



Menu Selection Guidelines

Please select 4 courses for your custom menu.

- Main Entrées include 2 sides, unless marked with a **
 - Entrées marked with ** include 1 side only
- If selecting 2 different proteins as your Main, please choose a 3-course menu and list both proteins under the Main course

Antipasti

Ricotta Toast Board

Creamy ricotta toasts topped with vodka-braised beef meatballs, truffle mushrooms, prosciutto & roasted red pepper, and basil pesto.

Pinot Mussels

Mussels steamed in Pinot Grigio with tomatoes, cannellini beans, and Italian sausage, served with grilled crostini.

Frutti di Mare Mixto

Crispy calamari, shrimp, and cod tossed with sautéed peppers and artichokes, served with lemon-garlic aioli.

Caprese Chicken Flatbread

Flatbread with balsamic chicken, fresh mozzarella, tomato-basil sauce, heirloom tomato, and lemon-arugula salad.

Whipped Ricotta with Strawberries & Balsamic

Whipped ricotta topped with macerated strawberries, dried cranberries, honey, balsamic reduction, and toasted focaccia.

Truffle Shrimp Scampi

Shrimp in garlic-truffle butter with toasted breadcrumbs, Calabrian chili oil, and charred long hots.

Grilled Peach & Burrata Panzanella

Grilled peaches, pickled onion, sourdough, tomato, corn, basil, and crispy chickpeas, dressed in balsamic and topped with burrata.

Shrimp & Crab Oreganata

Shrimp and crabmeat baked under garlic-oregano breadcrumbs, finished with parsley, lemon zest, and olive oil.

Clams Guazzetto

Clams in a white-wine tomato broth with kale, corn, and artichokes, served with crusty bread.

Grilled Pesto Shrimp & Pea Purée

Pesto-marinated shrimp over pea purée with marinated artichokes, tomatoes, crispy chickpeas, and lemon zest.

Calabrian Garlic Prawns

Head-on prawns in Calabrian chili-garlic butter with confit garlic and Meyer lemon.

Insalate

Caprese Salad

Tomato, fresh mozzarella, prosciutto, and basil drizzled with balsamic vinaigrette.

Grilled Romaine Caesar Salad

Grilled romaine with crushed croutons, tomato, Parmesan, crispy chickpeas, pickled red onions, and Caesar dressing.

Classic Caesar Salad

Romaine, herb croutons, tomato, shaved Parmesan, and Caesar dressing.

Burrata & Orange

Assorted tomatoes, orange segments, roasted beets, figs, and toasted pepita seeds.

Pear & Spinach Salad

Pear, spinach, goat cheese, candied pecans, and white balsamic vinaigrette.

Spicy Marinated Artichoke Salad

Mixed greens with Calabrian chili, fingerling potatoes, olives, cherry tomatoes, red onion, and lemon vinaigrette.

Prosciutto & Melon Salad

Prosciutto, melon, mozzarella balls, basil, mint, and mixed greens with balsamic glaze and champagne vinaigrette.

Heirloom & Mozzarella Salad

Heirloom tomato and sliced mozzarella with summer herb goddess sauce and basil.

Pasta

Pappardelle Bolognese

Wide ribbons of pappardelle tossed in a slow-braised beef ragu, finished with creamy ricotta and a drizzle of fresh basil pesto.

Seafood Alfredo

Linguine in a silky Alfredo sauce with sautéed shrimp, lump crabmeat, spinach, and cherry tomato confit.

Gnocchi al Limone with Asparagus & Peas

Pillowy potato gnocchi coated in a bright lemon-cream sauce with shaved asparagus, sweet peas, chives, and grated Parmesan.

Rigatoni Alla Vodka

Tube pasta in a rich blush-cream vodka sauce, accented with Parmesan and ribbons of slow-roasted tomato confit.

Shrimp Fra Diavolo Linguine

Al dente linguine with jumbo shrimp in a spicy Calabrian chili and tomato sauce, wilted spinach, and a squeeze of lemon.

Truffle Shrimp Scampi

Angel hair pasta coated in truffle-infused scampi butter, studded with roasted cherry tomatoes and jumbo shrimp.

Nonna's Lasagna

Classic layers of Bolognese, ricotta, mozzarella, and Parmesan, baked until bubbling and garnished with fresh parsley.

Lobster Ravioli

Delicate ravioli stuffed with lobster and ricotta, served in a creamy tomato-basil sauce with sautéed shrimp.

Orecchiette con Corn e Zucchine

Orecchiette pasta tossed with sweet corn, sautéed zucchini, fresh basil, Parmesan, and a spoonful of basil pesto.

Spaghetti al Pomodoro

Spaghetti in a bright pomodoro sauce of San Marzano tomatoes and basil, finished with grated Parmigiano Reggiano.

Balsamic-Glazed Mushroom Ravioli

Ricotta-filled ravioli with wild mushrooms and spinach, drizzled in a truffle-cream sauce and aged balsamic.

Sundried Tomato Ravioli

Ricotta ravioli in a creamy sundried tomato sauce with spinach, extra sundried tomato pieces, and lemon zest.

Fusilli con Salsiccia e Broccolini

Twisted fusilli with crumbled Italian sausage, sautéed broccolini, garlic, and Calabrian chili in white wine and olive oil, topped with Parmesan.

Summer Crab & Corn Ravioli

Crab-stuffed ravioli in a lemon-cream sauce with charred corn, fresh basil, spring onions, asiago

Pesto Tagliatelle Pancetta

Tagliatelle in a bright basil pesto with lemon, shaved Parmesan, tomato confit, crispy pancetta, toasted breadcrumbs, and arugula.

Carne

Chicken or Eggplant Parmesan

Breaded chicken cutlet or eggplant layered with tomato sauce and melted mozzarella.

Braised Short Ribs

Fall-off-the-bone beef short ribs over mushroom risotto, finished with a Chianti pan sauce.

Chicken Marsala

Pan-seared chicken with wild mushrooms, spinach, and shallots in a creamy Marsala wine sauce.

Pork Chop Scarpariello

Seared pork chop with mushrooms, cherry and hot peppers, olives, and a white wine pan sauce.

Spring Chicken Piccata

Lightly sautéed chicken in a citrus-fennel orange sauce with capers and fresh arugula.

Balsamic Cherry Beef Madeira

Filet medallions in a balsamic-Madeira sauce with cherry pepper relish, sautéed mushrooms, and caramelized onions.

Chicken al Vino Bianco

Pan-roasted chicken with charred asparagus, marinated artichokes, and tomatoes in a velouté white wine sauce.

Nonna's Meatballs

House-made beef and sweet sausage meatballs in tomato gravy, topped with fresh mozzarella and Parmesan.

Pesce

***Spring Sea Scallops**

Pan-seared sea scallops served over creamy pea risotto with lemon, parsley, and parmesan.

***Seafood Cioppino**

Lobster, mussels, shrimp, calamari, and white fish in a rustic tomato stew, served with crusty bread.

Tuscan Butter Salmon

Seared salmon with mushrooms and sun-dried tomatoes in a rich Tuscan cream sauce.

***Salmon Pesto Genovese**

Baked salmon with a pesto Genovese crust over summer squash, zucchini, cannellini beans, and green beans.

***Cod Caponata**

Roasted cod over warm Sicilian caponata with eggplant, olives, tomatoes, golden raisins, capers, almonds, and balsamic vinaigrette.

****Branzino al Cartoccio**

Mediterranean-style branzino baked in parchment with tomato, olives, shallots, lemon, olive oil, and couscous.

****Amore Trout**

Pan-seared trout with a caper white wine sauce, roasted fingerling potatoes, tomato, and rosemary.

Gamberi alla Calabrese

Spicy jumbo shrimp tossed with olives, lemon, charred peppers, and Calabrese chili garlic butter.

***Baked Crab Stuffed Shrimp Scampi**

Jumbo shrimp filled with spinach, lump crab, lemon-ricotta, garlic and shallots, baked in a white wine scampi sauce with parmesan breadcrumbs.

**market price and based availability,

* entrees with a * comes with one additional side

Sides

Roasted Pesto Parmesan Fingerlings

Crispy fingerling potatoes tossed in basil pesto and parmesan, topped with fresh basil.

Tarragon Roasted Fingerling Potatoes

Roasted fingerlings with tarragon and herbs.

Farro Citrus Salad

Farro with cara cara orange, arugula, cucumber, tomato, and Italian vinaigrette.

Pasta Pomodoro

Classic pasta with tomato basil sauce.

Penne Alfredo

Penne tossed in a creamy garlic parmesan sauce.

Truffle Butter Mascarpone Mash Potatoes

Creamy mashed potatoes with mascarpone, truffle butter, and herbs.

Spring Pea Risotto

Creamy risotto with spring peas and parmesan.

Mushroom Risotto

Arborio rice with sautéed mushrooms and parmesan.

Farro Porcini Mushroom Risotto

Nutty farro with porcini mushrooms and parmesan.

Grilled Asparagus

Grilled asparagus with tomato and lemon scampi drizzle.

Roasted Asparagus

Oven-roasted with shallots, tomato, parmesan, and white wine.

Sautéed Spinach

Spinach sautéed with Calabrian chili, peppers, garlic, and crispy shallots.

Charred Broccolini

Broccolini charred with garlic, lemon, chili, prosciutto, and parmesan.

Roasted Broccoli Halves

Roasted with garlic, lemon, olive oil, and toasted almonds.

Puttanesca Green Beans

Sautéed with garlic, capers, olives, and white wine.

Tuscan Kale

Sautéed kale with garlic, red pepper flakes, tomato, and lemon.

Roasted Salsa Verde Cauliflower

Roasted cauliflower with parsley-caper salsa verde and lemon zest.

Balsamic Glazed Roasted Brussels

Roasted Brussels sprouts with balsamic glaze and parmesan.

Honey Thyme Glazed Carrots

Oven-roasted carrots with honey, thyme, and toasted almonds.

Roasted Balsamic Mushrooms

Wild mushrooms roasted with garlic, truffle, and balsamic glaze.

Crispy Polenta

Crisped polenta squares with rosemary, butter, and parmesan.

Warm Roasted Vegetables Pesto Couscous

Kale, chickpeas, zucchini, squash, and tomatoes, over couscous with burrata and pesto.

Dolce

Amaretto Peach Cheesecake

Ricotta cheesecake topped with amaretto-glazed peaches and brown sugar crumble.

Strawberry and Pistachio Cannoli

Crispy cannoli filled with sweet ricotta, macerated strawberries, and crushed pistachios.

Tiramisu

Layered espresso-soaked ladyfingers, mascarpone cream, and cocoa powder.

Meyer Lemon Tart

Bright and tangy Meyer lemon custard in a buttery tart shell, candied lemon

Seasonal Fruit Sorbet

Refreshing house-made sorbet served with fresh berries and mint.

Coffee Gold Amaretto

Coffee ice cream, topped with amaretti cookies, shaved chocolate, and edible gold leaf.