



## ANTIPASTI

### TUSCAN SOUP \$12

Sausage, Kale, Potatoes and Cream

### BRUSCHETTA \$14

Grilled Ciabatta Bread, Burrata, Fresh Diced Tomatoes, Red Onion, Garlic, Extra Virgin Olive Oil and Basil

### SIENNA MEATBALLS \$18

Veal, Beef, and Pork Meatballs, Tomato Sauce, Garlic Bread

### CALAMARI \$19

Deep Fried Squid, Lemon and Aioli

### CHARCUTERIE \$27

Chef's Choice of Assorted Meats and Cheeses, Fig Jam, Olives, Assorted Dried Fruit, Walnuts and Fresh Seasonal Fruit; Served with Crostini

## INSALATE

### GREEN SALAD \$16

Baby Greens, Carrots, Cucumbers, Tomato, Shaved Parmigiano, Anchovies, and Croutons with your choice of Ranch, Blue Cheese or Apple Honey Vinaigrette.

### CAESAR SALAD \$18

Little Gem, Caesar Dressing, Shaved Parmigiano, Anchovies and Croutons

### CAPRESE \$20

Fresh Mozzarella, Sliced Heirloom Tomatoes, Basil, Pesto, EVOO, Drizzled Balsamic Glaze

### ANTIPASTO \$20

Salami, Peperoncini, Mozzarella, Mixed Olives, Red Onions, Artichokes, Mixed Lettuce, Garbanzo Beans, Radicchio and Italian Dressing.

### WEDGE SALAD \$18

Tomato, Pickled Red Onion, Blue Cheese Crumble, Blue Cheese Dressing

## PASTA

### CACIO E PEPE \$26

Butter, Parmigiano, Pecorino, Black Pepper

### PENNE ALLA VODKA \$32

Pink Vodka Sauce, Shallots and Shrimp

### LOBSTER RAVIOLI \$36

Ravioli Stuffed with Lobster, with Vodka Sauce and Basil

### SPAGHETTI BOLOGNESE \$28

Spaghetti with Tomato Meat Sauce

### CREAMY MUSHROOM RISOTTO \$40

Risotto with Mushrooms and Sautéed Scallops

### SHORT RIB PAPPARDELLE \$36

Short Rib, Pappardelle Pasta, Cream

### GNOCCHI \$25

Pomodoro Sauce and Mozzarella Cheese

### SEAFOOD LINGUINI \$42

Fresh Fish, Shrimp, Calamari, Clams, Mussels in the Shell, Olive Oil, Garlic, White Wine Sauce, Light Tomato Sauce

### FETTUCCINE ALFREDO \$26

Fresh Fettuccine with Alfredo Sauce

### TUSCAN PASTA \$28

Sun-Dried Tomato, Baby Spinach, Parmigiano, Herb Butter and Penne Pasta

### LASAGNA \$30

House-Made Lasagna layered with Béchamel, Meat, Ricotta and Mozzarella Cheese

### RIGATONI PASTA WITH MEATBALLS \$29

House Made Meatballs, Large Tube Pasta, Fresh Tomato Sauce with Burrata

### PAPPARDELLE ARRABBIATA \$28

Pappardelle Pasta with Mushrooms, Sausage and Mint Garnish.

### FOUR CHEESE RAVIOLI \$28

Ricotta Cheese, Sage, Herb Butter and Parmigiano Sauce

### MUSHROOM RAVIOLI \$32

Mushroom Ravioli with Creamy Truffle Sauce

## PIZZA

### MARGHERITA \$17

Fresh Mozzarella, Basil, Pizza Sauce

### PEPPERONI \$19

Pepperoni, Fresh Mozzarella, Pizza Sauce

### ANTIPASTO \$22

Salami, Peperoncini, Marinara, Mozzarella, Mixed Olives, Red Onions, Artichokes

### MARE \$24

Shrimp, Garlic, Fresh Pesto, and Pecorino Cheese

### PIZZA DI PARMA \$22

Parmesan, Prosciutto, Arugula, Truffle Oil

### IL GATTO \$26

Pepperoni, Sausage, Meatball, Crispy Bacon, Mozzarella Cheese, Pizza Sauce



## ENTREES

### SALMON \$42

Pomegranate Glaze, Seasonal Vegetables and Mashed Potatoes

### EGGPLANT PARMIGIANA \$28

Eggplant Parmigiana, Mozzarella, Seasonal Vegetables

### ITALIAN SAUSAGE AND PEPPERS \$30

Served with a side of Spaghetti Pomodoro or Seasonal Vegetables

### 8OZ FILET MIGNON \$67

Mashed Potatoes, Green Beans, served with your choice of Demi-Glace, Chimichurri, White Wine Mushroom, or Creamy Horseradish Sauce

### VEAL MARSALA \$40

Green Beans, Mashed Potatoes, choice of Mushroom Marsala or Creamy Lemon Capers

### GRILLED PORK CHOP \$43

Roasted Potatoes, Seasonal Vegetables, with a Cherry Amarena Reduction

### CHICKEN PARMIGIANO \$32

Breaded Chicken Breast, Mozzarella, Light Tomato Sauce and Spaghetti Pomodoro

### 16OZ RIB EYE \$65

Ribeye, Mashed Potatoes, served with your choice of Demi-Glace, Chimichurri, White Wine Mushroom Sauce, or Creamy Horseradish Sauce.

### FRESH FISH OF THE DAY

Market Price

### SIDES TO SHARE \$11

French Fries  
Yukon Garlic-Butter Mashed Potatoes  
Roasted Cauliflower with Béchamel  
Wild Mushrooms with Sautéed Fennel and Herb Butter  
Green Beans  
Roasted Potatoes  
Spaghetti Marinara

## DESSERTS

### SPUMONI BOMBA \$12

Strawberry, Vanilla and Pistachio Gelato Coated in Chocolate

### ZEPPOLE \$9

Served with Ricotta and Nutella Sauce

### PANNA COTTA \$9

Served with a Mango Coulis

### TIRAMISU \$9

Espresso & Brandy Drenched Ladyfingers, Mascarpone Cream, Cocoa Powder

### GELATO \$12

Vanilla, Strawberry, Chocolate, Mango, Pistachio

### PANETTONE BREAD PUDDING \$10

Served with a Brandy Sauce

### FAMILY STYLE DESSERT \$28

Choose any 3 desserts to share family-style.

## COFFEE

ESPRESSO \$5

CAFFE LATTE \$5

CAPPUCCINO \$5

AFFOGATO AL CAFFE \$10

## AFTER DINNER DRINKS

AVERO LIMONCELLO \$12

SIBONA CHAMOMILE GRAPPA \$12

RAMOS PINTO PORT WINE \$20

MARENCO BRACHETTO D'ASTI 2021 \$13

ESPRESSO MARTINI \$16

CARAJILLO \$16



A \$25 corkage fee applies (maximum 2 bottles per party). Kindly note, wines featured on our list cannot be opened or enjoyed if brought in.

A 20% gratuity is added for parties of 8 or more. Grazie for your understanding!