



❖ APPETIZERS ❖

**ANTIPASTO 25**

Meats and Cheeses served with  
Garnishes du Jour

**MUSSELS 14** Red or White, Spicy or Not

**SHRIMP 16**

Marinated in Chimichurri, Grilled, Served over Polenta  
Finished with Saffron Aioli, Topped with Chives

**GRILLED CALAMARI 16**

Lemon, Capers, Fennel and Sicilian Peppers  
Over Arugula with Orange Marmalade and Olives

**ARTICHOKE 12**

Poached, topped with Chihuahua Cheese  
And served with Roasted Garlic Aioli

**SOUP du JOUR 8**

❖ ENSALADA ❖

**CAESAR 11** Romaine Leaves topped with Prosciutto de Parma, Shaved Parmesan, House-made Dressing

**SWEET PETE 10** Arugula, Lemon, Pine Nuts, Golden Raisins, EVOO

**CRISP SALAD 12** Chopped Romaine, Apples, Pears, Bacon, Walnuts, Gorgonzola, Creamy Poppy Seed Dressing

**BEET SALAD 12** Mixed greens, Creamy Goat Cheese, Walnuts, Honey, Blood Orange Vinaigrette

**10" ARTISAN THIN CRUST PIZZA**

**PAPS 14**

White with Fried Egg, Sausage or Bacon

**NO YET 16**

White with Prosciutto san Daniele, Gorgonzola, Figs

**CHANTI 16**

White, Brussels Sprouts, Onion, Pancetta, Potato Puree

**ROSA MARGUERITA 15**

Red Sauce, Fresh Mozzarella, Basil, Sun-Dried Peppers

**RAGAZZA 17** White, Pear, Gorgonzola, Copa, Arugula

**EPICE 17**

Tomato, Provolone, Salami, Hot Copa, Cacao Cabala

**CLASSIC 14**

Tomato Sauce, Shredded Mozzarella and Parmesan

**MARIA DOLORES 16**

White with Bone Marrow, Jalapeño, Caramelized Onion

**LUIE & ACTORE 17**

White with Shrimp, Red Onion, Long Hots, Pistachio, Honey

❖ LA PASTA ❖

**BUCCATINI** with Bolognese 22

**PASTA del GIORNO** MP

❖ ENTREES ❖

**CHICKEN PICATA 27**

10 oz, bone in-skin on, Chicken Breast, Roasted  
Served with Mashed and Veggies of the Day

**OSSO BUCCO** over Risotto Milanese 35

Slow Roasted, fall off the bone, Pork Shank

**VEGETARIAN RISOTTO 22**

Mushrooms, peas, corn and red peppers garnished  
With Mascarpone cheese and basil pesto  
(Gluten free and Vegan)

**SALMON 28** Grilled, Topped with Adobo Sauce over zucchini-corn relish, Garlicky Broccoli Robe dressed  
With Parsley Pistou and Paprika Oil

**SKIRT STEAK 30**

Grilled and Marinated in Red Wine Reduction served  
Parsnip Puree topped with Gorgonzola

**AGNEAU 35** Lamb Chops served Romesco Sauce

**POISSON Daily Catch** MP

**AUBERGINE 26**

Roasted Eggplant Layered with ground lamb, roasted  
Tomatoes, cinnamon, cream, prepared Lebanese Style

**DESSERTS 8**

**BOTTLED WATER 6** Sparkling or Flat



**BYO CONVENIENCE FEE 5 PB**

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of Food Borne Illness