

Chef's Week 2026

appetizers

- polpette** | nonna's meatballs slow cooked in sunday sauce, whipped ricotta, focaccia
scampi | garlic butter sauteed shrimp, white wine, lemon, grilled garlic bread
caprese | burrata pugliese, cherry tomatoes, basil, caramelized tomato oil
cozze | mussels fra diavolo, maine mussels, spicy tomato sauce, garlic focaccia
melone | melon carpaccio, prosciutto di parma, shaved parmigiano, lemon, pistacchio

entrees

- al forno** | baked rigatoni, fennel sausage, ricotta, , sunday sauce, provola affumicata
spaghetti | arrabbiata, toasted garlic & calabrian chile shrimp in a spicy tomato sauce
franciase | chicken or veal, egg & parmigiano batter, pan fried, lemon white wine, butter
marsala | chicken or veal, sauteed crimini mushrooms, roasted garlic, sweet marsala wine
piccata | chicken or veal, lemon, amalfi salt packed capers, white wine & butter
parmigiana | chicken or veal, breaded & fried, pomodoro sauce, calabrian cheese blend

additions

- *asparagi** | grilled asparagus, feta, bacon candy, fried duck egg, foie gras hollandaise **27**
polpo | charred octopus, lemon ceci, arugula & fennel insalata, calabrian chile butter **28**
***bistecca tagliata** | Serves 2: 40oz niman ranch tomahawk, chimichurri, arugula **185**

^ Some changes and modifications to this menu will be politely declined; price & availability subject to change w/o notice

^ Please be advised although we try to accommodate allergy requests, we are not a gluten free or nut free kitchen.

*Items with this symbol may be served undercooked. *Consumption of raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness.