

## CHARCUTERIE BOARD - 21

Imported cheese, cold cuts, & Mediterranean olives.

## CARPACCIO "U.S.D.A PRIME NY" - 18

Sicilian E.V.O, Capers, pickled Fennel bulb, shaved Parmesan.

## HOT SEAFOOD ANTIPASTO – 33

Large Venetian platter w/ clams, mussels, eggplant parm, calamari, wild shrimp, simmered in a seafood sauce. "wow"

## ESCARGOT -14

Baked in a truffle garlic butter, white wine with a touch of lemon.

#### CHARRED SPANISH OCTOPUS -21

Over stewed tomatoes, w/ olives, & balsamic.

## GREENS & BEANS "OLD SCHOOL" -11

Escarole, white beans, Romano Cheese, chicken broth.

## & UTICA HOT GREENS -14

Escarole, Romano, bread crumbs, pancetta, hot cherry peppers.

## PORTABELLA APP "VEGETARIAN" - 16

Baked in cream & quatro farmaggio over raw, organic spinach.

# HOUSE MADE SOUPS

## PASTA E FAGIOLI -8

Beans in a chicken broth, touch of tomato, garlic & Romano cheese.



## GEM LETTUCE CAESAR - 12

Old school classic tossed with perfect gem lettuce.

## ROASTED BEETS -12

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

## **IMPORTED BURRATA CHEESE**

Arugula, Cabernet Tomatoes, Balsamic glaze.

## ARUGULA SALAD -12

Shaved Parmesan, olives, tomato & artichoke hearts.

# LIVING SALAD VEGETARIAN"

Organic local greens, quinoa, shaved parmesan, lemon dressing.

## HEIRLOOM SALAD -12

Sliced over baked bread, Balsamic glaze.



All Pasta made in house.

#### SHORT RIB MALFATTI - 26

Elevated lasagna using beef short rib.

# **&** CHICKEN RIGGIES "SPICE 1-4?" - 24

Chicken & pancetta, pink sauce w/ mushroom, peppers mozzarella.

## PASTA W/ MEATBALLS - 22

Choose From Spaghettini, Pappardelle, Rigatoni, Gemelli, Malfatti.

### **BUCATINI AMATRICIANA – 26**

House Cured Pancetta & Guanciale in Pomodoro & Romano Cheese.

## BUCATINI CACIO E PEPE IN BASKET. VEGETARIAN" - 24

In a sauce of Butter, Grated Imported Cheese, Cracked Pepper.

## EGGPLANT PARMESAN VEGETARIAN" - 19

Always served with side of fresh Pasta marinara.

# SEAFOOD PASTA

# \*LINGUINI NERO 'SPICE 1-4? "BLACK LINGUINI" – 28 Calamari, Wild Shrimp, hot Peppers, E.V.O & Pomodoro.

## \*FRUTTI DI MARE – 30

Linguini with assorted shellfish in red or white sauce.

# \*LINGUINI CLAMS - 22

Fresh little necks, choice of red or white sauce.



All Organic Jidori Chicken. Proteins served with Chef Marc's choice of vegetables, starch or side of pasta pomodoro sauce.

## CHICKEN PARMESAN - 26

Perfectly tender, smothered in marinara and mozzarella.

## VEAL CHOP TOSCANA RATED #1" - 58

House Pancetta, Wild mushrooms, Truffle butter, Brandy Cream.

# "USDA PRIME" AGED RIBEYE - 52

Perfectly Seasoned Charred Crust. "no Well Done, order Chicken"

# & CHICKEN SCARPARIELLO "SPICE 1-4?" - 28

Organic Jidori Chicken, oven roasted, hot cherry peppers, deglazed pan juices.

# **&** DUROC PORK CHOP EL CHICO "SPICE 1-4?" - 26

A thick cut- Chef Marc's specialty with spicy Calabrian Pepperoncini.

## VEAL LOIN PARMESAN -30

Breaded sliced veal in Sunday sauce & mozzarella.