

PASTA NIGHT MENU

STARTERS

ARTISAN ANTIPASTO BOARD	32	CHICKEN WINGS	12
AN ARTISANAL SPREAD FEATURING OUR HOUSE-MADE SALAMI AND COPPA, PAIRED WITH PROSCIUTTO DI PARMA, SMOKED GOUDA, FONTINA, AND LOCALLY CRAFTED PROVOLONE. ACCOMPANIED BY FRESH SEASONAL FRUIT, MARINATED OLIVES, SAVORY MUSHROOMS, AND SWEET PEPPER STRIPS. SERVED WITH TOASTED CROSTINI.		EIGHT, CRISPY GOLDEN FRIED JUMBO WINGS TOSSED IN YOUR CHOICE OF TANGY BUFFALO OR SAVORY TERIYAKI SAUCE, SERVED WITH FRESH CARROT AND CELERY STICKS, AND A SIDE OF CREAMY BLUE CHEESE DRESSING.	
HOUSE-MADE MEATBALLS	15	TRUFFLE FRIES	11
THREE JUMBO MEATBALLS TOPPED WITH OUR HOMEMADE MARINARA SAUCE, FRESH PARSLEY, AND PARMIGIANO REGGIANO. SERVED WITH CROSTINI.		CRSIPY FRIES TOSSED IN WHITE TRUFFLE OIL, FRESHLY GRATED PARMIGIANO REGGIANO, & A SPRINKLE OF FINE HERBS	
SPANISH OCTOPUS & SHRIMP COCKTAIL	19	MAINE CRAB CAKES	20
COLOSSAL SHRIMP AND TENDER SPANISH OCTOPUS, CHILLED AND SERVED WITH A ZESTY HORSERADISH-ORANGE COCKTAIL SAUCE. TOPPED WITH FRESH AVOCADO GARNISH		GOLDEN CRAB CAKES SERVED OVER A BED OF BABY ARUGULA, A SWEET MANGO RELISH AND CREAMY AVOCADO SAUCE	
SEASONAL BURRATA	16	PORK CHICHARRÓN	17
BURRATA SERVED WITH FRESH BASIL, ROASTED CHERRY TOMATOES, SWEET MELON, AND HOUSE-MADE SALAMI. FINISHED WITH LEMON THYME OIL, A DRIZZLE OF BALSAMIC GLAZE, AND A SIDE OF TOASTED CROSTINI.		TENDER CHUNKS OF PORK SLOW-COOKED IN THEIR OWN JUICES UNTIL PERFECTLY CRISPY. SERVED WITH HOMEMADE GUACAMOLE, WARM CORN TORTILLAS, AND FRESHLY MADE PICODE GALLO.	
BUTTERMILK FRIED CALAMARI	18	GARLIC BREAD	17
LIGHTLY FRIED BUTTERMILK-MARINATED CALAMARI, SERVED WITH CHIPOTLE AIOLI AND HOUSE-MADE MARINARA. GARNISHED WITH BABY ARUGULA, ROASTED BELL PEPPERS, AND A VIBRANT MANGO RELSIH		FRESHLY TOASTED ITALIAN BREAD TOPPED WITH SLOW-ROASTED GARLIC, AND CRUSTED WITH PARMIGIANO REGGIANO	

SALADS

BELGIUM ENDIVE SALAD	13
CRISP BELGIAN ENDIVE AND MIXED BABY GREENS TOSSED WITH WLANUTS, DRIED CRANBERRIES, SHAVED PARMESAN, AND SLICED GREEN APPLE. FINISHED WITH A HOUSE-MADE BALSAMIC VINAIGRETE.	
SUMMER SALAD	13
A REFRESHING BLEND OF BABY ARUGULA, MIXED GREENS, ROMAINE, AND RADICCHIO, TOSSED WITH RED ONIONS, GRAPE TOMATOES, CUCUMBERS, AND QUINOA. FINISHED WITH A DIJON HONEY MUSTARD VINAIGRETTE.	
TRADITIONAL CAESAR SALAD	13
CRISP ROMAINE LETTUCE TOSSED WITH OUR HOMEMADE CAESAR DRESSING, EXTRA VIRGIN OLIVE OIL, FRESH LIME JUICE, GARLIC, AND SHAVED PARMIGIANO REGGIANO.	
SALAD ADDITIONS	
CHICKEN	7
SHRIMP	8
SALMON	10

ALL FOOD ITEMS ARE SUBJECT TO 18% GRATUITY.

A 3% PROCESSING FEE IS APPLIED TO ALL CREDIT CARD PAYMENTS.

TO AVOID THIS FEE, YOU MAY USE A DEBIT CARD AT THE TABLE OR PAY CASH AT THE BAR.

PASTA NIGHT MENU

PASTA AVAILABLE STARTING AT 3PM

PASTA CHOOSE ONE PASTA & SAUCE

AGNOLOTTI	23
HANDMADE PASTA FILLED WITH A BLEND OF BRAISED PRIME RIB, PORK BUTT, SPINACH, AND SAUTÉED ONIONS.	
GNOCCHI	21
HAND-ROLLED ITALIAN STYLE DUMPLINGS, SOFT AND PILLOWY WITH A DELICATE TEXTURE.	
TAGLIATELLE	19
HANDMADE FLAT ROLLED RIBBON PASTA	
RAVIOLI	21
HANDMADE RAVIOLI STUFFED WITH A LUSCIOUS FIVE-CHEESE BLEND OF RICOTTA, MASCARPONE, FONTINA, MOZZARELLA, AND PARMIGIANO REGGIANO.	

GLUTEN FREE PASTA AVAILABLE

SAUCE

TOMATO BASIL CREAM

MARINARA

CREAMY PESTO

SPICY TOMATO GARLIC

DESSERT

CLASSIC CRÈME BRÛLÉE	13
A CREAMY CUSTARD WITH FRESH VANILLA BEAN, TOPPED WITH A PERFECTLY CARAMELIZED SUGAR CRUST.	
LIMONCELLO CAKE	12
LIGHT AND ZESTY LIMONCELLO INFUSED CAKE LAYERED WITH MASCARPONE CREAM AND TOPPED WITH SHAVED WHITE CHOCOLATE.	
FLOURLESS CHOCOLATE CAKE	11
DECADENTLY RICH TRIPLE CHOCOLATE FUDGE CAKE — DENSE, SMOOTH, AND NATURALLY GLUTEN-FREE.	
GIANT CHOCOLATE CHIP COOKIE	11
A WARM, LARGE CHOCOLATE CHIP COOKIE BAKED TO GOLDEN PERFECTION, SERVED WITH VANILLA ICECREAM	
TARTUFO	13
A DECADENT BALL OF CHOCOLATE AND VANILLA GELATO, DIPPED IN RICH DARK CHOCOLATE WITH A CHERRY AND SLICED ALMOND CENTER.	
