

## ANTIPASTO

- EMMA'S MEATBALLS** 14  
PAN-FRIED, SUNDAY GRAVY, WHIPPED RICOTTA, PARMESAN CROSTINI
- SWEET & SOUR CALAMARI** 19  
CRISPY CALAMARI, TOSSED WITH SWEET PEPPERS, RED & YELLOW PEPPER AIOLI
- MUSSELS CHORIZO** 19  
CALABRIAN CHILI PEPPERS, SAFFRON TOMATO BRODO
- FILET EGGROLL** 16  
FILET TIPS, SWEET ONION, PEPPER JAM, PROVOLONE FONDUTA
- BURRATA** 16  
IMPORTED BURRATA, TRICOLOR FIRE ROASTED PEPPERS, PROSCIUTTO DI PARMA, ARUGULA, TUSCAN BREAD
- GF CHARRED OCTOPUS** 19  
ROMESCO, CRISPY LEMON POTATOES, SPANISH CHORIZO
- MOZZARELLA EN CARROZZA** 12  
LAYERED TUSCAN BREAD WITH FRESH MOZZARELLA, EGG BATTERED CAPER & ANCHOVY TOMATO SAUCE, PESTO AIOLI

## ENSALADA

- TRADITIONAL CAESAR** 12  
ROMAINE, LEMON HERB CROUTONS, PARMESAN, ROASTED PEPPERS
- GF CHOPPED ANTIPASTO** 16  
CURED MEATS & CHEESES, CELERY, TOMATO, ONION, OLIVES, AGED BALSAMIC
- GF GARDEN SALAD** 8  
BABY GREENS, TOMATO, CELERY, ONION, HONEY BALSAMIC VINAIGRETTE, SEASONAL FRUIT
- GF ARUGULA SALAD** 14  
CHAMPAGNE POACHED PEARS, FIGS, PECORINO, CANDIED PECANS, SHERRY VINAIGRETTE
- EGGPLANT STACK** 16  
HEIRLOOM TOMATO, BUFFALO MOZZARELLA, CRISPY EGGPLANT, PARMA HAM, ARUGULA, AGED FIG VINOCOTTO

## PASTA

- SWEET POTATO RAVIOLI** 28  
SAGE BROWN BUTTER, BISCOTTI & TOASTED ALMOND CRUMBLE, TORN BURRATA
- PASTA NERO** 38  
SCUNGILLI, CALAMARI, SHRIMP, SQUID INK BUCATINI, TOMATO, FRA DIAVLO BREAD CRUMBS
- RIGATONI WITH SAUSAGE SUGO** 29  
SLOW BRAISED SAUSAGE WITH CRUSHED TOMATOES, SWEET BASIL, GRATED ROMANO
- SPAGHETTI AND CLAMS** 29  
FRESH SHUCKED CLAMS, TOASTED GARLIC, WHITE WINE, TOUCH OF TOMATO
- CACIO E PEPI** 24  
TONNARELLI, PECORINO ROMANO, CRACKED BLACK PEPPER
- VODKA RIGATONI** 26  
PROSCIUTTO, RED ONION, VODKA TOMATO CREAM
- TAGLIATELLE SHORT RIB** 29  
HOUSE-MADE TAGLIATELLE, SHORT RIB RAGU, PEAS, TOASTED BREADCRUMBS, MARSCAPONE
- ADD CHICKEN 8 ▪ SAUSAGE 8 ▪ SHRIMP 12 ▪ CRAB 14**

## CHEF'S SPECIALTIES

- CHICKEN ARTICHOKE** 29  
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
- VEAL MILANESE** 34  
PAN FRIED VEAL CUTLET, ARUGULA & GREEN APPLE SALAD, SHAVED PARMESAN
- GF PORK AND FIG** 35  
PAN ROASTED PREMIUM PORK CHOP, GORGONZOLA POTATO, HAZELNUT & FIG DEMI GLACE
- GF CHICKEN ROMAN** 29  
BRICK OVEN BRAISED CHICKEN THIGHS, SWEET ITALIAN SAUSAGE, WILD MUSHROOMS, ONION, CAPERS, MADERA CHICKEN JUS
- SALMON** 35  
BUTTERNUT SQUASH AND SMOKED CANDIED BACON HASH, ROASTED SHALLOT MAPLE MUSTARD
- SHRIMP FRANCAISE** 38  
WILTED SPINACH, MEYER LEMON, CHAMPAGNE 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

- SPINACH GARLIC & OIL** 10
- ROASTED ASPARAGUS** 12
- PARMESAN FRIES** 10
- MASHED POTATO** 10
- TAGLIATELLE MARINARA** 10
- BROCCOLI RABE** 12

## SIDES

— SHARING FEE 6 —

GF = GLUTTEN FREE

ADDITIONAL GLUTTEN FREE OPTIONS & PASTA AVAILABLE UPON REQUEST

— GLUTEN FREE PASTA ADD 5 —