



SMALL BITES

- BREAD** **\$3**
Brushed with olive oil & parmesan | Add Sauce +\$2
- FOCCACIA** **\$10**
Garlic butter, mozzarella, comté, parmesan, oregano
- GARLIC ROLLS** **\$4**
Four mini garlic rolls | Add Sauce +\$2
- CHARCUTERIE BOARD** **\$24**
Mixed tray of cured meats, cheeses & accompaniments, house made bread
- MOZZARELLA MARINARA** **\$10**
Mozzarella fried in homemade breadcrumbs and traditional sauce
- MEATBALL & BURRATA** **\$15**
Three Italian style 2 oz meatballs with homemade tomato sauce, burrata, house made bread
- VOL AU VENT** **\$16**
Scallops, seafood velouté, dill, tarragon, toasted bread crumb in pastry puff
- SEAFOOD STUFFED MUSHROOMS** **\$14**
Crab, salmon, over bechamel, parmesan herbed bread crumb
- PARMESAN FRIES & TRUFFLE AIOLI** **\$12**
Hand cut fries with herbs, parmesan, side of truffle aioli

PASTA

Add Ons: Chicken \$8, Salmon \$10, Shrimp \$8, Sausage \$7, Meatball \$9

- BAKED ZITI** **\$17**
Sautéed with choice of sauce, then baked with mozzarella Pomodoro (tomato sauce) | Bolognese (meat sauce) | Vodka Sauce
- LINGUINI** **\$15**
Sautéed with your choice of sauce
Fresh Tomato, Garlic & Oil | Alfredo | Pesto
- LASAGNA** **\$19**
Meat sauce, mozzarella, béchamel, ricotta
- SEAFOOD FRANCESE** **\$29**
Garlic, scallop, shrimp, roasted red pepper, arugula, francese sauce over linguini pasta
- CHICKEN PARMESAN** **\$20**
Chicken breast tossed in parmesan breadcrumbs, fried, topped w/tomato sauce & mozzarella, linguini pomodoro
- PASTA A LA VODKA** **\$24**
Italian sausage, broccoli rabe, toasted breadcrumbs, vodka sauce over ziti

SIDES

- Mashed potatoes \$8
- Seasonal vegetables \$8
- Farro Risotto \$13

SALADS *(Choice of homemade dressings: vinaigrette, balsamic, caesar, creamy dill)*

Add Ons: Chicken \$7, Shrimp \$8, Salmon \$10, Sausage \$7

- GREENS & FRESH TOMATO** **SM \$6/LG \$10**
- GREEK** **SM \$7/LG \$12**
Fresh tomato, red onion, feta, kalamata, pepperoncini, oregano
- CAESAR** **SM \$7/LG \$12**
Tossed with family recipe dressing, topped with house croutons, and dusted with parmesan
- Beet & Burrata** **\$15**
Roasted beets served with candied pecan, sliced orange, arugula, marinated burrata, with balsamic dressing
- SALMON SALAD** **\$18**
Blackened salmon, mixed greens, tomato, radish, cucumber, candied pecan, creamy dill dressing

PIZZA *Add side salad \$3*

- CAPONE** **\$14**
Tomato sauce, mozzarella, Italian sausage, red pepper, balsamic onion, oregano
- GARDEN** **\$14**
Tomato sauce, mozzarella, portobello, black olive, pepperoncini, fresh tomato, topped with arugula, drizzle of olive oil, oregano
- FARMER TOMMY** **\$14**
Mozzarella, olive oil, country ham, portobello, pepperoncini, oregano
- FRESCA** **\$12**
Tomato sauce, fresh mozzarella, fresh basil
- CHICKEN DE LA MADRE** **\$14**
Vodka sauce, mozzarella, chicken, mushroom, red onion

FRENCH QUARTER

- CHICKEN CORDON BLEU** **\$29**
Breaded chicken breast, house country ham, comté cheese, side mashed potatoes, seasonal vegetable, and jus lie
- PORK CHOP** **\$35**
14 oz bone in pork chop with brown butter, mushrooms, fried sage, mashed potatoes, seasonal vegetables
- SALMON** **\$34**
Filet of fresh salmon grilled over farro risotto and seasonal vegetables with seafood velouté
- STEAK FRITES** **MKP**
14 oz ribeye espresso chili rubbed, port wine butter, parmesan herbed fries, garlic truffle aioli
- BEEF BOURGUIGNON** **\$38**
Braised beef marinated in red wine topped with bacon, onion, mushrooms, over mashed potatoes
- ROASTED BUTTERNUT SQUASH** **\$26**
Charred squash, grilled broccoli rabe over farro risotto with roasted red pepper vinaigrette