



Dinner

Appetizers

Soup fresh San Marzano tomato, cream, Italian herbs, fresh basil, crostini	7
Crispy Calamari fried lemons, shishito & pepperoncini , parmesan, spicy marinara & lemon aioli	10
Antipasto imported meats and cheeses, cured olives, Chef's selections of vegetables	12
Warm Artichoke fondue roasted artichoke, spinach & peppers, cheese fondue, crostini	9
Diver Scallops butternut squash and prickly puree purees, warm Brussels sprout & pancetta salad	11
Arancini smoked roasted beef, wild mushroom risotto, Italian cheeses, truffle oil	10
Jumbo Lump Crabcakes roasted garlic aioli, fennel slaw	11

Salads

Locally Grown Lettuces shaved root vegetables, radishes, apple cider vinaigrette	8
Caesar red & green romaine, parmesan cheese, brioche croutons, creamy garlic dressing	9
Kale & Figs gorgonzola dulce, Marcona almonds, roasted shallots, white pear vinaigrette	9
Roasted Beets red, golden and candy striped beets, goat cheese, herbed crème fraiche	9
Caprese vine ripe tomatoes, hand-pulled mozzarella, wild arugula, balsamic & basil oil	9
Spinach & Radicchio shaved fennel, green grapes, shaved manchego, candied pecans, maple-balsamic vinaigrette	9

Pizza

Margherita house-made mozzarella, heirloom tomatoes, basil	13
Italian Sausage roasted peppers, caramelized onions, Italian cheeses	14
Spicy Shrimp spinach, tomato pesto, mozzarella, pepperoncini	14
Pepperoni plum tomato sauce, Italian cheeses	14
Short Rib smoked gouda sauce, caramelized onions, wild mushrooms, Peruvian sweet peppers	14

Pasta

Tagliatelle traditional bolognese sauce, ground beef, & pork, touch of cream, parmesan	17
Fettuccine grilled chicken, alfredo sauce, garlic, pecorino romano	18
Spaghetti oversized meatballs, marinara sauce, house-made ricotta	17
Pappardelle lump crab, shaved asparagus, parmigiano, lemon, cream	20
Ravioli pumpkin filled pasta, roasted pear, arugula, gorgonzola cheese sauce, fig reduction	19
Mac & Cheese pork belly, fontina, parmigiana, crispy pancetta	18

Entrees

Veal Osso Bucco creamy polenta, sautéed Swiss chard, red wine demi	30
Diver Scallops seared crispy, butternut squash risotto, roasted root vegetables	34
Brick Oven Chicken thyme & lemon, seasonal vegetables, mashed potatoes, pan jus	26
Grilled Salmon black garlic glaze, lemon, thyme & roasted tomato tri-colored orzo, sautéed spinach	28
Pan Seared Boneless Pork Chop purple, yellow & sweet potatoes, seasonal vegetables, orange chianti sauce	29
Italian Seafood Stew red fish, scallops, shrimp, clams, fingerling potatoes, leeks, fennel, spicy tomato broth	32
Tuscan Filet beef tenderloin, balsamic glazed asparagus, fried polenta, charred red pepper sauce	36
Zocca Lasagna spicy Italian sausage, roasted sweet potatoes, spinach, alfredo sauce	28
Pan Seared Lamb Chops roasted acorn squash, preserved cherries & farro, blackberry demi	37

Sides

Roasted root vegetables	6
Grilled vegetables with garlic & balsamic drizzle	6
Braised Brussels sprouts with crispy pancetta	6
Butternut squash risotto	6
Garlic gnocchi	6

*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk products may increase your risk of foodborne illness