Starters

BRUSCHETTA  14
House-made bread, tomatoes, evoo, basil

EGGPLANT ROLLATINI  21
Ricotta, San Marzano pomodoro sauce, Reggiano

CAPRESE SALAD  21
Heirloom tomatoes, Burrata mozzarella, evoo, basil

ANTIPASTO PLATTER  28
Serves 2-4
Chef’s selection of meats, cheeses, olives, and peppers

BAKED CLAMS  22
Garlic, white wine, fresh herbs & evoo

CALAMARI  20
Lightly breaded, mild or spicy marinara sauce

HOUSE-MADE MEATBALLS  16
Our family recipe of pork, veal, and beef

FILET MIGNON CARPACCIO  22
Arugula, capers, mustard aioli, shaved Reggiano

Soup and Salad

PASTA E FAGIOLI SOUP  15
Cannelini beans, house made broth, diced prosciutto

ARUGULA AND CHERRY TOMATO SALAD  15
Lemon-evoo dressing & Reggiano

CAESAR SALAD  15
Garlic croutons, cherry tomatoes, anchovies, Reggiano

PANZANELLA SALAD  17
House-made croutons, heirloom tomatoes, olives, red onion, cucumber, red wine vinaigrette, Reggiano

ARUGULA CAESAR & TRUFFLE OIL  17
Garlic croutons, cherry tomatoes, anchovies, Reggiano

Add Grilled Chicken +10 | Grilled Salmon* +16 to any salad

Pasta

Chef Rizzo Specialties

HOUSE-MADE RICOTTA GNOCCHI Vodka Sauce, crispy prosciutto  29

LOBSTER RAVIOLI Our signature ravioli, pink sauce, topped with jumbo shrimp  40

SPAGHETTI CARBONARA Pancetta, green peas, Reggiano  28

CAPELLINI POMODORO  21
San Marzano pomodoro sauce, evoo, garlic, basil

SPAGHETTI & MEATBALLS  28
House-made meatballs, San Marzano pomodoro sauce

FETTUCCINE ALFREDO  26
Light cream sauce, grated Reggiano

PENNE A LA VODKA  26
A traditional favorite with prosciutto

LASAGNA  28
Our family recipe

LINGUINE & CLAMS  32
Fresh clams, white wine, garlic, evoo, red or white sauce

BAKED ZITI  24
Our house specialty

RIGATONI BOLOGNESE  29
San Marzano pomodoro sauce, Ricotta Salata

* Includes Jumbo Shrimp

Gluten Free Penne Pasta Available +5 | Add Grilled Chicken +10 | Add Grilled Salmon* +16 | Add Meatballs +8 ea. | Add Sausage +6
Entrees

Seafood

SHRIMP SCAMPI 40
Stuffed jumbo shrimp, evoo, garlic, white wine, lemon, butter, linguine

GRILLED SALMON* 37
Broccoli, baby carrots, fingerling potatoes

FRUTTI DI MARE 40
Clams, mussels, shrimp, calamari, red or white sauce, linguine

BRANZINO 44
Brown butter pan seared branzino, capers, white wine, spinach, fingerling potatoes

CHICKEN PARMIGIANA 32
Breaded chicken breast, San Marzano pomodoro sauce, mozzarella, spaghetti

VEAL PARMIGIANA 42
Breaded veal loin, San Marzano pomodoro sauce, mozzarella, spaghetti

FILET MIGNON* 48
Grilled Certified Angus Beef, roasted potatoes, seasonal vegetables
Make it Giambotto Style +5

CHICKEN PICCATA 28
Pan-seared chicken breast, lemon, white wine butter sauce, capers, served with spaghetti

NEAPOLITAN PIZZA

MARGHERITA 22
San Marzano tomatoes, bufala mozzarella, basil, evoo
Add Burrata +5 | Make it Vegan +5

PEPPERONI & OLIVES 24
San Marzano tomatoes, bufala mozzarella, kalamata olives, evoo

CARAMELIZED PEAR & PROSCIUTTO 27
Caramelized Bosc pears, Gorgonzola, sliced prosciutto, arugula, balsamic reduction

SPICY SOPPRESSATA SALAMI 26
Spicy salami, sliced jalapeño, honey, bufala mozzarella, San Marzano tomatoes, basil

Gluten Free Pizza Crust Available for any specialty pizza. Add $5 | Add Sausage +6

*V designates Vegan Items*

* Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness*