

Dinner Menu

Inspired by Wegmans Organic and Sustainable Ingredients

Appetizers

Fried Calamari

Arugula and frisée salad, lemon dressing, Calabrese hot pepper aioli 14

Braised Meatballs

San Marzano tomato sauce, Parmigiano Reggiano 8

Spanish Octopus

Shaved brussels sprout, baby potatoes, mushroom, salsa verde 16

Truffle Arancini

Black truffle and smoked mozzarella rice ball, Parmigiano Reggiano aioli 12

Eggplant Parmesan

Tomato sauce, Parmigiano Reggiano, house-made mozzarella, fresh basil 14

Greens and Beans

Sauteed ecarole, white beans, Parmigiano Reggiano, toasted bread 12

Salads – small 6 large 10

Mixed Greens

Fennel, cucumber, cherry tomato, avocado, radish, apple cider vinaigrette

Caesar

Baby romaine, Parmigiano Reggiano, croutons, Caesar dressing

Beet

Baby kale, escarole, frisée, roasted beets, goat cheese, pistachio vinaigrette

Arugula

Shaved Parmigiano Reggiano, lemon dressing

House-made Pasta

(Pasta made with no-gluten containing ingredients available upon request)

Sautéed Clams and Broccoli Rabe

Casarecce, chili pepper, white wine and garlic sauce 24

House-made Pork Sausage and Truffle Sauce

Cavatelli, Parmigiano Reggiano 20

Braised Meatballs, House-made Pork Sausage

Spaghetti, tomato sauce, pecorino Romano 18

Bolognese

Ricotta gnocchi, slow cooked bolognese sauce, Parmigiano Reggiano 20

Slow Braised Beef, Pork and Lamb Ragu

Pappardelle, red wine and tomato sauce, Parmigiano Reggiano 20

Porcini Mushroom

Ziti, mushroom, butternut squash, porcini and Parmigiano Reggiano cream sauce 20

Shrimp

Cavatelli, sautéed super greens, seafood-tomato broth 20

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Pizza

"Our Mozzarella and Ricotta are made in-house daily!"
Add vegetables \$2.00

Margherita

San Marzano tomato sauce, mozzarella, basil, EVOO 13

Mushroom - Truffle

Black truffle sauce, wild mushrooms, mozzarella, pecorino Romano 14

Prosciutto di Parma

San Marzano tomato sauce, mozzarella, prosciutto di Parma, arugula, shaved Parmigiano Reggiano 15

House-made Pork Sausage

San Marzano tomato sauce, mozzarella, pecorino Romano 13

Ricotta and Prosciutto

House-made ricotta, EVOO, mozzarella, burrata, pecorino Romano, prosciutto di Parma 15

Amore

San Marzano tomato sauce, mozzarella, spicy sopressata, roasted tomatoes, crushed red pepper, pecorino Romano, 14

Rosemary Flatbread

Rosemary, garlic EVOO, pecorino Romano
add prosciutto +6

Meat & Fish Entrees

Pan Seared Salmon

Parsnip puree, organic lentil stew, black truffle vinaigrette 24

Fish and Seafood Stew

Market fish, ½ lobster tail, shrimp, mussels, clams, calamari, seafood-tomato broth 30

Oven Roasted Chicken Breast

Roasted butternut squash, mushrooms, butternut purée, green onion pesto 22

Pan Seared Bronzini

Sautéed rapini, EVOO, capers, cherry tomatoes, lemon 26

Veal Saltimbocca

Organic Veal loin with sage and prosciutto, roasted fall vegetables and Marsala wine sauce 28

Chef Pasquale Sorrentino

1750 East Ave, Rochester NY 14610
585-452-8780

**Ask about gluten sensitive options.

- Advisory: Consuming raw or undercooked foods of animal origin may increase your risk of food-borne illness, especially if you have certain medical conditions.
 - Please inform your server of any allergy you may have.