

Pasta

All of our pasta is made daily in-house using Semola flour imported from Italy. Our sauces, inspired by Chef Pasquale's recipes are made from scratch in our kitchen using the freshest seasonal ingredients.

Buon Appetito!

Pasquale Sabatino

Choice of: pasta, sauce, small salad, and a non alcoholic beverage 14

House-made pasta

*No-gluten containing, house-made pasta available upon request

Ricotta Gnocchi

Spaghetti

Cavatelli

Pappardelle

Casarecce

Ziti

Veggie Pasta of the Day

House-made Sauce

Bolognese

Four hour braised ground meats in tomato sauce, Parmigiano Reggiano

Braised Meatballs

House-made pork sausage, tomato sauce

House-made Pork Sausage

Black truffle sauce, Parmigiano Reggiano

Sauteed Clams and Broccoli Rabe

Red chili pepper, white wine and garlic sauce

Shrimp

Super greens in a seafood-tomato broth

Porcini Mushroom

Sauteed mushroom, butternut squash, porcini and Parmigiano Reggiano cream sauce

Ragu

Slow-braised beef, pork and lamb in red wine and tomato sauce, Parmigiano Reggiano

Ask your server about our specials of the day!

*Vegan sauce and pasta available upon request

Salads- Small 6 Large 10

Chicken 6 Salmon 8 Shrimp 6 Octopus 8

Caesar

Baby romaine, Parmigiano Reggiano, croutons, Caesar dressing

Mixed Greens

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

Beet

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

Arugula

Shaved Parmigiano Reggiano, lemon dressing

Pizza

"Our mozzarella and ricotta are made in-house daily!"
Add vegetables +2

Margherita

San Marzano tomato sauce, mozzarella, basil, EVOO 13

Mushroom - Truffle

Black truffle sauce, wild mushroom, 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 di Parma

House-made ricotta, EVOO, mozzarella, 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 8
add Prosciutto +6

PANOUZZO

"Fresh Baked Sandwiches"

** Choice of small salad

Genoa Salami

Provolone cheese and roasted tomato pesto 15

Prosciutto di Parma

Fontina cheese, arugula and roasted tomato pesto 14

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.