

ANTIPASTI

CALAMARI

lightly floured calamari & zucchini, served with house marinara & cocktail sauce 14

COZZE AL VAPORE

steamed mussels, olive oil, white wine, lemon 14

POLPO alla GRIGLIA

grilled octopus with Yukon gold potatoes, red bell peppers, spicy arugula, & lemon vinaigrette 15

GAMBERI e PROSCIUTTO

grilled prosciutto-wrapped shrimp, mixed greens, lemon & herb infused extra virgin olive oil 14

TORTA di CAPRINO

baked goat cheese, gorgonzola cream sauce, herbed crostini 14

BRUSCHETTE POMODORO

heirloom tomatoes, basil, olive oil & garlic 12

CARCIOFI

grilled baby artichokes, red peppers, balsamic dressing 11

SALUMI e FORMAGGI

special selection of fine Italian meats & cheeses 14

ARANCINI

house made mozzarella risotto balls, crispy, served with our classic marinara sauce 11

POLPETTE del NONNO

house made meatballs - Giuseppe Pizzi's original recipe 3ct 9 5ct 13

INSALATE

CESARE

romaine, parmigiana, house-made herbed croutons 9

BURRATA CAPRESE

burrata cheese, heirloom tomatoes, arugula, balsamic glaze 12

MISTA

mixed greens, diced tomatoes, gorgonzola, balsamic dressing 9

RUCOLA e PROSCIUTTO

arugula, prosciutto, shaved parmigiana, red onion, lemon vinaigrette 14

BARBABIETOLA

roasted beets, arugula, goat cheese, walnuts, red wine vinaigrette 11

ZUPPE

TORTELLINI

meat-filled tortellini, house-made chicken broth

MINISTRONE

fresh vegetables, pesto, parmigiana

MATRIMONIALE ITALIANA

fresh mixed vegetables, spinach, beans, veal meatballs

*cup 4, bowl 6

PASTA

LINGUINE con GAMBERI

linguine, shrimp, olive oil, garlic, spicy tomato cream sauce 22

PENNE alla MEDICI

penne, chicken, artichokes, sundried tomatoes, capers, olive oil, garlic 19

RAVIOLI della MAMMA

spinach and cheese ravioli, served in a house-made pesto cream sauce 19

SPAGHETTI con POLPETTE

our classic spaghetti and meatball family recipe 17

GNOCCHI di GIUSEPPE

gnocchi, mushrooms, served with our house-made Giuseppe sauce 18
add chicken (+4) or sausage (+5)

LASAGNA

Pizzi family's world-famous recipe, topped with bechamel parmesan cream & meat ragu 18

LINGUINE con VONGOLE

linguine with clams, olive oil, garlic, white wine butter sauce 21

TORTELLINI alla PANNA

meat tortellini, pancetta, parmigiana cream sauce 19

PENNE alla RUSTICA

penne, sweet Italian sausage, mixed peppers, onions, tomatoes 18

FETTUCCINE alla BOLOGNESE

fettuccine with a classic three meat Bolognese ragu 21

SPAGHETTI CARBONARA

spaghetti, egg, pancetta, pecorino & parmigiana, cracked black pepper 21

FETTUCCINE ALFREDO

our classic family recipe 17
add chicken (+4) or shrimp (+5)

CARNE

POLLO MARSALA

sautéed chicken breast, mushrooms, marsala sauce, served with garlic parmesan mashed potatoes 21

POLLO PARMIGIANA

classically prepared, breaded chicken breast topped with melted mozzarella & house-made tomato sauce, served with garlic parmesan mashed potatoes 21

MAIALE SALTIMBOCCA

bone in pork chop, prosciutto, melted fontina, served with garlic parmesan mashed potatoes 28

POLLO ARROSTO

Tuscan style half roasted chicken with fresh lemon, rosemary & garlic, served with garlic parmesan mashed potatoes 24

*our carne & mare options will be served with our seasonal vegetable

MARE

SALMONE in CAMICIA

salmon fillet poached in white wine, garlic, herbs, served with angel hair pasta 21

MERLUZZO ARROSTO

roasted cod topped with cherry tomatoes, kalamata olives, shallots, garlic, served with garlic parmesan mashed potatoes 22

PORTOVENERE

sautéed jumbo shrimp tossed in olive oil, white wine, served over a bed of angel hair pasta 28

CAPESANTE

seared sea scallops, sage brown butter, aged balsamic, pancetta, served with risotto milanese 29

SIDES 5

Seasonal Vegetable Pasta

Garlic Parmesan Mashed Potatoes Risotto Milanese