



SMALL PLATES

Olives \$9

green olives, fennel seeds, citrus, evoo

Calamari \$20

fried crispy, served with garlic aioli, arrabbiata, lemon

Mozza Sticks \$16

hand breaded mozza, 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 \$16

house focaccia, maldon salt, evoo

Bread \$8

house focaccia, aged balsamic, evoo

SALADS

Garden Salad \$18

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

Caesar Salad \$18

romaine, focaccia crouton, white anchovy

Caprese Salad \$19

buffalo mozza, tomato, basil, maldon salt, evoo

MAINS

Our menu is meant to be shared family style;
for this reason all mains are served exclusive of sides.

Seafood Bake \$31

mussels, shrimp, calamari, mozza, red sauce with white wine, house focaccia

Chicken Parmesan \$20

chicken cutlet, panko breading, mozza, red sauce, basil

add any pasta for an additional \$24

Eggplant Parmesan \$19

sliced eggplant, panko breading, mozza, red sauce, basil

add any pasta for an additional \$24

PASTAS

Classic Gnocchi \$26

house potato gnocchi, red sauce, whipped ricotta, basil

Truffle Gnocchi \$32

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

Rigatoni \$28

rosé sauce, reggiano

Bolognese \$34

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

Pomodoro \$26

spaghetti, red sauce, reggiano

Pesto \$30

spaghetti, basil pesto, white sauce, reggiano

Sonia's Lasagna \$32

roasted chicken, red sauce, peroni, mozza

Ravioli \$29

spinach & ricotta by The Night Oven, beurre blanc, crispy prosciutto, buttered bread crumbs, reggiano

Alfredo \$30

spaghetti, white sauce, reggiano

add 5oz pan-seared chicken breast \$8.5 • add meatball \$6.5
add 6oz flat iron with crispy onions \$18 • add mushrooms \$4 •
add burrata \$9.50 • add bread \$2 • substitute gf fusilli pasta \$2

SANDWICHES

Deli \$21

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

Meatball \$21

house focaccia, buffalo mozza, red sauce, pesto

DESSERT

Tiramisu \$12

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

Cannoli \$8

mascarpone cream, dark chocolate, pistachio

Executive Chef
Cole Dobranski

Chef de Cuisine
Tanner Mielke