

This restaurant is equipped with GPS bipolar ionization technology which cleans the air of pathogens to provide a superior level of indoor air quality.



SCAN
FOR
DIGITAL
MENU

Antipasti

Bruschette alla Romana 10.95
Garlic toast with tomatoes, basil, and fresh mozzarella

Bruschette Bella Napoli 11.95
Garlic toast with red and yellow teardrop tomatoes, red onions, basil, and sweet provolone cheese

Calamari Fritti 10.75
Crispy fried calamari with marinara

Prosciutto e Melone 12.95
Fresh cantaloupe wrapped with imported prosciutto di Parma and drizzled with aged balsamico and olive oil

Risotto con Capesante e Carciofi* 19.75
Italian rice with seared sea scallops, roasted baby artichokes, fresh tomatoes, and basil



Carpaccio con Avocado 14.75
Thinly-sliced raw sirloin with avocado, capers, tomatoes, mushrooms, lemon, olive oil and shave grana padana

Insalate

Insalata alla Francesca 9.25
Romaine, endive, and radicchio with peapods, green beans, carrots, tomatoes, and cucumbers with crumbled blue cheese, lemon, and balsamic vinaigrette

Insalata Cesare* 8.25
Classic Caesar with roasted peppers, garlic croutons, and shaved parmesan

Insalata di Mais 9.75
Roasted corn with shaved red onions, fresh tomatoes, garlic croutons, parmigiano, and red wine vinaigrette

Burrata con Pesche Grigliata 10.75
Creamy fresh mozzarella with grilled peaches, arugula, honey, and aged balsamico

Pizza

Pizza con Prosciutto e Rucola 15.75
San Marzano tomatoes, prosciutto di Parma, fresh mozzarella, and arugula

Pizza Verde 14.75
Spinach and parmesan cream sauce, fresh mozzarella, pecorino, and parmigiano with fresh oregano

Features

Insalata della Casa 10.75
Hearts of palm, avocado, lemon, tomatoes, and extra virgin olive oil

Cozze Erbe Fini 15.95
Prince Edward Island mussels sautéed with fine herbs, spinach, Calabrian chilies, garlic, and white wine, served with toasted ciabatta

Conchiglie alla Mais 20.95
Shell shaped pasta sautéed with local corn and roasted cubanelle peppers in a corn cream sauce with pecorino and fine herbs

Tagliata con Panzanella* 38.95
8 oz. grilled flat iron steak served with a traditional Panzanella salad of tomatoes, arugula, red onions, and toasted bread

Paste

Linguine al Limone e Gamberi 20.95
Sautéed with jumbo shrimp, asparagus, garlic, parmigiano, and butter in a lemon sauce

Linguine al Fagottaro 21.95
Cold sauce made with homegrown tomatoes, basil, garlic, and olive oil with fresh mozzarella over hot pasta

Gnocchi Modo Mio 22.95
Homemade potato-flour dumplings sautéed in a light tomato basil sauce with artichokes, shiitake mushrooms, and goat cheese

Fettuccine all'Arlecchino 28.95
Fresh fettuccine sautéed with shrimp, sea scallops, manila clams, garlic, and olive oil in a spicy cherry tomato sauce

Rigatoni dei Sardi 21.95
Sautéed in a tomato sauce with Italian sausage, wild mushrooms, onions, herbs, and parmigiano

Agnolotti alla Piemontese 23.95
Little pillows filled with stracchino cheese in a light brown butter brodo with chives and basil

Secondi

Pollo Arrosto alla Romana 24.95
Roasted half chicken with garlic, shallots, rosemary, lemon, and olive oil, served with roasted potatoes

Pollo Sassi 24.95
Sautéed chicken breast with roasted artichokes, wild mushrooms, herbs and a brandy sauce, served with linguine

Costoletta di Maiale dell'Artigiano* 30.95
Herb marinated and roasted Duroc pork chops with white beans, escarole, pancetta, fresh thyme, and white wine

Salmone alla Fresca* 27.95
Grilled Atlantic salmon with tomatoes, avocado, red onion, olive oil, basil, and lemon with asparagus, drizzled with balsamic

Ipoglossso con Capesante e Cozze* 38.95
Sautéed wild Alaskan halibut with sea scallops, mussels, cherry tomatoes, potatoes, Castelvetrano olives, and salsa verde

Fritti di Mare Acqua Pazza* 30.95
Sautéed jumbo shrimp, sea scallops and calamari with a spicy cherry tomato sauce, capers, garlic and white wine over sautéed spinach

Contorni

Pasta Aglio e Olio 5.75
Sausage and Peppers 0.75

Sautéed Shrimp 8.25
Roasted Potatoes 5.75

Sautéed Mixed Vegetables 0.25
Sautéed Spinach 0.75

*THESE FOOD ITEMS CAN BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. INGREDIENTS ARE SUBJECT TO CHANGE BASED ON AVAILABILITY. PLEASE NOTIFY US OF ANY DIETARY RESTRICTIONS. 081321

Wine

	GL	BTL
<i>bubbles</i>		
BRICCO RIELLA MOSCATO D’ASTI , PIEDMONT, <small>100% MOSCATO D’ASTI, 100% ORGANIC</small>	9	38
PRIMA PERLA PROSECCO , TREVISO, <small>100% GRAPE, 100% ORGANIC</small>	10	45
CASE BIANCHE PROSECCO SUPERIORE , VALDOBBIADENE, <small>100% GRAPE, 100% ORGANIC</small>		54
TENUTA COL SANDAGO BRUT ROSÉ , VENETO, <small>100% PINOT NOIR, 100% ORGANIC</small>		66
VEUVE CLICQUOT “YELLOW LABEL” CHAMPAGNE , NV	68 (375 ML) 127 (750 ML)	

vini bianchi

DR. PAULY “NOBLE HOUSE” RIESLING , MOSEL, <small>100% RIESLING, 100% ORGANIC</small>	9	38
DEPAOLO PINOT GRIGIO , VENEZIE, <small>100% PINOT GRIGIO, 100% ORGANIC</small>	9	38
HESS “SHIRTAIL RANCHES” CHARDONNAY , MONTEREY, <small>100% CHARDONNAY, 100% ORGANIC</small>	10	45
RAEBURN CHARDONNAY , RUSSIAN RIVER, <small>100% CHARDONNAY, 100% ORGANIC</small>	12	54
CATALDO SAUVIGNON BLANC , VENEZIE, <small>100% SAUVIGNON BLANC, 100% ORGANIC</small>	9	38
WHITEHAVEN SAUVIGNON BLANC , MARLBOROUGH, <small>100% SAUVIGNON BLANC, 100% ORGANIC</small>	11	49
BIELER PERE ET FILS ROSÉ , PROVENCE, <small>100% PINOT NOIR, 100% ORGANIC</small>	10	45
ANDRIAN “SOMERETO” CHARDONNAY , ALTO ADIGE, <small>100% CHARDONNAY, 100% ORGANIC</small>		48
TERLAN PINOT GRIGIO , ALTO ADIGE, <small>100% PINOT GRIGIO, 100% ORGANIC</small>		56
VALTIGLIONE GAVI , PIEDMONT, <small>100% GAVI, 100% ORGANIC</small>		34
VIETTI ARNEIS , PIEDMONT, <small>100% ARNEIS, 100% ORGANIC</small>		55
RUSSIZ SUPERIORE COLLIO SAUVIGNON BLANC , FRIULI-VENEZIA GIULIA, <small>100% SAUVIGNON BLANC, 100% ORGANIC</small>		62
A TO Z WINeworks PINOT GRIS , OREGON, <small>100% PINOT GRIS, 100% ORGANIC</small>		38
CONUNDRUM PROPRIETARY WHITE BLEND , CALIFORNIA, <small>100% GRAPE, 100% ORGANIC</small>		45
DUCKHORN VINEYARDS CHARDONNAY , NAPA VALLEY, <small>100% CHARDONNAY, 100% ORGANIC</small>		66
SPRING MOUNTAIN SAUVIGNON BLANC , NAPA VALLEY, <small>100% SAUVIGNON BLANC, 100% ORGANIC</small>		85

vini rossi

GHIBELLO SANGIOVESE , TUSCANY, <small>100% SANGIOVESE, 100% ORGANIC</small>	9	38
VICCHIAMAGGIO “SAN JACOPO” CHIANTI CLASSICO , TUSCANY, <small>100% SANGIOVESE, 100% ORGANIC</small>	11	49
TOLAINI “AL PASSO” SUPER TUSCAN (SANGIOVESE, MERLOT) , TUSCANY, <small>100% SANGIOVESE, 100% ORGANIC</small>	14	63
MASCIARELLI MONTEPULCIANO D’ABRUZZO , ABRUZZO, <small>100% MONTEPULCIANO, 100% ORGANIC</small>	9	38
DE PAOLO PINOT NOIR , VENETO, <small>100% PINOT NOIR, 100% ORGANIC</small>	9	38
VILLA SAN ZENO VALPOLICELLA CLASSICO , VENETO, <small>100% VALPOLICELLA, 100% ORGANIC</small>	10	45
FOUR VINES “THE MAVERICK” PINOT NOIR , EDNA VALLEY, <small>100% PINOT NOIR, 100% ORGANIC</small>	12	54
RAYMOND R COLLECTION MERLOT , CALIFORNIA, <small>100% MERLOT, 100% ORGANIC</small>	10	45
ANTHONY KOSTER CABERNET SAUVIGNON , CALIFORNIA, <small>100% CABERNET SAUVIGNON, 100% ORGANIC</small>	9	38
AVALON CABERNET SAUVIGNON , NAPA VALLEY, <small>100% CABERNET SAUVIGNON, 100% ORGANIC</small>	12	54
LYETH “SONOMA” RED BLEND , SONOMA, <small>100% GRAPE, 100% ORGANIC</small>	12	54
SANTA JULIA RESERVA MALBEC , MENDOZA, <small>100% MALBEC, 100% ORGANIC</small>	9	38
AZIENDA UGGIANO “GHIBELLO” CHIANTI , TUSCANY, <small>100% SANGIOVESE, 100% ORGANIC</small>		35
SELVAPIANA CHIANTI RUFINA , TUSCANY, <small>100% SANGIOVESE, 100% ORGANIC</small>		52
TENUTA DI NOZZOLE CHIANTI CLASSICO RISERVA , TUSCANY, <small>100% SANGIOVESE, 100% ORGANIC</small>		61
LA BRACCESCA VINO NOBILE DI MONTEPULCIANO, TUSCANY, <small>100% SANGIOVESE, 100% ORGANIC</small>		55
DONNATELLA CINELLI COLOMBINI ROSSO DI MONTALCINO , TUSCANY, <small>100% SANGIOVESE, 100% ORGANIC</small>		59
FATTORIA DEI BARBI BRUNELLO DI MONTALCINO , TUSCANY, <small>100% BRUNELLO DI MONTALCINO, 100% ORGANIC</small>		108
POGGIO AL TUFO “ ROMPICOLLO ” (SANGIOVESE, CABERNET), TUSCANY, <small>100% SANGIOVESE, 100% ORGANIC</small>		40
CASTELLO VICCHIAMAGGIO “ RIPA DELLA MORE ” (SANGIOVESE BLEND), TUSCANY, <small>100% SANGIOVESE, 100% ORGANIC</small>		75
FONTANAFREDDA “EBBIO” LANGHE NEBBIOLO , PIEDMONT, <small>100% NEBBIOLO, 100% ORGANIC</small>		52
MAURO MOLINO BAROLO , PIEDMONT, <small>100% BAROLO, 100% ORGANIC</small>		87
VILLA SAN ZENO “TERRENEGRE” VALPOLICELLA RIPASSO , VENETO, <small>100% VALPOLICELLA, 100% ORGANIC</small>		52
ALLEGRIINI AMARONE DELLA VALPOLICELLA CLASSICO, VENETO, <small>100% AMARONE, 100% ORGANIC</small>		123
VALENTINA “SPELT” MONTEPULCIANO D’ABRUZZO , ABRUZZO, <small>100% MONTEPULCIANO, 100% ORGANIC</small>		56
CHALK HILL PINOT NOIR , SONOMA COAST, <small>100% PINOT NOIR, 100% ORGANIC</small>		52
REX HILL PINOT NOIR , WILLAMETTE VALLEY, <small>100% PINOT NOIR, 100% ORGANIC</small>		77
SEGHESIO ZINFANDEL , SONOMA, <small>100% ZINFANDEL, 100% ORGANIC</small>		48
MOSSBACK “CHALK HILL” CABERNET SAUVIGNON , SONOMA, <small>100% CABERNET SAUVIGNON, 100% ORGANIC</small>		60
HALL CABERNET SAUVIGNON , NAPA VALLEY, <small>100% CABERNET SAUVIGNON, 100% ORGANIC</small>		83
HEITZ CELLARS CABERNET SAUVIGNON , NAPA VALLEY, <small>100% CABERNET SAUVIGNON, 100% ORGANIC</small>		108
SPRING MOUNTAIN CABERNET SAUVIGNON , NAPA VALLEY, <small>100% CABERNET SAUVIGNON, 100% ORGANIC</small>		138

Featured Winery

THE PRISONER WINE COMPANY
WHEN THEY RELEASED THEIR FIRST WINE, THE PRISONER, 20 YEARS AGO, IT SWIFTLY CHANGED THE PERCEPTION OF WHAT A RED WINE BLEND COULD BE. THEIR WINES ARE RECOGNIZED AS SOME OF THE MOST BOLD AND INNOVATIVE WINES FROM CALIFORNIA.

THE PRISONER CHARDONNAY
\$14 GLASS / \$56 BOTTLE
A CHARDONNAY-BASED BLEND, THIS IS A FULL-BODIED, RICH WINE. A TOUCH OF ROUSSANNE AND GEWÜRZTRAMINER IN THE BLEND MAKE IT A COMPLEX AND APPEALING WINE.

THE PRISONER RED BLEND
\$16 GLASS / \$64 BOTTLE
ZINFANDEL WITH AN UNLIKELY MIX OF CABERNET SAUVIGNON, PETITE SIRAH, SYRAH AND CHARBONO. RICH, LUSCIOUS AND COMPLEX RED WITH NOTES OF RIPE BERRIES, DARK CHOCOLATE, CLOVE AND VANILLA.

THE PRISONER CABERNET SAUVIGNON
\$18 GLASS / \$72 BOTTLE
A CABERNET-BASED WINE WITH DARK FRUIT FLAVORS AND VELVETY TEXTURE. MERLOT, SYRAH, MALBEC, PETITE SIRAH AND CHARBONO ROUND OUT THIS BLEND.

Cocktails

SANGRIA BIANCA 10
WHITE WINE, BRANDY, ELDERFLOWER, ORANGE, PINEAPPLE, PEACH AND FRESH FRUIT

SANGRIA ROSSO 10
RED WINE, BRANDY, CRÈME DE CASSIS, TRIPLE SEC, ORANGE JUICE AND FRESH FRUIT

SUMMER PEACH SPRITZ 14
PRIMA PERLA PROSECCO, CASONI 1814, CRÈME DE NOY AUX, FRESH PEACHES, SPLASH OF SODA

MILLA MULE 13
TITO’S HANDMADE VODKA, MILLA CAMOMILE GRAPPA, FRESH LIME JUICE, GINGER BEER

KSM 15
GREY GOOSE VODKA, BLUE CHEESE OLIVES, LEMON

PALOMA 11
JOSE CUERVO TRADICIONAL, CASONI 1814, FRESH RUBY RED GRAPEFRUIT JUICE, LIME, SPLASH OF SODA

RASPBERRY BERET 14
PIÙCINQUE GIN, FIORENTE ELDERFLOWER LIQUEUR, FRESH LEMON JUICE, RASPBERRY PURÉE

LIMONCELLO COLLINS 11
EMPRESS GIN, HOUSEMADE LIMONCELLO, FRESH LEMON JUICE, CLUB SODA

ITALIAN OLD FASHIONED 13
BUFFALO TRACE BOURBON WHISKEY, AMARO NONINO, ORANGE BITTERS

SICILIAN MANHATTAN 14
BULLIET RYE WHISKEY, AVERNA, AROMATIC BITTERS, ITALIAN AMARENA WILD CHERRY

Birra