

ANTIPASTI/APPETIZERS

Antipasto Misto (Good for Two) 27

Assorted Italian cold cuts and cheeses, grape tomato, cornichon, Kalamata olives, pearl-onion, vanilla fig jam

Peperoncini Farcite (Spicy) 16

Jalapeños stuffed with sundried tomato, cream cheese and fresh basil, wrapped in prosciutto di Parma, drizzled with chipotle ranch dressing

Asiago al Forno 16

Oven-baked asiago cheese, roasted red peppers, Italian herbs, ciabatta flat bread

Lumache Mama Mia (Escargots) 18

Six vineyard snails baked in mama's herb butter sauce

Grissini 12

Homemade Italian herb breadsticks with marinara

Datteri Ripieni 14

Roasted Medjool dates, stuffed with gorgonzola, wrapped in pancetta, drizzled with balsamic reduction

INSALATE E BRODO/ SALADS AND SOUP

Caesare 14

Romaine lettuce, parmesan, crouton, caesar dressing

Rucola 14

Arugula, gorgonzola, candied walnut, apple, balsamic vinaigrette

Burrata Caprese 17

Burrata Cheese, heirloom cherry tomato, basil leaf, balsamic reduction

Spinaci 14

Fresh baby spinach, pancetta bacon, boiled egg, red onion, parmesan sprinkle, champagne vinaigrette

Mista 15

Mixed greens, artichoke, caper berry, candied walnut, fresh mozzarella ball, grape tomato, balsamic vinaigrette

Capre e Pera 15

Mixed greens, dried cranberry, spiced pecan, pear, goat cheese, pear vinaigrette

Brodo del Giorno (Soup of the Day) 10

PASTA

(All pasta garnished with parmesan and parsley)

Homemade beef and sausage Lasagna (House Specialty)

27

BUILD YOUR OWN PASTA

Choose a house made pasta:

Spaghetti, Pappardelle, Penne, Fettuccini, Gnocchi
Seasonal Ravioli (+6), Gluten Free Penne (+2)

Select a Sauce:

Spalla Di Maile Carbonara	27	Marinara	22
Alfredo	24	Spicy all'Arrabbiata	23
La Rosa	24	Bolognese	27
Crema Al Pesto (Pesto Cream)	24	Scampi	23

Additions:

Meatball (1)	3	Shrimp	12
Chicken breast	8	Salmon*	10
Italian sausage (link)	7	Scallops	15
Chicken parmigiana	9	Seared Tuna*	14
Eggplant parmigiana	9	Clams (1 lb.)	14
Veal Parmigiana	16	Vegetable Medley	9

Kids under 12: Penne Pasta with any sauce 9

Split plate charge 5.00

For parties of 6 or more guests, a 20% service charge will be added

*These items may be served raw or undercooked or may have raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

PIZZE/PIZZAS

(All Pizzas are 12" in diameter)

Margherita	19
Mozzarella, tomato sauce, sliced tomato, fresh basil	
Il Diavolo	21
Mozzarella, tomato sauce, chili flakes, Italian sausage, pepperoni, jalapeño	
Carne	22
Mozzarella, tomato sauce, pepperoni, 18-month prosciutto di Parma, Italian sausage	
Prosciutto e Fichi	22
Mozzarella, prosciutto di Parma, dried fig topped with arugula and balsamic reduction drizzle (no tomato sauce)	
Quattro Cacio E Pepe	21
Mozzarella, pecorino, asiago, gorgonzola, tricolor ground pepper, Monocultivar Puglia EVOO	
Affumicata	22
Smoked mozzarella, smoked pork shoulder, ham, roasted red peppers, red onion, garlic	
Funghi Selvatico	23
Mozzarella, balsamic marinated portobello, button mushroom, assorted wild mushrooms, parmesan and truffle oil (no tomato sauce)	
Additional Toppings:	2
Basil, bell pepper, extra cheese, garlic, jalapeño, mushroom, black olive, onion, pepperoncini, pineapple, spinach, tomato, ground beef, ham, Italian sausage, pepperoni	
Specialty Toppings:	3
Anchovy, artichoke, asiago, chicken breast, goat cheese, gorgonzola, fresh mozzarella, kalamata olive, pancetta, prosciutto di Parma, smoked pork shoulder, sundried tomato	

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SECONDI/ENTREES

Maiale Triturata alla Ticinese

Thin sliced strips of pork tenderloin sauteed in a rich and savory signature Ticino cream sauce, rosemary garlic mashed potato, sauteed veggies

34

Piccata di Pollo o Vitello

Pan-seared chicken breast or veal scaloppini in a lemon-caper butter sauce, pappardelle pasta, sautéed veggies

Chicken 30

veal 37

Costolette di Vitello

Slow braised veal short ribs in a sweet and savory white wine citrus Jus, pappardelle pasta, sauteed spinach

45

Ossobuco Nonna Rosa (GF)

1 lb. braised veal shank in a robust red wine rosemary sauce, rosemary garlic mashed potato, sauteed spinach

52

Salmone ai Ferri*

Pan fried Sockeye salmon, lemon caper arugula pesto butter, sun dried tomato polenta cake, sautéed spinach

36

Tonno Scottato*

Seared pistachio crusted ahi tuna, blood orange balsamic reduction, citrus couscous, sautéed veggies

36

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