

HOT ANTIPASTI	COLD ANTIPASTI	SALADS			
Arancini di Riso13.99 Ricotta & Spinach Filled Rice Balls, Spicy Tomato Sauce, Parmigiano Polenta11.99 Whipped Cornmeal, Tomato Goat Cheese Cream Sauce Baked Clams6/piece 13.9912/piece 24.99 Garlic, Fresh Herbs, Panko Breadcrumbs, Lemon Butter Pei Mussels17.99 Tomato Broth, Fresh Basil, Chili, Garlic Crostini Fried Calamari18.99 House-Made Marinara, Lemon Grilled Calamari18.99 Sautéed Baby Spinach, Grape Tomato, Balsamic Glaze, Lemon	Mediterranean Olives9.99 Marinated Olives, Garlic Crostini Carpaccio16.99 Thinly Sliced Angus Beef Arugula, Grape Tomato, Capers, Lemon Bruschetta2/piece 6.994/piece 11.99 Heirloom Tomato, Basil, Fresh Mozzarella, Parmigiano, Grilled Artesian Bread Burrata Pugliese15.99 Creamy Mozzarella, Prosciutto di Parma, Grape Tomatoes, Arugula <tr><td colspan="3">CONTORNI</td></tr> Grilled Sausage8.99 Meatballs9.99 Brussel Sprouts9.99 with bacon Grilled Asparagus8.99 Sautéed Spinach7.99 Garlic Mashed Potatoes6.99 Vesuvio Potatoes6.99 Broccoli7.99	CONTORNI			House7.99 Mixed Greens, Grape Tomato, Cucumber, Carrot, Red Wine Vinaigrette Caesar10.99 Romaine, Garlic Croutons, Parmigiano, Caesar Dressing Mista12.99 Mixed Greens, Grape Tomato, Walnut, Goat Cheese, Red Wine Vinaigrette Caprese13.99 Vine Ripened Tomato, Bocconcini, Basil, Olive Oil Rucola13.99 Arugula, Grape Tomato, Parmigiano, Lemon Vinaigrette Bruxelles13.99 Shredded Brussel Sprouts, Avocado, Bacon, Grape Tomato, Panko Breadcrumbs, Caesar Dressing
CONTORNI					

HOUSEMADE PASTA

Rigatoni Pomodoro19.99 Heirloom Plum Tomato Sauce, Garlic, Fresh Basil, Parmigiano Pumpkin Ravioli22.99 Tomato Goat Cheese Cream Sauce	Sacchettini Porcini24.99 Purse Shaped Pasta, 4-Cheese Blend, Porcini Mushroom, Pinenuts, Brown Butter, Crispy Sage Pasta Bolognese22.99 Rigatoni, Classic Northern Meat Ragu, Touch of Cream, Parmigiano	Gnocchi alla Vodka22.99 Potato Dumplings, Tomato Cream, Crispy Pancetta, Onion, Parmigiano 5-Layer Lasagna23.99 Mozzarella, Ground Sirloin, Marinara
Rotolo23.99 Pinwheel Pasta, Ricotta, Spinach, Tomato Cream Sauce	Swisschard Fettuccine21.99 Cherry Tomatoes, Roasted Garlic, Olive Oil, Red Chili, Parmigiano	

SEAFOOD		STEAK & CHOPS		SECONDI	
Linguini Vongole	26.99	Filet Medallions	37.99	Pollo Arrosto	24.99
Fresh Baby Clams, Herbs, Garlic, White Wine Sauce, Tellicherry Black Pepper		Sautéed USDA Choice Angus Beef Medallions, Maytag Bleu Cheese Crust, Wild Mushroom Port Demi-Glaze Reduction, Garlic Mashed Potatoes		All-Natural Chicken Breast, Tomatoes, Rosemary, Balsamic White Wine Sauce, Garlic Mashed Potatoes	
Sapore di Mare	34.99	Pork Chops Vesuvio	29.99	Pollo Veneto	24.99
Linguini, Baby Clams, Pei Mussels, Wild Shrimp, Squid, Scallops, Tomato Broth		Two All-Natural Center Cut Heritage Pork Chops, Fresh Rosemary, Garlic, White Wine Sauce, Vesuvio Potatoes		All-Natural Chicken Breast, Vidalia Onions, Sun-Dried Tomatoes, Mushrooms, Spinach, Goat Cheese Cream Sauce	
Norwegian Salmon	30.99			Vitello Saltimbocca	34.99
8 oz. Filet, Sun-Dried Tomatoes, Kalamata Olives, Capers, Garlic, Shoestring Sweet Potatoes, White Wine Sauce				Veal Medallions, Prosciutto, Mozzarella, Shallots, Sage, Dry White Wine Sauce, Four-Cheese Risotto	
				Vitello Picatta	34.99
Melanzane al Forno	22.99			Veal Medallions, Capers, Lemon White Wine Sauce, Linguini	
Baked Eggplant, Lightly Battered Mozzarella, Marinara, Parmigiano					

PIZZAS					
Salsiccia & Spinaci	17.99	Bianca	17.99	Margherita	16.99
Marinara, Fennel Sausage, Spinach, Ricotta, Mozzarella		Arugula, Prosciutto, Mozzarella, Olive Oil		Marinara, San Marzano Tomato, Basil, Bocconcini	
		Affumicato	17.99	Rustica	16.99
		Artichoke, Red Pepper, Pepperoni, Smoked Provolone		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.