

### **antipasto**

- mediterranea olives** house marinated assorted italian olives/garlic crostini/5.95  
**carpaccio** thinly sliced angus beef/organic arugula/grape tomatoes/capers/  
parmigiano reggiano/lemon/evoo/9.95  
**house made polenta** tomato goat cheese cream sauce/shaved parmigiano/7.95  
**east coast baked clams** garlic/fresh herbs/panko bread crumbs/lemon butter  
sauce/8.95  
**grilled portobello caps** diced roma tomatoes/fresh basil/garlic/aged balsamic  
gorgonzola reduction/7.95  
**pei mussels** san marzano tomato broth/fresh basil/garlic/red chili/9.95  
**fried calamari** house made marinara/lemon/10.50  
**grilled calamari** sautéed baby spinach clippings/garlic/grape tomatoes/aged  
balsamic glaze/evoo/11.95  
**bruschetta** vine ripened tomatoes/basil leaves/grilled artesian italian bread/fresh  
mozzarella/evoo/7.50

### **pizza**

- margherita** san marzano tomatoes/basil leaves/fior di latte/12.50  
**rustica** marinara/mozzarella/sun-dried tomatoes/red onion/black olives/12.50  
**mediterranea** mozzarella/goat cheese/kalamata olives/capers/fresh rosemary  
sprigs/evoo/no sauce/12.50  
**bianca** organic arugula/imported prosciutto di parma/mozzarella/evoo/no  
sauce/12.95  
**pomodorini** marinara/cherry tomatoes/fior di latte/fresh arugula/12.95  
**pazza** house made duck sausage/caramelized onion/burrata/goat cheese/toasted  
pine nuts/no sauce/14.95  
(specialty pizzas are 10 inches)

(gluten free pizza crust available upon request/\$4 additional charge)

### **insalata**

- house** organic field greens/tomatoes/cucumber/carrot/red wine vinaigrette/4.95  
**caesar** hearts of romaine/garlic croutons/shaved parmigiano/caesar dressing/5.95  
**mista** organic field greens/grape tomatoes/toasted walnuts/goat cheese/red wine  
vinaigrette/7.95  
**caprese** vine ripened tomatoes/bocconcini/basil leaves/evoo/8.50  
**rucola** organic arugula/grape tomatoes/shaved parmigiano/meyer lemon  
vinaigrette/7.95  
**spinaci** baby spinach clippings/crispy pancetta/red onions/gorgonzola/toasted pine  
nuts/aged balsamic vinaigrette/8.95

### **pasta**

- house made gnocchi** potato dumplings/vodka sauce/crispy pancetta/caramelized  
onion/15.50  
**pumpkin ravioli** tomato goat cheese cream sauce/grated parmigiano  
reggiano/14.95  
**parpadelle** ribbon shaped pasta/classic northern bolognese/parmigiano reggiano/  
15.95  
**5 layer lasagna** baked/ mozzarella/tomato stewed ground sirloin/15.95  
**rotolo** hand rolled pinwheel shaped pasta/imported ricotta/spinach/tomato cream  
sauce/15.95  
**linguini vongole** fresh baby clams/fresh herbs/garlic/dry white wine/evoo/tellicherry  
black pepper/16.95  
**house made swiss chard fettucini** cherry tomatoes/roasted garlic/evoo/red  
chili/parmigiano reggiano/14.95  
**sapore di mare** linguini/clams/pei mussels/shrimp/squid/scallops/light tomato  
broth/22.50

## secondi

**duroc heritage pork chops** bone in cajun spiced/applewood smoked bacon fat brussel sprouts/roasted red potatoes/18.95

**gulf red snapper** filleted/sun-dried tomatoes/kalamata olives/capers/fresh herbs/shoe string sweet potatoes/21.95

**tilapia vesuvio** filleted/fresh rosemary/garlic/white wine/vesuvio potatoes/18.95

**melanzane al forno** baked organic eggplant/mozzarella/marinara/grated parmigiano reggiano/baked/14.95

**pollo veneto** all natural chicken breast/sweet onions/sun-dried tomatoes/shitake/spinach/goat cheese cream sauce/16.50

**pollo arrosto** all natural chicken breast/roma tomatoes/rosemary/san giacomo balsamic white wine sauce/ roasted garlic mashed potatoes/16.50

**vitello saltimbocca** provimi free range veal medallions/prosciutto/mozzarella/fresh sage/dry white wine/four cheese risotto/22.95

**vitello picatta** provimi free range veal medallions/capers/garlic/lemon white wine sauce/linguini/21.95

**8oz angus filet mignon** maytag bleu cheese crust/port wine shitake mushroom sauce/roasted garlic mashed potatoes/29.95

## contorni

**grilled sausage**/4.95

**house made meatballs**/5.95

**brussel sprouts**/smoked applewood bacon/5.95

**sautéed spinach**/4.95

**garlic mashed potatoes**/3.95

**vesuvio potatoes**/3.95

**seasonal vegetable**/5.95

## signature drinks

**ruby slipper** absolute ruby red/soho lychee/grapefruit juice/8.95

**urban twist** grey goose le poire vodka/st. germain/cranberry/fresh lime/9.95

**whiskey smash** breckonridge bourbon/simple syrup/freshly squeezed lemon/anagosta bitters/10.50

**ferrari spritz** st. germain/prosecco/grapefruit wedge/soda/carafe/8.95

**old fashion my way** smooth ambler bourbon/simple syrup/orange peel/luxador maraschino cherry/fee brothers bitters/10.50

**last word** death's door gin/green chartreuse/luxador liquor/fresh lime/10.50

**uptown manhattan** door county cherry infused buffalo trace bourbon/cointreau/anagosta bitters/maraschino cherry/9.95

**hemingway's mojito** bacardi rum/fresh mint/cane syrup/ginger beer/lime juice/8.95

**summer blues** new buffalo blueberry infused tito's vodka/fresh lemonade/lemon wedge/8.95

## american craft & imported beer

**anchor steam** san francisco, ca/5.95

**allagash white** portland, me/6.95

**half acre daisy cutter** chicago, il/(pint)6.95

**lagunitas little sumpin' sumpin'** petaluma, ca/5.95

**bell's oberon** kalamazoo, mi/5.95

**left hand milk stout nitro** longmont, co/5.95

**revolution brewing anti-hero ipa** chicago,il/5.50

**peroni nastro azzurro** rome, italy/4.95

**menebrea bionda** piedmont, italy/5.95

**moretti la rossa** udine, italy/5.50

**hofbrau hefe weizen** munich germany/5.95

**chimay blue** chimay, belgium/9.95

nonna silvia's regionally inspired cooking comes from recipes handed down from our grandmother in italy/we utilize sustainable seasonal ingredients, buying from local organic producers whenever possible/there will be a split charge of \$3 for pastas and entrees/gratuity will be added for parties of six or more/our food is prepared fresh to order/your patience is appreciated.

chefs steven marti & john giannini