

Per Il Tavolo

Polpette	12
<i>Meatballs Mortadella Prosciutto Pomodoro Sauce</i>	
<i>Mascarpone Grilled Pane Pugliese</i>	
Mozzarella Calda	13
<i>Crispy Mozzarella Cucumber Tomato Salsa Verde</i>	
Garlic Bruschetta	9
<i>Goat Cheese Oven Dried Tomato Pesto</i>	
Capesante e Farro	17
<i>Pan Seared Sea Scallops Lemon Sofrito Warm Farrotto</i>	
<i>Roasted Bell Pepper Caper and Rosemary Vinaigrette</i>	
Tomato e Mozzarella Focaccia	6
<i>EVOO Herbs Muffalata</i>	
Calamari e Patate	14
<i>Calamari Salad Potatoes Haricots Verts</i>	
<i>Hazelnut Vinaigrette Peperoncino Calabrese</i>	

Pizza

Margherita	16
<i>Tomato Basil Mozzarella</i>	
N'Duja	19
<i>Pomodorini Sauce N'Duja Sausage Oregano Parmigiano Mozzarella</i>	
Pizza Alla Salsiccia	18
<i>Homemade Italian Sausage Pepperoni Cured Ham Mozzarella Basil Oil</i>	
Bianca	20
<i>Ricotta Sauce Mushrooms Arugula Truffle Oil</i>	

Due to the limited capacity of our custom Woodstone Pizza Oven, Pizzas are prepared in the order that they are received.

Pasta

Squid Ink Tagliatelle	26
<i>Florida Shrimp Arrabiata Sauce Guanciale</i>	
Pappardelle	24
<i>Traditional Bolognese Pecorino</i>	
Spaghetti	20
<i>Homemade Spaghetti San Marzano Tomato Crunchy Basil</i>	
Creste Di Gallo	24
<i>Pinot Grigio Cream Sauce Wood Fired Asparagus Carrots Spinach Ricotta Salata</i>	
Risotto Al Gamberi	31
<i>Pan Seared Florida Shrimp Risotto Saffron Asparagus Peas</i>	
Ravioli	25
<i>Veal Spinach & Ricotta Stuffed Wild Mushrooms Truffle Essence</i>	

Piatti Forti

* Tonno	32
<i>Pan Seared Tuna Eggplant Caponata Saba Basil Oil</i>	
* Agnello Alla Griglia	42
<i>Grilled Lamb Chops Polenta Frits Mint Pesto Romanesco Aglio e Olio Dolcetto Wine Sauce</i>	
Pollo	28
<i>1/2 Herb Grilled Chicken EVOO and Herb Crushed Potatoes Seasonal Vegetables Natural Jus</i>	
* Manzo	59
<i>16 oz Prime Dry Aged Ribeye Fabrizio's Rub Grilled Asparagus Roasted Potatoes Chianti Sauce</i>	
Branzino	32
<i>Pan Seared Garlic & Olive Oil Borlotti Beans Celery Hearts</i>	
Pesce Spada	31
<i>Swordfish Sale Speziato Salmoriglio Roasted Potatoes Spinach Pomodorini Taggiasca Olives</i>	
Vitello	40
<i>Veal Parmesan-Breadcrumb Crust Tomato Fonduta Roasted Artichokes Ricotta-Spinach Gnudi</i>	

Contorni

* Asparagi	10	Polenta Frits	9	Funghi	12
<i>Asparagus Fried Egg Parmigiano</i>		<i>Crispy Polenta Prosciutto Caciocavallo</i>		<i>Roasted Wild Mushrooms Pancetta Salsa Verde</i>	

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If unsure of your risk, please consult a physician.*

Antipasti

* Tuna Tartare	15
<i>Fennel Orange Avocado Chive Oil</i>	
* Carpaccio	16
<i>Beef Cured Mushrooms Pickled Radish Watercress</i>	
Fabrizio's Mussels Cozze	14
<i>PEI Mussels San Marzano Tomatoes Lemon Bread</i>	
Pomodoro e Burrata	15
<i>Heirloom Tomatoes Burrata Balsamic Drizzle</i>	
Insalata Mista	12
<i>Trevisana Arugula Lola Rossa Moscato Vinaigrette</i>	
Cesare	13
<i>Hearts of Romaine Parmigiano Anchovy Focaccia Croutons</i>	
Gelato Di Parmigiano	14
<i>Radish Artisan Lettuce Cucumber Tomato Vinaigrette</i>	
<i>Parmigiano Cheese Gelato Taralli Crumble</i>	