

STARTERS

BAKED BRIE <i>apricots / honey / walnuts / pita</i>	14.
GRILLED ARTICHOKE V GF <i>asparagus / grana padano / truffle oil / lemon aioli</i>	13.
EGGPLANT-BEEF MEATBALLS <i>tomato sauce / ricotta mousse</i>	11.
FRIED CALAMARI <i>shrimp / chipotle-dill aioli</i>	15.
BAKED SHRIMP & EGGPLANT <i>mascarpone sauce</i>	15.
SEARED SCALLOPS GF <i>bacon / spinach / creamy red bell pepper sauce</i>	19.
MIXED OLIVES & CHEESES V GF	9.
GARLIC PARMESAN FOCACCIA V	5.

MEAT / SEAFOOD

VEAL AMA <i>spinach / crab / pasta / white wine-mascarpone sauce</i>	29.
VEAL PARMIGIANA <i>pasta / tomato sauce</i>	26.
VEAL INVOLTINI <i>prosciutto / spinach / mozzarella / veal demi-glaze / pasta / tomato sauce</i>	26.
CHICKEN SORRENTINO <i>asparagus / eggplant / prosciutto / mozzarella / veal demi-glaze</i>	23.
CHICKEN PARMIGIANA ROSE <i>pasta / rose sauce</i>	21.
CHICKEN PICCATA <i>shrimp / mushrooms / capers / pasta / white wine-lemon sauce</i>	25.
CRISPY HALF DUCK GF <i>risotto primavera</i>	36.
SHRIMP PARMIGIANA ROSE <i>pasta / rose sauce</i>	24.
ROASTED SALMON <i>spinach / creamy red bell pepper sauce</i>	27.
JUMBO LUMP CRAB CAKES <i>french fries</i>	32.

SALADS

CAPRESE V GF <i>mozzarella / tomatoes / basil / evoo</i>	12.
AMA CAESAR GF <i>romaine / crunchy roasted corn / grana padano / house-made dressing</i>	11.
BEET V GF <i>carrots / walnuts / goat cheese / evoo</i>	12.
MEDITERRANEAN V GF <i>chickpea mousse / cucumber / onions / cherry tomatoes / capers / feta / pita</i>	14.
MIXED GREENS V GF <i>balsamic dressing</i>	8.

PASTA / RISOTTO

gluten-free pasta/2.

SAUSAGE FUSILLI LUNGHI <i>pesto cream sauce</i>	23.
FETTUCCINI RAGU <i>tomato meat sauce / grana padano</i>	21.
PENNE ALLA VODKA <i>prosciutto / peas / parmesan / rose vodka sauce</i>	20.
CAVATELLI BAVETTA V <i>eggplant / peas / pistachios / creamy red bell pepper sauce</i>	21.
PENNE SCAMPI <i>shrimp / crab / cherry tomatoes / capers / olives / garlic-white wine sauce</i>	29.
CHICKEN FUSILLI LUNGHI <i>porcini mushrooms / burrata / pistachio beurre blanc sauce</i>	23.
SPAGHETTINI MARE & MONTE <i>calamari / shrimp / mussels / cherry tomatoes / peas / mushrooms / garlic-white wine sauce</i>	28.
HOUSE-MADE GNOCCHI, BROWN BUTTER & SAGE V <i>pine nuts / house-made ricotta</i>	19.
LOBSTER RAVIOLI <i>shrimp / asparagus / rose sauce</i>	29.
SCALLOPS & RISOTTO MILANESE <i>peas / saffron cream sauce</i>	28.

10" THIN CRUST BRICK OVEN PIZZA

gluten-free crust/2.

MARGHERITA V <i>tomato sauce / mozzarella / basil / evoo</i>	10.	RICOTTA V <i>spinach / mozzarella / evoo</i>	11.
PEPPERONI <i>tomato sauce / mozzarella / evoo</i>	12.	SAUSAGE <i>spinach / mushrooms / provolone / evoo</i>	13.
WHITE ANCHOVIES <i>cherry tomatoes / ricotta / evoo</i>	12.	MORTADELLA <i>walnuts / goat cheese / honey / evoo</i>	14.
PROSCIUTTO <i>arugula / cherry tomatoes / parmesan / evoo</i>	15.		

ADD-ON TOPPINGS

chicken / 2. prosciutto / 5. sausage / 3. pepperoni / 2. mushrooms / 1. spinach / 1. shrimp / 2.50 calamari / 8.

SIDES / KID STUFF

baked penne & tomato sauce / 10. pasta alfredo / 14.
risotto primavera rose / 10. buttered pasta / 9. chicken & fries / 12.

BEVERAGES

coke / diet coke / sprite / spring water / san pellegrino
ice tea / hot tea / coffee / cappuccino / espresso

please let us know if you have any allergies

18% gratuity will be added to tables of 6 or more

consuming raw or undercooked food may increase your risk of food-borne illness, especially if you have certain medical conditions