

# Spring Dinner Menu



[V] = vegetarian

[GF] = gluten free

[GFA] = gluten free available

## ANTIPASTO

**Lentil & Mushroom Soup** EVOO **10.95** [V] [GF]

**Crispy Calamari** zucchini, pepperoncini, lemon, marinara **16.95**

**Short Rib Arancini** risotto balls, short rib, fontina, marinara **16.95**

**Crispy Marinated Artichoke Hearts** parmigiano, lemon-black pepper aioli **15.95** [V]

**Nonna's Meatballs** pomodoro, parmigiano **16.95**

**House-made Mozzarella Fritta** breaded homemade mozzarella, marinara sauce **15.95** [V]

**Salumi Board** capocollo, sopresseta, genoa salami, prosciutto di Parma, red peppers, artichokes, olives **23.95** [GF]

## THIN CRUST PIZZA

**Margherita** crushed NJ tomatoes, homemade mozzarella, basil, EVOO **17.95** [V]

**Eggplant Parm Pie** crispy eggplant, ricotta cheese, crushed NJ tomatoes **19.95** [V]

**Pizza ala Vodka** vodka sauce, onions, sausage, peppers **20.95**

**Spinach & Artichoke Pizza** white sauce, spinach, roasted peppers, crispy artichoke leaves **20.95** [V]

**Insalata Pizza** gorgonzola cream, baby arugula, fig jam, prosciutto di Parma **20.95**

**Rosa Grande Pepperoni** marinara, pepperoni cups, mozzarella, parmigiano **20.95**

## INSALATE

**Caesar Salad** romaine, parmigiano, black pepper-anchovy vinaigrette **13.95** [GFA]

**Tri-Color Chopped** romaine, endive, radicchio, crispy salami, chickpeas, tomatoes, olives, cucumber, oregano vinaigrette **15.95** [GFA]

**Burrata Caprese** balsamic tomatoes, basil pesto **15.95** [V] [GFA]

**Kale & Arugula Salad** pancetta, dates, pomegranate vinaigrette **14.95** [GF]

## PASTA FRESCA

**Orecchiette alla Grato** chicken Milanese, sweet Italian sausage, broccolini, chili flakes **28.95** [GFA]

**Penne Fra Diavolo** shrimp, tomato, Calabrian chili **30.95** [GFA]

**Pappardelle Bolognese** meat sauce, parmigiano **27.95** [GFA]

**Nonna's Spaghetti** pomodoro sauce, basil **19.95** [GFA] [V] add meatballs **29.95**

**Bucatini Carbonara** pancetta, caramelized onions, egg, sweet peas **27.95** [GFA]

**Penne Vodka** vodka sauce, prosciutto, peas **25.95** [GFA]

**Roasted Butternut Squash Ravioli** sage butter sauce, parmigiano, amaretti powder **25.95** [V]

## PIATTI PRINCIPALE

**Flounder Francaise** broccolini, white wine lemon butter sauce **32.95**

**Chicken Marsala** cremini mushrooms, crispy rosemary garlic Yukon gold potatoes, marsala wine **28.95** [GFA]

**Chicken Parmigiana** pomodoro, mozzarella & parmigiano, house-made spaghetti **31.95** [GFA]

**Heritage Pork Chop** roasted carrots & brussels sprouts, Tuscan fries, Dijon mustard sauce **34.95** [GFA]

**Filet Mignon** balsamic red pearl onions, arugula, tomatoes, gorgonzola, crispy rosemary garlic Yukon gold potatoes **47.95** [GFA]

**Grilled Faroe Island Salmon** roasted butternut squash, hericot verts, potato ravioli, cabernet reduction **34.95** [GFA]

**Shrimp Scampi** jumbo shrimp, house-made spaghetti, garlic, wine, lemon, butter **30.95** [GFA]

**Eggplant Parmigiana** crispy eggplant, pomodoro, mozzarella & parmigiano, house-made spaghetti **27.95** [V]

## CONTORNI 9.95

**Broccolini** garlic, crushed chili flakes, olive oil [V]

**Crispy Rosemary & Garlic Yukon Gold Potatoes** [V]

**Tuscan Fries** parmigiano, parsley, roasted garlic & rosemary aioli [V]

**Sauteed Spinach** lemon, toasted garlic [V] [GF]

**Roasted Carrots & Brussels Sprouts** spiced walnuts, gorgonzola [V] [GF]

*Our menu may contain common allergens. Please inform our staff of any allergies or dietary restrictions before ordering, as cross-contamination may occur in our kitchen. Consuming raw or undercooked meat, seafood, eggs may increase your risk of foodborne illness.*