

**HOT
ANTIPASTI**

Arancini di Riso 12.99

Ricotta & Spinach Filled Rice Balls, Spicy Tomato Sauce, Parmigiano

Polenta 9.99

Whipped Cornmeal, Tomato Goat Cheese Cream Sauce

Baked Clams 6/piece 12.99

Garlic, Fresh Herbs, 12/piece 23.99
Panko Breadcrumbs, Lemon Butter

Sausage & Peppers 14.99

Signature Sausage, Sautéed Sweet Peppers

Pei Mussels 15.99

Tomato Broth, Fresh Basil, Chili, Garlic Crostini

Fried Calamari 16.99

House-Made Marinara, Lemon

Grilled Calamari 17.99

Sautéed Baby Spinach, Grape Tomato, Balsamic Glaze, Lemon

**COLD
ANTIPASTI**

Mediterranean Olives 8.99

Marinated Olives, Garlic Crostini

Carpaccio 14.99

Thinly Sliced Angus Beef Arugula, Grape Tomato, Capers, Lemon

Bruschetta 2/piece 6.99

Heirloom Tomato, 4/piece 11.99
Basil, Fresh Mozzarella, Parmigiano, Grilled Artesian Bread

Burrata Pugliese 15.99

Creamy Mozzarella, Prosciutto di Parma, Arugula

CONTORNI

Grilled Sausage 6.99

Meatballs 7.99

Brussel Sprouts 7.99

with bacon

Grilled Asparagus 6.99

Sautéed Spinach 6.99

Mashed Potatoes 5.99

Vesuvio Potatoes 5.99

Broccoli 6.99

SALADS

House 6.99

Mixed Greens, Grape Tomato, Cucumber, Carrot, Red Wine Vinaigrette

Caesar 10.99

Romaine, Garlic Croutons, Parmigiano, Caesar Dressing

Mista 12.99

Mixed Greens, Grape Tomato, Walnut, Goat Cheese, Red Wine Vinaigrette

Caprese 12.99

Vine Ripened Tomato, Bocconcini, Basil, Olive Oil

Rucola 12.99

Arugula, Grape Tomato, Parmigiano, Lemon Vinaigrette

Bruxelles 12.99

Shredded Brussel Sprouts, Avocado, Bacon, Grape Tomato, Panko Breadcrumbs, Caesar Dressing

HOUSEMADE PASTA

Rigatoni Pomodoro 18.99

Heirloom Plum Tomato Sauce, Garlic, Fresh Basil, Parmigiano

Sacchetti Porcini 22.99

Purse Shaped Pasta, 4-Cheese Blend, Porcini Mushroom, Brown Butter, Crispy Sage

Gnocchi alla Vodka 21.99

Potato Dumplings, Tomato Cream, Crispy Pancetta, Onion, Parmigiano

Pumpkin Ravioli 20.99

Tomato Goat Cheese Cream Sauce

Pasta Bolognese 20.99

Fettuccine, Classic Northern Meat Ragu, Touch of Cream, Parmigiano

5-Layer Lasagna 20.99

Mozzarella, Ground Sirloin, Marinara

Rotolo 22.99

Pinwheel Pasta, Ricotta, Spinach, Tomato Cream Sauce

Swisschard Fettuccine 20.99

Cherry Tomatoes, Roasted Garlic, Olive Oil, Red Chili, Parmigiano

SEAFOOD

Linguini Vongole 23.99
Fresh Baby Clams, Herbs,
Garlic, White Wine Sauce,
Tellicherry Black Pepper

Sapore di Mare 33.99
Linguini, Baby Clams,
Pei Mussels, Wild Shrimp,
Squid, Scallops, Tomato Broth

Norwegian Salmon 28.99
8 oz. Filet, Sun-Dried
Tomatoes, Kalamata Olives,
Capers, Garlic, Shoestring Sweet
Potatoes, White Wine Sauce

Melanzane al Forno 19.99
Baked Eggplant, Lightly Battered
Mozzarella, Marinara, Parmigiano

STEAK & CHOPS

Filet Medallions 35.99
Sautéed USDA Choice
Angus Beef Medallions,
Maytag Bleu Cheese
Crust, Wild Mushroom Port
Demi-Glaze Reduction, Garlic
Mashed Potatoes

Pork Chops Vesuvio 27.99
Two All-Natural Center Cut
Heritage Pork Chops,
Fresh Rosemary, Garlic, White
Wine Sauce, Vesuvio Potatoes

SECONDI

Pollo Arrosto 22.99
All-Natural Chicken Breast,
Tomatoes, Rosemary,
Balsamic White Wine
Sauce, Garlic Mashed Potatoes

Pollo Veneto 22.99
All-Natural Chicken Breast,
Vidalia Onions, Sun-Dried
Tomatoes, Mushrooms, Spinach,
Goat Cheese Cream Sauce

Vitello Saltimbocca 32.99
Veal Medallions, Prosciutto,
Mozzarella, Shallots, Sage,
Dry White Wine Sauce, Four-
Cheese Risotto

Vitello Picatta 31.99
Veal Medallions, Capers, Lemon
White Wine Sauce, Linguini

PIZZAS

Salsiccia & Spinaci 16.99
Marinara, Fennel Sausage,
Spinach, Ricotta, Mozzarella

Bianca 16.99
Arugula, Prosciutto, Mozzarella,
Olive Oil

Margherita 15.99
Marinara, San Marzano
Tomato, Basil, Bocconcini

Affumicato 16.99
Artichoke, Red Pepper,
Pepperoni, Smoked Provolone

Rustica 15.99
Marinara, Sun-Dried Tomato,
Red Onion, Black Olive, Mozzarella

(Specialty Pizzas Are 10 Inches)

Gluten Free Pizza Crust Available Upon Request/\$4 Additional Charge

Nonna Silvia's regionally inspired cooking comes from recipes handed down from our grandmother.

We utilize sustainable seasonal ingredients, buying from local organic producers whenever possible. Our food is prepared fresh to order and your patience is appreciated. There will be a split charge of \$3 for pastas and entrees. Gratuity may be added for parties of six or more.

-Chefs Steven Marti & John Giannini

Private events are our specialty. The primary focus of our staff is to provide our customers with a one-of-a-kind dining experience. Our planner is available to help accommodate the needs of your event, providing a wide variety of creative ideas and culinary options to make your party one to remember!

Allergy Policy: Our restaurant uses shrimp, soy, dairy, gluten, nuts, peanuts, wheat, eggs and all other allergens. Due to the design of our operations and shared cooking equipment, we cannot assure you that these ingredients will not come in contact with your dish. Pasta is made with eggs.

All dishes may have onion or garlic. Not all ingredients are listed. Natural food may have bones, spines, rocks, broken shells, etc. that are not apparent. Latex gloves may be used while handling food and we cannot assure you of their absence.

Neither staff nor management can alter this policy nor assure you otherwise.