

# STARTERS & SALADS

**Salad Additions**: Crispy Chicken \$7, Prosciutto \$7, Grilled Chicken \$7 5 Grilled Shrimp \$9, 8oz Salmon \$19, 12oz Sirloin \$26

#### NONNA'S MEATBALLS | 15

Four homemade meatballs with pomodoro sauce, basil, shaved parm, and ricotta cheese.

## **ANTIPASTO BOARD | 21**

Salsiccia Piccante, speck, aged cheddar, peppercorn pecorino, candied almonds, Castelvetrano olives, crostini and fig jam.

#### PT JUDITH CALAMARI | 15

Lightly breaded and fried RI calamari. Served with pepperonicini peppers and arrabbiata sauce.

# **SEASONAL ARANCINA | 14**

PASTA FAGIOLI | 8.5

## **UNO CAESAR | 10**

Crisp romaine, Caesar dressing, croutons and parmesan cheese. (Due Caesar for \$15)

#### **CRISPY BRUSSEL SPROUTS | 11**

Crispy roasted brussel sprouts tossed in a charred onion and jalapeño honey glaze.

Topped with toasted hazelnuts and fresh scallions.

#### **APPLE SALAD | 13**

Sliced romaine, green apples, red onions, gorgonzola cheese and candied almonds, tossed in a poppy seed vinaigrette.

#### **BUTTERNUT SQUASH SALAD | 14**

Mixed greens, roasted butternut squash, candied pepita seeds, crumbled goat cheese and a maple pancetta vinaigrette.

# WINTER CAPRESE | 16

Slow roasted roma tomatoes, fresh burrata cheese and a black garlic-walnut pesto, finished with a balsamic reduction.

# PIZZA

Available Toppings: Pepperoni, Salsiccia Piccante, Sweet Italian Sausage, Meatballs, Prosciutto Di Parma ,Grilled Chicken, Anchovies, Roasted Mushrooms, Roasted Red Peppers, Banana Peppers, Kalamata Olives, Bosc Pears, Sautéed Onions, Balsamic Onions, Bell Peppers, Arugula, Fresh Mozzarella.

CHEESE · 16 | 20

# **CARNE** · 19 | 25

Red pizza, sliced meatballs, ground sausage, pepperoni, salsiccia piccante.

# **ARUGULA** • 18 | 24

White pizza, prosciutto, goat cheese, peppadew peppers and balsamic reduction.

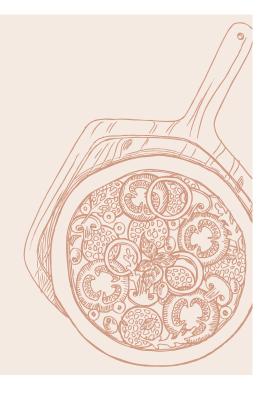
MARGHERITA · 16 | 20

# PROSCIUTTO & PEAR · 18 | 24

White pizza, gorgonzola, balsamic reduction.

# **FUNGHI** · 17 | 22

White pizza, cremini mushrooms, fresh herbs and balsamic onions.



# ENTRÉES

# **PAPPARDELLE BOLOGNESE | 26**

Traditional Bolognese sauce finished with a touch of cream, topped with shaved Parmesan cheese.

#### **PAPPARDELLE MARSALA** | 26

Julienned chicken breast, cremini mushrooms and spinach simmered in a sweet marsala cream sauce. Topped with shaved Parmesan cheese.

## **PENNE REGINA | 17**

Pink sherry cream sauce topped with Parmesan cheese. (ADD Crispy Chicken \$7, Grilled Chicken \$7 or 5 Grilled Shrimp \$9)

#### **POLLO PARMIGIANO | 25**

Lightly breaded chicken cutlets baked with mozzarella cheese.

Served with pomodoro sauce over your choice of pasta.

(Substitute Veal Cutlet \$28)

Penne, Rigatoni, Linguine, Cappellini, Pappardelle.

#### **VEAL MILANESE | 27**

Lightly breaded veal cutlet topped with arugula, red onion, grape tomatoes, shaved Parmesan cheese and a lemon-EVO dressing. (Substitute Chicken Cutlet \$25)

# PAN SEARED ATLANTIC SALMON | 31

Tarragon-clam ragu, roasted baby potatoes and a smoked tomato mousse.

## 12 OZ GRILLED SIRLOIN | 37

Crimini and caramelized onion bread pudding, creamed spinach and a bordelaise sauce.

# **RIGATONI DI PARMA | 24**

Fresh peas, sundried tomatoes and caramelized onions in a pomodoro cream sauce. Finished with crispy prosciutto and a drizzle of chili oil.