



DA CONDIVIDERE

to share

Bruschetta Classica	8
tomato & basil with extra virgin olive oil & balsamic glaze	
Polpette con Marinara	12
meatballs served with marinara & cheese	
Arancini di Formaggio	12
house-made crispy risotto balls stuffed with mozzarella over marinara	
Crispy Brussels Sprouts	12
tossed in truffle oil with parmesan	
Artisan Meat and Cheese Board	18
with selected cold cuts, cheeses, olives & breadsticks	
Calamari Fritti (spicy)	16
fried calamari with spicy aioli	
Prosciutto & Arugula Flatbread	18
extra virgin olive oil, topped with prosciutto, arugula & shaved parmigiano	

INSALATE E ZUPPE

salads & soups

Insalata Mista	10
with baby lettuce mix, radishes, cucumbers, shredded carrots, cherry tomatoes & croutons	
<i>Choice of Blue Cheese or House Vinaigrette Dressing</i>	
<i>add grilled chicken (+6), grilled shrimp (+8), fried calamari (+8)</i>	
Insalata di Cesare	14
with romaine hearts, anchovy dressing & croutons *	
<i>add grilled chicken (+6), grilled shrimp (+8), fried calamari (+8)</i>	
Beet & Goat Cheese Salad	16
roasted beets, goat cheese crumbles & candied pecans over arugula with a citrus vinaigrette	
Insalata Villa	14
with romaine hearts, crispy bacon, red onion, & blue cheese dressing	
Minestra di Verdura	10
Vegetable soup	
Zuppa del Giorno	10
Seasonal soup of the day	

Please inform server of any dietary restrictions

Parties of 6 or more will be charged 20% service fee

Prices and availability subject to change

* Items are served raw or undercooked, or contain or may contain raw or undercooked ingredient
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

I PRIMI

pastas & risotto

Gluten-free pasta available upon request (+2)

Cacio e Pepe (spicy)	20
spaghetti with lightly toasted cracked black pepper & a creamy Pecorino Romano cheese sauce	
Pappardelle alla Boscaiola	22
wide pasta with sausage & mushrooms in a white wine, tomato sauce	
Fettucine Bolognese	20
fettucine pasta with a meat and tomato ragu	
Risotto ai Funghi	25
velvety Arborio rice with mushrooms & parmigiano	
Ravioli di Zucca	24
butternut squash ravioli with spinach & mushrooms in a brown butter herb sauce with toasted pine nuts	
Spaghetti California	24
with crispy pork, peas & mushroom in a rich egg yolk sauce with creamy Peccorino cheese	
Frutti di Mare (spicy)	26
with calamari, shrimp, chili pepper, in a spicy light tomato sauce on squid ink spaghetti	

I SECONDI

entrees

Mista Salad (+6), Caesar Salad (+8)

Chicken Milanese or Piccata	26
chicken breast prepared alla Milanese (breaded) or Piccata (capers, lemon, white wine sauce) with roasted potatoes and seasonal vegetables	
Eggplant or Chicken Parmesean	25
breaded eggplant slices or chicken breast, lightly fried & baked with marinara sauce & melted cheese with seasonal vegetables & mashed potatoes	
Chicken Marsala	28
roasted chicken in mushroom marsala sauce with mashed potatoes and spinach	
Fish of the Day	A.Q.
with seasonal vegetables & roasted potatoes	
Burger della Casa with Fries	18
with garlic aioli, cheese, lettuce, tomatoes & red onions on Bordenave sesame brioche bun with fries*	
Steak Frites	32
topped with herbed butter & served with truffle fries & seasonal vegetables*	
Lamb Chops Scottadito	36
garlic & rosemary lamb chops with roasted potatoes & mixed vegetables	