



STARTERS & SALADS

Salad Additions: Crispy Chicken \$7, Prosciutto \$7, Grilled Chicken \$7
5 Grilled Shrimp \$9, Swordfish \$19, Bistro Filet \$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 pepperoncini 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)*

CRUDO DI TONNO | 16

Thinly sliced raw tuna, cucumber-citrus vinaigrette, shaved radish, red grapefruit and scallion oil.

APPLE SALAD | 13

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

GREEN GODDESS SALAD | 13

Organic mixed greens, chickpeas, feta cheese, kalamata olives, cucumber, cherry tomatoes and red quinoa. Tossed in a creamy green goddess dressing.

HEIRLOOM TOMATO CAPRESE | 13

Beefsteak heirloom tomatoes, fresh mozzarella and baby arugula. Finished with balsamic reduction, sea salt and fresh basil.

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)

SICILIAN GRILLED SWORDFISH | 31

Rubbed with a Sicilian style dry rub and served with a creamy cauliflower purée, grilled asparagus and a shaved fennel and citrus salad.

GRILLED BISTRO FILET | 35

Spring onion salsa verde, grilled asparagus and hand cut fries.

BLACK TRUFFLE FUSILLI BUCATI | 26

Guanciale, spring peas, shiitake mushrooms, black summer truffles, a touch of cream and Pecorino Romano.

SHORT RIB BURGER | 18

A blend of short rib and brisket. Caramelized onion jam, Grafton aged cheddar, romaine lettuce and pickled Cubanelle peppers on a house brioche bun. Served with hand cut fries.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES