

LITTLE PLATES



COLD

- BURRATA** With EVOO, fruit compote & grilled ciabatta. 6⁰⁰
- CARPACCIO** With arugula, Grano Padano & truffle cream. 8⁹⁵
- CRAB CLAWS** Atop Panzanella salad with red wine vinaigrette. 11²⁵
- TUNA** Crusted & seared rare with eggplant Caponata. 10⁵⁰
- FORMAGGIO** A selection of local & international cheeses AQ / MP

HOT

- SPIEDINI** Grilled beef tenderloin skewered with mushroom & tomato on Gorgonzola cream. 9⁵⁰
- ROASTED SQUASH** With Grana Padano, balsamic syrup & fried sage. 6⁹⁵
- MUSSELS & CLAMS** Steamed with white wine & red chile topped with garlic aioli. 9²⁵
- PULLED PORK** Orange fig marmalade & ciabatta. 6⁹⁵
- BRUSCHETTA** Grilled baguette topped with pesto, Prosciutto & melted Provolone. 7⁷⁵
- VEAL MEATBALLS** Topped with Ricotta Salata over tomato conserva. 7⁹⁵
- SPICY FRIED CALAMARI** With garlic aioli & Agrodolce dipping sauce. 6⁷⁵
- GRILLED SHRIMP** Wrapped with Sopressata on ceci bean salad. 9⁹⁵
- GRILLED FLATBREAD** Tomato ragu, asparagus, prosciutto, Housemade Mozzarella & truffle oil. 9⁷⁵

SALADS



- UNISCALI** Mixed greens, roasted red peppers, fresh mozzarella & Farro tossed with pine nut vinaigrette. 5⁰⁰
- SPINACH** With crispy pancetta, pears & spiced walnuts tossed in gorgonzola cream. 5⁰⁰
- CAESAR** Grilled Romaine & white anchovy with shaved Romano. 5⁰⁰
- ZUPPA** Ask your server about today's creation. 3⁰⁰
- ADD -- Grilled Chicken 4⁰⁰ -- Spicy Fried Calamari 4⁰⁰ -- Seared Ahi Tuna -- 8⁰⁰ or Grilled Shrimp -- 6⁰⁰**

NOODLES, GNOCCHI, RISOTTO & SUCH



- THREE CHEESE & ONION RAVIOLI** With pulled duck & herb jus. 14⁷⁵
- ANGEL HAIR** With grilled Chicken & spinach, olive oil, garlic, red chile broth, Cherry tomatoes & toasted breadcrumbs. 15⁵⁰
- FETTUCINI BOLOGNESE** Hearty meat sauce with tomato & shaved Romano. 14⁷⁵
- LOBSTER RISOTTO** Summer vegetable risotto topped with grilled coldwater Lobster tail & smoked paprika Lobster cream. 18²⁵
- GNOCCHI** Housemade potato gnocchi, braised pork, natural jus & sweet potato chips. 14⁷⁵
- FREE FORM LASAGNA** With squash puree and seared jumbo shrimp on brown butter cream sauce. Topped with crispy prosciutto, Romano, balsamic & sage. 16⁵⁰

ENTREES



CIOPPINO

Our signature dish.

A Spicy broth filled with a seasonal selection of shrimp, crab, clams, mussels & fish. Saffron potatoes & crostini. 20⁵⁰

LAMB SHANK Saba braised with roasted garlic mashed potatoes & crispy root veggies. 19⁹⁵

SEARED AHI TUNA Herb encrusted atop Romano risotto cake with red pepper butter sauce & kalamata tapenade. 18²⁵

SEA SCALLOPS Grilled on potato, leek and spicy sausage hash with fennel tomato ragu & baby arugula. 23⁵⁰

**Ask about our Chef's Tasting Menu,
Featuring a 5 Course \$45 or 7 Course \$60 culinary experience.**

Some items may contain alcohol. Please let us know if you have any allergies or dietary restrictions. Our culinary team will do their best to exceed your needs.

IF YOU DON'T SEE IT JUST ASK