

## antipasti

get something smaller as a starter for one, or something bigger as a starter for two, or get a bit of everything & share it amongst your table.

<b>fried calamari</b>	<b>10</b>
wild european calamari, fried and served san marzano tomato sauce.	
<b>caprese</b>	<b>10</b>
mozzarella, basil, tomato, evoo, grilled country bread + balsamic. add prosciutto or roasted pepper \$4.	
<b>antipasto board</b>	<b>16</b>
prosciutto, salami, fresh mozzarella, sheep milk ricotta, artichokes, roasted peppers, mini pickles, olives, walnuts, grilled bread and balsamic reduction.	
<b>tomato bruschetta</b>	<b>8</b>
four slices grilled country bread, garlic, basil, medley tomato, wild sicilian oregano + evoo.	
<b>fried mozzarella</b>	<b>8</b>
crispy, gooey, and served with san marzano sauce and basil.	
<b>garlic bread</b>	<b>5</b>
wood fire focaccia, evoo, wild oregano, roasted garlic and sea salt.	
<b>calamari casserole</b>	<b>14</b>
tender calamari rings , san marzano tomato sauce, white wine, herbs, capers, and calamata olives, toasted bread served in a casserole.	

## salads and soups

served with fresh bread.

<b>caesar salad</b>	<b>8</b>
shaved parmesan cheese, creamy caesar, and crisp romaine heart. add anchovies \$2.	
<b>arugula</b>	<b>15</b>
walnuts, shaved parmesan cheese, wild arugula, grilled dry sea scallops, served with balsamic glaze.	
<b>vivaldi salad</b>	<b>14</b>
local greens, olive, tomatoes, onion, roasted peppers, fresh mushroom, grilled chicken, served with balsamic glaze.	
add chicken \$4   salmon \$8   steak \$8	
<b>porcini mushroom soup</b>	<b>8</b>
earthy italian country mushroom soup, herbs, parmesan cheese.	
<b>pasta and fagioli soup</b>	<b>8</b>
borlotti beans, tomato stew, gragnano pasta + evoo.	

## wood fire pizza and calzone

any of our pizza can be prepared gluten free.  
add a small salad, caesar or soup for \$3.

<b>margherita</b>	<b>10</b>
san marzano tomato sauce, fresh mozzarella, evoo + basil.	
<b>prosciutto + arugula</b>	<b>13</b>
mozzarella, prosciutto, arugula, tomato, parmesan, balsamic glaze.	
<b>caruso</b>	<b>13</b>
fresh mozzarella, ham, pork meatballs, smoked apple bacon, pepperoni, sweet italian sausage, basil + san marzano tomato sauce.	
<b>farmer daughter</b>	<b>12</b>
mushroom, caramelized onion, tomato, fresh spinach, red pepper, artichoke, san marzano tomato sauce, mozzarella, evoo + basil.	
<b>scallops + bacon</b>	<b>14</b>
fresh mozzarella, smoked apple bacon, basil, evoo, sheep milk ricotta + dry sea scallops. side balsamic glaze.	
<b>pistachio</b>	<b>12</b>
fresh mozzarella, fresh ricotta chese, black truffle oil, egg yolk, california pistachio, caramelized onion, basil.	
<b>buffalo chicken</b>	<b>13</b>
frank's hot sauce, white secret sauce, mozzarella, smoked chicken, caramelized onions, basil.	
<b>3 little pigs calzone</b>	<b>13</b>
ham, sweet sausage, salami, basil, ricotta and fresh mozzarella.	
<b>spinach calzone</b>	<b>12</b>
fresh spinach, ricotta, fresh mozzarella, basil and parmesan cheese.	

## add

sausage 2 | chicken 2 | ham 2 | pepperoni 2 | bacon 2 | meatball 2 |  
salami 2 | mozzarella 2 | spinach 1 | broccolini rabe 2 | arugula 1 |  
caramelized onion 1 | roasted pepper 1 | grape tomato 1 | eggplant 1 |  
mushroom 1 | calamata olive 1 | sheep milk ricotta 1 | egg yolk 1 |  
basil pesto 1 | balsamic glaze 1 | aged prosciutto 4 | scallops 4 |

## artisan pasta

add a small salad, caesar or soup for \$3. served with fresh bread.

<b>scallops arrabbiata</b>	<b>22</b>
spicy san marzano tomato sauce, pan seared sea scallops, over fusilli	
<b>potato gnocchi</b>	<b>10   16</b>
add colossal crabmeat for \$6.	
<b>spaghetti carbonara</b>	<b>16</b>
creamy parmesan sauce, crispy pancetta, black pepper and egg yolk.	
<b>linguine clams and pancetta</b>	<b>20</b>
middle necks clams, white wine, garlic & herbs, and crispy pancetta.	
<b>pappardelle bolognese</b>	<b>12   18</b>
slow cooked beef and pork, tomato ragu, served with fresh ricotta.	
<b>blue crab ravioli</b>	<b>20</b>
creamy alfredo sauce, colossal crab meat, arugula and herbs.	
<b>linguine pescatore</b>	<b>24</b>
san marzano seafood sauce, with mussel, clam, baby octopus and european calamari.	
<b>lasagna fiorentina</b>	<b>12   16</b>
fresh spinach, parmesan béchamel cream sauce, homemade mozzarella, sheep milk ricotta cheese, and basil.	

## plates

add a small salad, caesar or soup for \$3. served with fresh bread.

<b>chicken parmigiana</b>	<b>10   16</b>
fried breaded chicken breast, san marzano tomato sauce, mozzarella + basil. served with ricotta ravioli.	
<b>lemon chicken al mattone</b>	<b>20</b>
chicken breast seared under a brick, white wine, lemon sauce, sicilian artichokes, chef choice of fresh medley vegetables..	
<b>steak marsala</b>	<b>24</b>
rib eye steak pan seared, mushroom, marsala wine, brown demi glace sauce, served with mash potatoes and chef choice fresh medley vegetables..	
<b>wood fire salmon</b>	<b>20</b>
atlantic salmon, sea salt, chef choice medley fresh vegetables, lemon wedge, evoo, and balsamic glaze.	
<b>sunday gravy</b>	until we run out <b>22</b>
slowly braised for over 6 hours meat ball, sweet sausage and chef choice beef cut in san marzano tomato sauce gives the meats an intense richness, served with spaghetti and basil.	
<b>nonna's stuffed meatballs</b>	<b>18</b>
combination of veal, beef and pork meatballs, stuffed with sharp cheese, in san marzano tomato sauce, rigatoni and grilled bread.	
<b>beef genovese</b>	<b>22</b>
genovese is a rich, onion-based sauce, beef slow cooked for over 8 hours, with soffritto, herbs and served over ziti pasta.	
<b>eggplant parmigiana</b>	<b>16</b>
fried and baked in san marzano tomato sauce, mozzarella, basil. served with side spaghetti.	

## sandwiches

add fries for \$3. All our sandwiches are served on wood fire bread.

<b>rustichella</b>	<b>10</b>
italian prosciutto, fresh mozzarella, evoo, arugula, tomatoes + basil.	
<b>vegetarian</b>	<b>9</b>
fresh seasonal vegetables with provolone cheese	
<b>chicken delicato</b>	<b>9</b>
grilled chicken, fresh mozzarella, organic lettuce, tomato + mayo.	
<b>steak sandwich</b>	<b>12</b>
thin slice rib eye steak, basil pesto, mushroom, caramelized onion, melted provolone cheese.	

## sides

sauteed spinach	butter + parmesan	<b>5</b>
broccolini rabe	oil, garlic and chili	<b>6</b>
mashed potatoes	yukon gold	<b>5</b>
meatballs (2)	in marinara sauce	<b>4</b>
sweet sausage (2)	in marinara sauce	<b>5</b>