
APPETIZERS

BURRATA CHEESE

Fresh creamy whole milk cheese with micro greens, tomatoes, balsamic glaze. \$12

PORTABELLA APP

Sliced then baked in cream with quatro farmaggio, served over raw organic spinach. \$12

🔥 UTICA HOT GREENS

Baked escarole with Romano cheese bread crumbs, pancetta & hot cherry peppers. \$11

CHARCUTERIE BOARD

Imported Provolone, Tuscan Romano, Italian cold cuts, & Mediterranean olives. \$21

CHARRED SPANISH OCTOPUS

Over stewed tomatoes, w/ olives, & balsamic. \$18

ESCARGOT

Baked in a classic garlic butter & white wine sauce with a touch of lemon. \$10

HOT SEAFOOD ANTIPASTO

Large Venetian platter with assorted shellfish, eggplant parmesan, clams oregonato, calamari & wild shrimp, simmered in a sherry wine seafood sauce. "wow" \$31

MUSSELS & FARRO

From Apulia & Adriatic sea w/ Faro, beans & mirepoix. \$14

HEALTHY, SALADS & SOUP.

PASTA E FAGIOLI

Cannellini beans in a chicken broth with touch of tomato, garlic & Romano cheese. \$10

***GEM CAESAR**

Fresh crisp romaine with house made classic dressing using organic egg yolk, lemon & crushed anchovies. \$12

LIVING SALAD

Assortment of organic local greens, wild arugula, quinoa, shaved parmesan, lemon dressing. \$12

GREENS & BEANS

Escarole, Cannellini beans, Romano, chicken broth. \$11

ROASTED BEETS

Oven roasted then dressed with red wine dressing, gorgonzola cheese & candied walnuts. \$11

HEIRLOOM SALAD

Sliced tomatoes over baked bread, drizzled Balsamic glaze, & micro basil. \$14

PASTA ENTRÉES

Fresh house made Pasta, spaghettini with all shrimp dishes.

SHORT RIB MALFATTI

Elevated lasagna using beef short rib. \$26

RIGATONI AMATRICIANA

Classic Roman pasta with house cured crispy pancetta, Chef's marinara sauce & Romano cheese. \$22

***LINGUINI WITH CLAMS**

Fresh little necks, choice of red or white sauce. \$22

🔥 *WILD SHRIMP FRA DIAVOLA "SPICE 1-4?"

Tender wild shrimp simmered in a spicy red sauce. \$28

***FRUTTI DI MARE**

Linguini with assorted shellfish in red or white sauce. \$28

EGGPLANT PARMESAN

Always served with side of fresh Pasta marinara. \$19

🔥 CHICKEN RIGGIES "SPICE 1-4?"

Chicken & pancetta in a pink sauce w/ mushroom, hot peppers and mozzarella. \$22

🔥 *LINGUINI NERO 'SPICE 1-4?'

Black pasta w/ calamari, wild shrimp, hot chili peppers, aioli & pomodoro. \$26

WILD SHRIMP SCAMPI

Baked in fresh butter, garlic, white wine & lemon. \$28

***CIOPPINO**

Fresh seafood platter of Wild Crab, clams, mussels, shrimp, fish & calamari. \$34

MEAT ENTRÉES

All organic Jidori chicken, proteins served With Chefs Choice Of Vegetables, and Gluten.

CHICKEN PARMESAN

Perfectly tender smothered in marinara and mozzarella. \$24

CHICKEN SCARP

Organic Jidori Farm bone-in roasted with sausage & hot cherry peppers. \$28

***CHICKEN & SHRIMP FRA DIAVOLO**

Sliced with wild shrimp in spicy Calabrian red sauce. \$28

***PRIME NEW YORK STEAK**

Well marbled beef, with wild mushrooms. "No well done, order Chicken please" \$46

🔥 *PORK CHOP EL CHICO

Very special seasoned thick duroc chop with spicy mushroom & peppers. \$28

VEAL PARMESAN

Breaded sliced veal in Sunday sauce & mozzarella. \$28

VEAL MY WAY

Sliced veal with assorted mushrooms, house pancetta, cognac truffle cream. \$28