

Antipasti

\$5 each

Castelvatrano Olives
Roasted Red Peppers
Alici Anchovies
Baccala Croquettes
Speck "Smoked Ham"
Salame Toscana

Insalate | Primi

Mixed Green Salad

Diced fennel, cranberries, pecans,
and balsamic vinaigrette 6

Caesar Salad

Garlic country croutons, fresh
Grana Padano and house made
dressing, with an alici anchovy 8

**Add to any Salad chicken 3.50,
add shrimp 4.50, add grilled
Swordfish 5.00**

Fried Calamari

With three dipping sauces 9

Prince Edward Island Mussels

With sweet herbs and fresno
peppers 9

Zuppa di cucina

daily house made soup 8

Pressed Panini

All of our sandwiches are served
with your choice of house made
garlic steak fries or mixed green
salad

Vegetable Panini

Sliced tomato, shaved red onion,
baby spinach, Salsa verde, and
goat cheese
8

Tuna Panini

Olive oil poached tuna with caper
aioli, fresh herbs, and Provolone
11

Ciccibomba "Fatso"

Sliced cured meats with roasted
red peppers, shaved red onion,
mozzarella, Arugula, and
balsamic reduction
9

Creative Sandwiches

All of our sandwiches are served with your choice of house made
steak fries or mixed green salad

Grilled Swordfish Sandwich

Atlantic Swordfish with pickled red onions, baby greens, and
roasted red pepper aioli 13.00

Carne Rosso Our Italian Burger

Tomato, romaine lettuce, basil, mozzarella cheese and hand crafted
bacon 12.50

Sirloin Burger

Served with romaine lettuce, and tomato 9 add cheese .50

Grilled Chicken

On house made ciabatta with roasted red pepper, sliced speck,
romaine lettuce, and caesar dressing 10.50

Pasta

Small Portion 9 Large portion 17

Orecchiette Dirty Girl Style "little ear" pasta tossed with San
Marzano tomatoes, Cerignola olives, capers, garlic and Alici
Anchovies

Linguini "Carbonara" Smoked salmon, brussels sprout,
guanciale, and cream with local egg

Spaghetti alla Vongole Countneck clams, garlic, chili, parsley,
olive oil and white wine

Artichoke Risotto with san Marzano tomato, chili flake, and goat
cheese

Spaghetti Bolognese with a traditional sauce of spiced ground
meat, milk and tomato topped with Grana Padano

Lamb Sausage Lasagna fresh pasta sheets layered with lamb
sausage Bolognese, ricotta cheese and fonduta 19

Secondi

Grilled Atlantic Sword Fish

With stewed san Marzano tomatoes, capers, green Cerignola
olives, and garlic 20

Dry Rubbed Sirloin

With white beans, Pancetta and rosemary pan jus 23

Pan Roasted Chicken,

With creamy polenta, green beans and natural jus 19

Fritto Misto

Daily selection of lightly fried of fish and vegetables served with
two dipping sauces 15