



SMALL PLATES

Olives \$10

green olives, fennel seeds, citrus, evoo

Calamari \$20

fried crispy, served with garlic aioli, arrabbiata, lemon

Moza Sticks \$17

hand breaded moza, red sauce, lemon

Bruschetta \$20.5

house focaccia, burrata, evoo

Meatballs \$19

beef, pork, veal, red sauce, reggiano

Meat & Cheese Plate \$29

24 month matured prosciutto, burrata,
house focaccia, maldon salt, evoo

Bread \$8.5

house focaccia, aged balsamic, evoo

SALADS

Garden Salad \$18.5

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

Caesar Salad \$18.5

romaine, focaccia crouton, white anchovy

Caprese Salad \$19.75

buffalo moza, 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 \$33

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

Chicken Parmesan \$21

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

add any pasta for an additional \$24

Eggplant Parmesan \$20

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

add any pasta for an additional \$24

PASTAS

Classic Gnocchi \$28

house potato gnocchi, red sauce, whipped ricotta, basil

Truffle Gnocchi \$34

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

Rigatoni \$30

rosé sauce, reggiano

Bolognese \$36

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

Pomodoro \$28

spaghetti, red sauce, reggiano

Pesto \$32

spaghetti, basil pesto, white sauce, reggiano

Sonia's Lasagna \$34

roasted chicken, red sauce, peroni, moza

Cappelletti \$31

goat cheese & chive by The Night Oven, beurre blanc,
crispy prosciutto, buttered bread crumbs, reggiano

Alfredo \$32

spaghetti, white sauce, reggiano

add 5oz pan-seared chicken breast \$9 • add meatball \$6.5

add 6oz flat iron with crispy onions \$20 • add mushrooms \$4
add burrata \$9.50 • add bread \$3 • substitute gf fusilli pasta \$2

SANDWICHES

Deli \$21

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

Meatball \$21

house focaccia, buffalo moza, red sauce, pesto

DESSERT

Tiramisu \$15

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

Cannoli \$10

mascarpone cream, dark chocolate, pistachio

Executive Chef
Cole Dobranski

Chef de Cuisine
Tanner Mielke