



Bruschetta

Four pieces to an order **8**

1. Fresh tomato and basil
2. Creamy gorgonzola cheese and honey
3. House-made pesto and fresh tomato
4. Brie spread, Tuscan salami vino cotto

Appetizers

Burrata mozzarella - Prosciutto, arugula, pesto, balsamico **9**

Calamari – Flashed in white wine, garlic, tomato and peas **9**

Suppli di Riso - Risotto rice balls with a smoked mozzarella center, breaded and served with our fresh tomato sauce **8**

Melanzana – Thinly sliced eggplant breaded and fried covered in melted mozzarella with our fresh tomato sauce **9**

Prosciutto and Melon – Paper thin prosciutto and fresh cantaloupe **8**

Soups

Pasta e Fagioli – A rich bean soup with vegetables and short pasta **6/4**

Signature Dishes

Veal Osso Buco

Slow cooked veal shanks with vegetables, red wine and tomato on our homemade fresh pasta **Market Price**

Bolognese Ragu

House-made pappardelle with our famous ragu with seven meats **17**

Spaghetti Neri

House-made squid ink pasta with shrimp, calamari, mussels in a tomato broth **23**

Italian Mac and Cheese

A layer each of parmigiano, mozzarella, fontina, prosciutto, cream and butter. Baked until golden brown **16**

Salads

Insalata Mista – Our house salad **6**

Caesar – Mixed greens with our house-made eggless dressing **8**

Avocado - Avocado with cherry tomatoes and black olives, EVO, balsamico **9**

Giuseppe Salad – Italian chef salad **9**

Antipasto Salad - Mixed greens, sliced tomatoes, roast peppers, olives and Italian cured meats **11/6**

Pasta

Wild Boar Ragu with our home-made cavatelli **19**

Scampi Sauté – Pan-roasted shrimp and cherry tomato, wilted arugula, house-made tagliatelle **17**

Barbabietola Rossa - Roasted red beets, mild sausage, gorgonzola cream with ricotta cavatelli **17**

Penne al Salmone – Penne tossed with smoked salmon and asparagus in a rich cream sauce **17**

Ricotta Cavatelli with Rapini – Broccoli Rabe, mild sausage tossed with oil, garlic and crushed red peppers **16**

Spaghetti a la Carbonara – Pancetta, onions and parmigiano and a beaten egg **16**

Butternut Squash Ravioli – Slightly sweet ravioli tossed in a sage brown butter **16**

Pasta al Limoncello - Prosciutto, cream and a shot of Rich's lemoncello **17**

Penne a la Santa Fe – Green chiles from New Mexico, roast chicken, onions, sundried tomatoes, tossed in an oil and garlic sauce **16**

Ravioli Quartet – Meat, cheese, mushroom and spinach ravioli **16**

Gnocchi – Potato dumplings with our cardinale sauce (cream and tomato) **15**

Spaghetti and Meatballs -Two beef and pork meatballs **14**

Chicken Parmigiana – 8 oz. seared chicken breast, tomato sauce and mozzarella **16**

Eggplant Parmigiana – Thinly sliced eggplant breaded and fried then baked with mozzarella, tomato sauce **15**

Baked Pasta

Lasagna – The old classic. Beef, ricotta, layered with our homemade tomato sauce **15**

Baked Ziti – Our version of the classic. Ricotta, mozzarella and tomato sauce **13**
Add sausage **3**

18% gratuity included for parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness especially if you have medical condition