicy Marinara, Fresh Mozzarella, Side Spaghettini

### Three Cheese Meat Lasagna

Ricotta, Mozzarella, Pecorino, Ground Beef, Short Rib

### Shrimp Scampi (\$8 Supplement)

Spaghettini, Garlic, Parsley, Butter-Lemon Broth

### Eggplant Parmigiana

Breaded Eggplant, Marinara, Mozzarella, Side Spaghetti

### Butternut Squash Risotto <sup>(GF, CV)</sup>

Butternut Squash, Mushrooms, Sage, Parmesan

### Squid Ink Bucatini Vongole

Little Neck Clams, Garlic, White Wine, Butter, Chili

### Lemon Chicken <sup>(GF)</sup>

Chicken Breast, Lemon, Butter, Parsley, White Wine

### Chicken Marsala <sup>(GF)</sup>

Chicken Breast, Marsala Wine, Mushrooms, Garlic, Olive Oil

## Choose One Dessert

### Mason Jar Sundae

Vanilla Ice Cream, Brownie, Fudge, Oreo Cookie, Maple Whip

### Doughnuts

Salted Caramel

Please inform us of any food allergies or dietary restrictions. (Especially Dairy)  
GF (Gluten Free), V (Vegan), CV (Can Be Made Vegan), CGF (Can Be Made Gluten Free)