



Antipasta

Soup of the Day *chef's selection* \$8

Calamari Fritti *fried calamari, zucchini, red pepper, basil pesto* \$13

Polpetta *beef meatballs, tomato sauce, parmesan* \$10

Salmon Crudo *salmon tartar, red onion, roasted red pepper, fennel, lemon aioli, potato crisps* \$15

Arancini *fried risotto, truffle, prosciutto, fresh mozzarella, spinach, tomato sauce* \$12

Chicken Liver Pate *fig jam, garlic crostini* \$7

Olives *pickled vegetables* \$5

Caesar Salad *romaine, pecorino, crouton* \$12

Bella Salad *mixed greens, carrot, cucumber, cherry tomatoes, champagne vinaigrette* \$10

Tuberi *honey roasted carrots, parsnip, pesto farro, beets, white balsamic vinaigrette, pecorino* \$11

Sweet Potato Gnocchi *sausage, red pepper flakes, nutmeg cream sauce* \$12

Indiva *endive, roasted pears, artichokes, goat cheese, candied walnuts, dijon vinaigrette* \$12

Piatto di Antipasti *robiola, taleggio, prosciutto, salami toscano, pickled vegetables, jam, crostini* \$18

Entrata

Rabbit Ragu *house made pappardelle, pecorino* \$21

Blackened Chilean Seabass *squash risotto, broccolini, lemon beurre blanc* \$32

Stuffed Chicken *goat cheese, prosciutto, sun dried tomato, spinach, potato puree, pan gravy* \$26

Spaghetti & Meatballs *beef meatballs, marinara, parmesan* \$18

Pork Chop Milanese *breaded and fried pork chop, white bean salad, arugula, olive oil* \$29

Penne Vodka *penne pasta, tomato-vodka cream sauce, basil, parmesan* \$15

Lasagna Semplici *house-made basil pasta sheets, fresh mozzarella, ricotta, parmesan, tomato* \$18

Chicken Parmesan *breaded and fried, tomato sauce, shredded mozzarella, spaghetti* \$19

Cioppino *shrimp, mussels, crab, saffron coconut broth, toasted baguette* \$24

Butternut Squash Ravioli *ricotta cheese, apples, golden raisins, pistachios, sage butter* \$19

Chicken Piccata *lemon-caper butter, spaghetti* \$18

Chefs Tasting Menu – 3 courses for \$35 (choice of one appetizer, entrée & dessert)