



# MENU

## Antipasta

### EMMA'S MEATBALLS 14

PORK, VEAL, BEEF MIX, CREAMY PARMESAN POLENTA, SAN MARZANO TOMATO SAUCE

### SWEET & SOUR CALAMARI 20

CRISPY CALAMARI, TOSSED WITH SWEET PEPPERS, RED & YELLOW PEPPER AIOLI

### MUSSELS CHORIZO 20

CALABRIAN CHILI PEPPERS, SAFFRON TOMATO BRODO

### FILET EGGROLL 18

FILET TIPS, SWEET ONION, PEPPER JAM, PROVOLONE FONDUTA

### FRIED BURRATA 16

FIG JAM, HONEY CRISP APPLE, ARUGULA, CANDIED WALNUTS

### OCTOPUS SALAD 20 GF

ARUGULA, ORANGE, CAPERS, HEARTS OF PALM, PICKLED ONION, CITRUS VINAIGRETTE

### MOZZARELLA & MORTADELLA STICKS 14

HOUSE MADE MOZZARELLA WRAPPED WITH MORTADELLA, PANKO FRIED, PISTACHIO LEMON HONEY

## Salad

### TRADITIONAL CAESAR 12

ROMAINE, LEMON HERB CROUTONS, PARMESAN, ROASTED PEPPERS

### CHOPPED ANTIPASTO 16 GF

CURED MEATS & CHEESES, CELERY, TOMATO, ONION, OLIVES, AGED BALSAMIC

### GARDEN SALAD 8 GF

BABY GREENS, TOMATO, CELERY, ONION, HONEY BALSAMIC VINAIGRETTE, SEASONAL FRUIT

### ARUGULA SALAD 14 GF

CHAMPAGNE POACHED PEARS, FIGS, PECORINO, CANDIED PECANS, SHERRY VINAIGRETTE

## Pasta

### SPICY RIGATONI VODKA 26

PROSCIUTTO DI PARMA, ONION, CALABRIAN CHILIS, TOMATO VODKA CREAM

### CAVATELLI 28

BROCCOLI RABE, WHITE BEANS, TOASTED GARLIC, AND EXTRA VIRGIN OLIVE OIL

### TAGLIATELLE SHORT RIB 29

HOUSE-MADE TAGLIATELLE, SHORT RIB RAGU, PEAS, TOASTED BREADCRUMBS, MASCARPONE

### CACIO E PEPE BUCATINI

WITH PINK PEPPERCORNS, AND CREAMY BURRATA 29

### RAVIOLI ALFORNO 26

HOUSE MADE SHEEPS MILK RICOTTA RAVIOLI, SAN MARZANO TOMATO SAUCE, MOZZARELLA & PROVOLONE

### PAPPARDELLE BOLOGNESE 26

BEEF, VEAL, PORK, MIREPOIX, CRUSHED TOMATOES, WHIPPED RICOTTA

### LINGUINE & CLAMS TOASTED GARLIC, HERB WHITE WINE BRODO 29

ADD CHICKEN 8 ▪ SAUSAGE 8 ▪ SHRIMP 12 ▪ CRAB 14

## Entrees

### CHICKEN & ARTICHOKE 32

ROMAN ARTICHOKE, ONIONS, MUSHROOMS, LEMON & WHITE WINE SAUCE, WHIPPED POTATO

### CHICKEN & SHRIMP CHORIZO 38

CHERRY PEPPERS, SAN MARZANO TOMATOES, PROVOLONE, TAGLIATELLE

### VEAL RAVELLO 35

PROSCIUTTO, WILD MUSHROOMS, WILTED ARUGULA, CAVATELLI, PORCINI MARSALA CREAM

### PORK & FIG 35 GF

PAN ROASTED PREMIUM PORK CHOP, SWEET POTATO PUREE, FIG & FRANGELICO DEMI GLACE, GORGONZOLA

### PORK CHOP PARMESAN 35

SAN MARZANO TOMATOES, BURRATA, HOUSE-MADE SWEET BASIL POTATO GNOCCHI

### CHICKEN & SAUSAGE SCARPARIELLO 29

SWEET & HOT PEPPERS, ITALIAN SAUSAGE, GARLIC, BALSAMIC CHICKEN DEMI GLACE OVER RIGATONI

### HONEY GARLIC GLAZED SALMON 35 GF

HONEY GARLIC GLAZED, CITRUS BRAISED BRUSSEL SPROUTS, BACON WITH APPLE & PINE NUT RELISH

### SHRIMP FRANCAISE 38

TOASTED SPINACH GNOCCHI, MEYER LEMON SHERRY BUTTER SAUCE

## Parmigianas

SERVED WITH HOUSE MADE GNOCCHI

### EGGPLANT PARMIGIANA 26

FRESH MOZZARELLA, SAN MARZANO TOMATO SAUCE

### CHICKEN PARMIGIANA 28

PAN FRIED CHICKEN CUTLET, FRESH MOZZARELLA, SAN MARZANO TOMATO SAUCE

### VEAL PARMIGIANA 34

PAN FRIED VEAL CUTLET, WITH SUNDAY GRAVY, FRESH MOZZARELLA, & PARMESAN



## Sides

### SPINACH GARLIC & OIL 10

### LEMON PARMESAN ASPARAGUS 12

### BROCCOLI RABE 12

### TRUFFLED MASHED POTATOES 10

### CACIO E PEPE FRIES 10

### BAKED GNOCCHI 12

— SHARING FEE \$6 —

GF = GLUTEN FREE

ADDITIONAL GLUTEN FREE OPTIONS & PASTA AVAILABLE UPON REQUEST

— GLUTEN FREE PASTA ADD \$5 —