

## Antipasti

\$5 each

Cippolini Onion Agro Dolce  
Marinated Olives  
Heirloom Tomatoes in Balsamic  
Roasted Red Peppers  
Alici Anchovies  
Tuna and Cannellini Beans

## 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 arugula, 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

### **Jumbo Lump Crab Roll**

Jumbo crab with lemon aioli and sweet herbs, served on a griddled  
roll 15

## 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

### **Whole Wheat Penne**

With house made chicken sausage, sun dried tomato,  
and roasted zucchini

**Linguini** with fennel, olives, lemon, and basil in a light cream  
sauce

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

**Porcini Risotto** with toasted pine nuts and arugula pesto

**Pappardelle 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