

SMALL PLATES

Olives \$8

green olives, fennel seeds, citrus, evoo

Calamari \$19

fried crispy, served with garlic aioli, arrabbiata, lemon

Moza Sticks \$14

hand breaded virgin moza, red sauce, lemon

Bruschetta \$19

house focaccia, burrata, evoo

Meatballs \$18

beef, pork, veal, red sauce, reggiano

Prosciutto Plate \$20

24 month matured, house focaccia

Burrata Plate \$14

house focaccia, maldon salt, evoo

Bread \$8

house focaccia, aged balsamic, evoo

SALADS

Garden Salad \$16

romaine, cucumber, tomato, kalamata olives, red onion, red pepper, sherry vinaigrette

Caesar Salad \$17

romaine, focaccia croutons, white anchovy

Caprese Salad \$18

buffalo moza, tomato, basil, maldon salt, evoo

PASTAS

Classic Gnocchi \$22

house potato gnocchi, red sauce, whipped ricotta, basil

Truffle Gnocchi \$27

pan-fried house potato gnocchi, mushroom cream sauce, buttered bread crumbs

Rigatoni \$24

rosé sauce, reggiano

Bolognese \$28

spaghetti, beef, pork, veal, rosé sauce, reggiano

Pomodoro \$22

spaghetti, red sauce, reggiano

Pesto \$26

spaghetti, basil pesto, white sauce, reggiano

Sonia's Lasagna \$28

roasted chicken, red sauce, peroni, virgin moza

Alfredo \$26

spaghetti, white sauce, reggiano

+add 5oz pan-seared chicken breast \$7.50

+add meatball \$6

+add mushrooms \$4

+add burrata \$9.50

+add gf fusilli pasta \$2

+add bread \$2

MAINS

Our menu is meant to be shared family style. For that reason, the following dishes are exclusive of sides (unless otherwise noted).

Steak

cut of the day - MP

Steak & Pasta

cut of the day, choice of pasta - MP

Seafood Bake \$29

mussels, shrimp, calamari, virgin moza, red sauce with white wine, house focaccia

Chicken Parmesan \$19

chicken cutlet, panko breading, virgin moza, red sauce, basil

Eggplant Parmesan \$16

sliced eggplant, panko breading, virgin moza, red sauce, basil

+add any pasta to a parmesan \$20
(does not include lasagna)

SANDWICHES

Deli \$18

house focaccia, salami, prosciutto, spicy capocollo, tomato, red onion, shredded romaine, buffalo moza, balsamic glaze

Meatball \$18

house focaccia, buffalo moza, red sauce, pesto

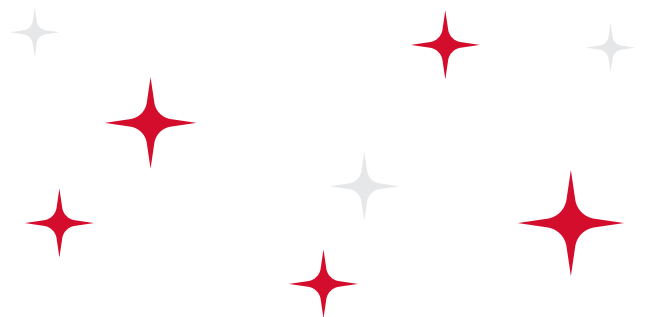
DESSERT

Tiramisu \$11

espresso, lady fingers, marsala wine, mascarpone, cocoa powder

Cannoli \$7

mascarpone cream, dark chocolate, pistachio



Executive Chef

Cole Dobranski

Chef de Cuisine

Mike Burghall

Chef de Partie

Morgan Fiddler