



Lunch

Appetizers and Salads

Soup fresh San Marzano tomato, cream, Italian herbs, fresh basil, crostini	8
Crispy Calamari fried lemons, shishitso & pepperoncini, parmesan, spicy marinara & lemon basil aioli	11
Antipasto imported meats and cheeses, Chef's selection of vegetables	13
Warm Artichoke Dip roasted artichoke, spinach & peppers, cheese fondue, crostini	11
Diver Scallops butternut squash & prickly pear purees, warm Brussels sprout & pancetta salad	12
Locally Grown Lettuces shaved root vegetables, radishes, apple cider vinaigrette	9
Caprese vine ripe tomatoes, hand pulled mozzarella, wild arugula, balsamic & basil oil	10
Caesar red & green romaine, parmesan cheese, brioche croutons, creamy garlic dressing	10
Kale & Figs gorgonzola dulce, Marcona almonds, roasted shallots, white pear vinaigrette	10
Roasted Beets red, golden & candy striped beets, goat cheese, herbed creme fraiche	10
Spinach & Radicchio shaved fennel, green grapes, shaved manchego, candied pecans, maple-balsamic vinaigrette	10

Panini *served with pasta salad, local lettuces or seasoned fries*

Italian Hoagie salami, capriocola ham, pepperoni, spicy relish, lettuce, tomatoes, provolone	11
Turkey cherry pesto, pancetta, arugula lettuce, Divina tomatoes	11
Chicken Parmesan mozzarella, crispy chicken, fresh basil, Pomodoro sauce	11
Bistecca smoked angus beef, fontina cheese, garlic aioli, arugula	12
Vegetarian Meatball chickpea & mushroom meatballs served open faced, peppers, onions & marinara	11

Pizza

Margherita house-made mozzarella, roasted garlic spread, vine ripened tomatoes, basil	14
Italian Sausage roasted peppers, caramelized onions, Italian cheeses	15
Spicy Shrimp spinach, tomato pesto, mozzarella, pepperoncini	15
Pepperoni plum tomato sauce, Italian cheeses	15
Short Rib smoked gouda sauce, caramelized onions, wild mushrooms, Peruvian sweet peppers	15

Pasta

Tagliatelle traditional bolognese sauce, ground beef & pork, touch of cream, parmesan	8/15
Fettuccine grilled chicken, alfredo sauce, garlic, pecorino romano	9/16
Spaghetti oversized meatballs, marinara sauce, house-made ricotta	9/16
Pappardelle lump crab, shaved asparagus, parmigiano, lemon, cream	9/17
Ravioli pumpkin filled pasta, roasted pear, arugula, gorgonzola cheese sauce, fig reduction	9/16
Mac & Cheese pork belly, fontina, parmigiana, crispy pancetta	17

Entrées

Diver Scallops seared crispy, butternut squash risotto, roasted root vegetables	27
Brick Oven Chicken thyme & lemon, seasonal vegetables, mashed potatoes, pan jus	21
Grilled Salmon black garlic glaze, lemon & thyme roasted tomato tri-colored orzo, sautéed spinach	22
Beef Tenderloin Tips chianti braised gnocchi, seasonal vegetables, marsala sauce	25

Express Lunch \$14
 Soup or Locally Grown Lettuces
 & Tagliatelle or Spaghetti

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



Dinner

Appetizers

Soup fresh San Marzano tomato, cream, Italian herbs, fresh basil, crostini	8
Crispy Calamari fried lemons, shishito & pepperoncini , parmesan, spicy marinara & lemon aioli	11
Antipasto imported meats and cheeses, Chef's selections of vegetables	13
Warm Artichoke Dip roasted artichoke, spinach & peppers, cheese fondue, crostini	10
Diver Scallops butternut squash and prickly puree purees, warm Brussels sprout & pancetta salad	12
Arancini smoked roasted beef, wild mushroom risotto, Italian cheeses, truffle oil	11
Jumbo Lump Crabcakes roasted garlic aioli, fennel slaw	12

Salads

Locally Grown Lettuces shaved root vegetables, radishes, apple cider vinaigrette	9
Caesar red & green romaine, parmesan cheese, brioche croutons, creamy garlic dressing	10
Kale & Figs gorgonzola dolce, Marcona almonds, roasted shallots, white pear vinaigrette	10
Roasted Beets red, golden and candy striped beets, goat cheese, herbed crème fraiche	10
Caprese vine ripe tomatoes, hand-pulled mozzarella, wild arugula, balsamic & basil oil	10
Spinach & Radicchio shaved fennel, green grapes, shaved manchego, candied peacans, maple-balsamic vinaigrette	10

Pasta

Tagliatelle traditional bolognese sauce, ground beef, & pork, touch of cream, parmesan	19
Fettuccine grilled chicken, alfredo sauce, garlic, pecorino romano	20
Spaghetti oversized meatballs, marinara sauce, house-made ricotta	19
Pappardelle lump crab, shaved asparagus, parmigiano, lemon, cream	23
Ravioli pumpkin filled pasta, roasted pear, arugula, gorgonzola cheese sauce, fig reduction	21
Mac & Cheese pork belly, fontina, parmigiana, crispy pancetta	20

Entrees

Veal Osso Bucco creamy polenta, sautéed Swiss chard, red wine demi	32
Diver Scallops seared crispy, butternut squash risotto, roasted root vegetables	36
Brick Oven Chicken thyme & lemon, seasonal vegetables, mashed potatoes, pan jus	28
Grilled Salmon black garlic glaze, lemon, thyme & roasted tomato tri-colored orzo, sautéed spinach	30
Pan Seared Boneless Pork Chop purple, yellow & sweet potatoes, seasonal vegetables, orange chianti sauce	32
Italian Seafood Stew red fish, scallops, shrimp, clams, fingerling potatoes, leeks, fennel, spicy tomato broth	34
Tuscan Filet beef tenderloin, balsamic glazed asparagus, fried polenta, charred red pepper sauce	38
Zocca Lasagna spicy Italian sausage, roasted sweet potatoes, spinach, alfredo sauce	29
Pan Seared Lamb Chops roasted acorn squash, preserved cherries & farro, blackberry demi	39

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