

## APPETIZERS

### ANTIPASTO ALLA VENDA 11.00

*Sharp provolone, sweet & hot soppressata, fiore de Sardegna, stuffed cherry peppers & peppadews*

### PORTOBELLO ALLA BRACE CON GORGONZOLA 9.00

*Balsamic marinated portobello mushroom served over rabe, topped with Gorgonzola bleu cheese*

### ASPARAGI ALLA GRIGLIA 10.00

*Grilled asparagus wrapped with Prosciutto di Parma served over mesclun greens finished with shaved Parmigiano-Reggiano*

## INSALATA

### INSALATA DELLA CASA 8.00

*Mesclun greens, red onion & cherry tomatoes topped with honey balsamic & shaved Parmigiano-Reggiano*

### CAESAR 8.00

*Romaine hearts, traditional Caesar dressing, croutons & shaved Parmigiano-Reggiano*

### CAPRESE 11.00

*Prosciutto di Parma, fresh mozzarella, vine-ripened tomatoes, basil, balsamic glaze & extra virgin olive oil*

### INSALATA DI FAGIOLI 9.00

*Chickpea, cannellini & red kidney beans with diced celery, red onion & basil tossed with red wine vinaigrette served over romaine lettuce*

**ADD CHICKEN 4.00**

**ADD SHRIMP 6.00**

**SIDE SALAD 4.00**

## HOMEMADE PASTA

### RAVIOLI DI PESCE 15.00

*Seafood ravioli tossed with olive oil, garlic, shrimp, baby spinach, white wine & diced tomato*

### FETTUCCHINI TRE FUNGHI 14

*Homemade fettuccini tossed with olive oil, shallots, porcini mushrooms, portobello mushrooms, cremini mushrooms, white wine & cream*

### RIGATONI D'ALTUNNO 14.00

*Homemade rigatoni tossed with olive oil, shallots, smoked pancetta, roasted butternut squash & a touch of cream*

### LINGUINI BOTTARGA 14

*Linguini tossed with olive oil, garlic, hot pepper seeds, parsley, sautéed zucchini. Topped with Pecorino Sardo & shaved Bottarga*

### RAVIOLI AL POMODORO 12.00

*Fifteen of our famous five cheese ravioli served in tomato basil sauce*

### TORTELLINI ALLA BOLOGNESE 12.00

*Cheese tortellini tossed in traditional ragu made with ground veal, pork & beef*

## ENTRÉE

### FILETTO DI SOGLIOLA ALLO NETTUNO 15.00

*Filet of sole sautéed with with shrimp, olive oil, garlic & white wine on a bed of spinach*

### POLLO CON CARCIOFINI 15.00

*Medallions of chicken sautéed with olive oil, garlic, diced artichoke hearts, mushrooms, white wine & a touch of cream*

### BISTECCA DI MANZO PIZZAIOLA 15.00

*Rump steak sautéed with olive oil, garlic, cherry tomato, red wine & oregano*

### PAILLARD AL FERRI 14.00

*Thinly sliced Provimi Veal, grilled & served over lemon dressed arugula*

### CAPESANTE E ASPARAGUS ALLA GRIGLIA 14.50

*Grilled sea scallops & asparagus served over lemon dresses mesclun greens*

### SALSICCE E RAPINI 14.00

*Italian sweet sausage & broccoli rabe sautéed with olive oil, garlic & hot pepper seeds. Finished with Pecorino Romano*

*\*Consumption of raw or under-cooked foods of animal origin will increase your risk of food borne illness. Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked. It is the consumer's responsibility to notify staff of any food allergies prior to ordering.*

## WINES

### WHITE WINES

	<i>gls</i>	<i>btl</i>
KENDALL-JACKSON "VR" CHARDONNAY	9	32
WENTE "RIVER BANK" RIESLING	9	32
SANTA MARGHERITA PINOT GRIGIO	11	40
SANTA MARGHERITA PROSECCO	9	32
BOLLINI PINOT GRIGIO	9	32
OYSTER BAY SAUVIGNON BLANC	9	32
SAN GIUSEPPE PINOT GRIGIO	8	30

### RED WINES

	<i>gls</i>	<i>btl</i>
MARK WEST PINOT NOIR	8	30
FRESCOBALDI CASTIGLIONI CHIANTI	8	32
CARPINETO DOGAJOLO	9	32
BANFI CENTINE SUPER TUSCAN	9	32
FRESCOBALDI NIPOZZANO CHIANTI RISERVA	11	40
RED ROCK MALBEC	8	30
CANTINA ZACCAGNINI	9	32

## HALF BOTTLES

FAUST CABERNET SAUVIGNON, CA	40
CARPINETO CHIANTI CLASSICO, ITALY	22

### IMPORTED BEER 5.00

CORONA EXTRA  
PERONI NASTRO AZZURO  
AMSTEL LIGHT  
HEINEKEN  
MORETTI  
STELLA ARTOIS

### DOMESTIC BEER 4.00

SAMUEL ADAMS BOSTON LAGER  
SAMUEL ADAMS SEASONALS  
MILLER LITE  
BUDWEISER  
BUD LIGHT

## COCKTAILS

**RED OR WHITE SANGRIA GLASS 8.00 PITCHER 25.00**

**THE COSTANTINO 11.00**

*House infused pineapple Vodka shaken with white peach puree,  
topped with a splash of cranberry juice*

**GUAVARITA 10.00**

*Patrón Silver Tequila, fresh lemon & lime, finished with pink guava purée*

**ITALIAN LEMONADE 9.00**

*DiSaronno Amaretto & Limonata*

**BARE NAKED COCKTAIL 11.00**

*Skinny Girl Vodka shaken with fresh lemon & lime, served on the rocks*

**JULIUS CAESAR 9.00**

*Pinnacle Cherry-Lemonade Vodka, orange juice & Sprite*

**COOL CUCUMBER 11.00**

*Skinny Girl Cucumber Vodka, St. Germain Liqueur & fresh lemon*

**GRAPE CRUSH 9.00**

*Pinnacle Grape Vodka, Chambord Liqueur, sour mix & Sprite*

**APEROL SPRITZ 10.00**

*Prosecco, Aperol & club soda*

**VODKA PUNCH 13.00**

*Grey Goose L'Orange Vodka, Pinnacle Mango Vodka, cranberry juice & sour mix*

*A 20% gratuity will be added to parties of 6 or more.*