

## FLATBREAD

Local peach, gorgonzola, rosemary, honey 7  
Heirloom tomato, parmesan, arugula, buffalo fresh mozzarella 6

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## APPETIZERS

### SWEET AND SOUR CALAMARI

Crispy calamari tossed with sweet bell peppers and drizzled with yellow and red pepper aioli 12

### EMMA'S MEATBALLS

Pan fried, topped with Sunday gravy, fresh whipped ricotta, parmesan crostini 10

### CORN LOBSTER ARANCINI

Shaved ricotta salata, corn crema 12

### MUSSELS CHORIZO

Chorizo, Calabrian pepper, saffron tomato au jus 12

### EGGPLANT EN CAROZZA

Parmesan encrusted eggplant stuffed with fresh mozzarella, San Marzano tomato sauce, pesto aioli 12

### BURRATA RAVIOLI

Grand Marnier brown butter, prosciutto di parma 12

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## SALADS

### TRADITIONAL CAESAR

Crisp romaine, brioche crouton, red roasted pepper, pesto aioli 9

### ARUGULA

Marsala poached pear, grated goat cheese, candied hazelnut, sherry vinaigrette 12

### EGGPLANT STACK

Heirloom tomato, Prosciutto di parma, buffalo mozzarella, baby arugula, fifteen year old balsamic, extra virgin olive oil 12

### CHOPPED ANTIPASTO

Chopped mixed Italian meats and cheeses, olives, red roasted pepper, celery, onions, tomato, imported balsamic vinegar 12

### GARDEN SALAD

Baby greens, cherry tomato, onion, celery, balsamic honey 6

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## PASTA

### PACCHERI

Sunday gravy, Emma's meatball 21

### VODKA RIGATONI

Prosciutto, red onion, vodka, tomato cream, shaved parmesan 19

### SPINACH RAVIOLI

Pistachio lemon honey sauce 21

### CACIO E PEPI

Home made tagliatelle, black pepper and parmesan cheese 17

### SHRIMP AND CLAMS LINGUINE

Fresh shucked clams, San Marzano tomato basil sauce 28

### RICOTTA GNOCCHI

Sweet Italian sausage, toasted fennel, mushrooms, San Marzano plum tomato basil sauce 17

### HOUSE MADE CAVATELLI

Broccoli rabe, rock shrimp, chick peas, lemon herb bread crumbs 26

### MEZZI RIGATONI

Eggplant, zucchini, grape tomato, basil provolone 18

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## ENTREES

### CHICKEN PARMIGIANO

Chicken cutlet, house made fresh mozzarella, ricotta gnocchi, San Marzano tomato basil 21

### VEAL PARMIGIANO

Veal cutlet, house made fresh mozzarella, ricotta gnocchi, Sunday gravy 26

### CHICKEN FRANCAISE

Egg battered chicken, white wine lemon sauce, rosemary sea salt roasted potato, hericort verts 19

### VEAL AND ARUGULA

Lightly pounded and breaded veal cutlet, baby arugula salad 23

### VEAL PICCATA

Spinach whipped potato, meyer lemon caper sauce 28

### EGGPLANT PARMIGIANO

Fresh mozzarella, San Marzano tomato gnocchi 17

### CHICKEN AND SHRIMP RAVELLO

Chorizo, cherry peppers, San Marzano tomato, melted provolone, pappardelle 26

### VEAL SALTIMBOCCA

Prosciutto, spinach, fontina, Fingerling potato, madeira sage sauce 26



## CHEF'S SPECIALTIES

### CHICKEN SALVATORE

Chicken thighs, sausage, mushrooms, cherry peppers,  
Balsamic chicken demi 19

### TAGLIATELLE SHORT RIB

Home made tagliatelle with short rib ragu, toasted  
bread crumbs, parmesan cheese 21

### BERKSHIRE PORK CHOP

Bacon onion jam, bourbon peach demi glace,  
Cacio e Pepi polenta 29

### VEAL CHOP 14OZ

Marsala oyster mushroom sauce, broccoli  
rabe brandade 34

### PINENUT ENCRUSTED SALMON

Avocado mousse, apple pico de gallo,  
pickled fennel 28

### GRILLED SWORDFISH

Crab tomato bruschetta, artichoke puree,  
basil pesto 32

## SIDES

Spinach garlic and oil

Broccoli rabe garlic and oil

Roasted Asparagus topped parmesan bread crumbs

Mashed potato

Homemade Pappardelle San Marzano