

## appetizers

<b>bread basket</b>	4
<b>mixed olives</b>	4
<b>bruschetta</b>	8
tomatoes, garlic, basil & EVOO on toasted bread	
<b>fried mushrooms</b>	12
served with pomodoro and horseradish cream	
<b>crispy brussels sprouts</b>	9
brussel sprouts, parm, balsamic reduction	
<b>calamari</b>	12
lightly battered calamari & basil leaves, pomodoro	
<b>fried ravioli</b>	10
fried cheese ravioli with pomodoro sauce	
<b>meatballs</b>	10
housemade meatballs, ricotta, parm, pomodoro sauce	
<b>arancini</b>	10
cheese filled risotto balls served with pomodoro sauce	
<b>mussels</b>	15
white wine & garlic OR pomodoro sauce	
<b>soup</b>	cup-4/bowl-8

## entrees

<b>eggplant parm</b>	17
roasted eggplant, mozzarella, parm, bread crumbs, pomodoro over spaghetti with EVOO, garlic, parsley	
<b>chicken parm</b>	19
breaded chicken breast, mozzarella, parm, and pomodoro over spaghetti with EVOO, garlic & parsley	
<b>pork saltimbocca</b>	19
thin pork cutlet wrapped in prosciutto and sage. served with spinach and roasted potatoes	
<b>chicken piccata</b>	19
chicken breast in white wine caper sauce over linguine	
<b>chicken marsala</b>	19
chicken breast, pancetta and cremini mushrooms sauteed in marsala wine sauce over linguine	
<b>pan-seared trout</b>	21
north carolina trout with rosemary, EVOO, seasonal veggies and roasted potatoes	

## salads

add chicken (\$4) or shrimp (\$6)	
<b>caesar</b>	7
romaine, parm, housemade caesar dressing	
<b>mista</b>	7
mixed greens, fennel, apples, almonds, citrus vinaigrette	
<b>arugula</b>	7
arugula, parmigiano, lemon vinaigrette	
<b>caprese</b>	9
roasted tomatoes, mozzarella, fresh basil, EVOO, balsamic reduction	
<b>kale salad</b>	13
shaved kale and brussels sprouts, quinoa, apples, almonds, parm, romano, shallot dijon vinaigrette	

## pastas

sub gluten free penne for \$3	
<b>spaghetti pomodoro</b>	13
tomatoes, onions, basil, EVOO, parm	
<b>spaghetti &amp; meatballs</b>	18
handmade meatballs & parm in pomodoro sauce	
<b>rigatoni bolognese</b>	18
traditional slow-cooked meat ragu, parm, parsley	
<b>shrimp fra diavola</b>	23
shrimp & linguine in spicy white wine pomodoro sauce	
<b>fettucine gorgonzola alfredo</b>	17
spinach, mushrooms, parm, gorgonzola alfredo sauce	
<b>tuscan chicken fettucine</b>	17
chicken & sun dried tomatoes, garlic cream sauce	
<b>boscaiola</b>	17
shells, pancetta, mushrooms, peas, parm in cream sauce	
<b>chicken pesto linguine</b>	18
basil pesto, chicken, pomodorini and parm	
<b>rigatoni alla vodka</b>	18
rigatoni, chicken and broccoli in vodka blush sauce	
<b>baked ziti</b>	18
ziti, ricotta and mozzarella baked in beef ragu	

## pizzas

hand tossed 12" thin crust artisan pizza. add \$4 for gluten-free crust (limited qty)

<b>margherita</b>	12	<b>smoked prosciutto (white)</b>	19
fresh basil, mozzarella		smoked prosciutto, rosemary, mozzarella, taleggio cheese, EVOO, balsamic reduction	
<b>bandiera</b>	16	<b>build your own pie</b>	11
pepperoni, fresh basil, ricotta, mozzarella		start with a cheese pizza & add any of the following ingredients:	
<b>prosciutto di parma</b>	19	\$1.5 - basil, onion, red pepper, tomato	
prosciutto, mozzarella, mushrooms OR arugula		\$2.5 - mozzarella, ricotta, arugula, calabrian peppers, mushroom, pepperoncini, spinach, SD tomato, olive	
<b>suprema</b>	19	\$3.5 - pepperoni, italian sausage, gorgonzola, goat cheese, buffalo mozzarella, fresh mozzarella, anchovy	
italian sausage, pepperoni, onions, red peppers, oregano, provolone, mozzarella		\$6 - prosciutto, smoked prosciutto	
<b>chicken pesto (white)</b>	18		
homemade basil pesto, chicken, tomato, onion, parm and goat cheese			