

ANTIPASTI/APPETIZERS

Antipasto Misto (Good for Two)	29
<i>Assorted Italian cold cuts and cheeses, grape tomato, cornichon, Kalamata olives, pearl-onion, vanilla fig jam</i>	
Peperoncini Farcite (Spicy)	16
<i>Jalapeños stuffed with sundried tomato, cream cheese and fresh basil, wrapped in prosciutto di Parma, drizzled with chipotle ranch dressing</i>	
Asiago al Forno	16
<i>Oven-baked asiago cheese, roasted red peppers, Italian herbs, ciabatta flat bread</i>	
Lumache Mama Mia (Escargots)	19
<i>Six vineyard snails baked in mama's herb butter sauce</i>	
Grissini	13
<i>Homemade Italian herb breadsticks with marinara</i>	

INSALATE E BRODO/ SALADS AND SOUP

Caesare	14
<i>Romaine lettuce, parmesan, crouton, caesar dressing</i>	
Rucola	14
<i>Arugula, gorgonzola, candied walnut, apple, balsamic vinaigrette</i>	
Burrata Caprese	17
<i>Burrata Cheese, heirloom cherry tomato, basil leaf, balsamic reduction</i>	
Spinaci	14
<i>Fresh baby spinach, pancetta bacon, boiled egg, red onion, parmesan sprinkle, champagne vinaigrette</i>	
Mista	15
<i>Mixed greens, artichoke, caper berry, candied walnut, fresh mozzarella ball, grape tomato, balsamic vinaigrette</i>	
Capre e Pera	15
<i>Mixed greens, dried cranberry, spiced pecan, pear, goat cheese, pear vinaigrette</i>	
Brodo del Giorno (Soup of the Day)	11

PIZZE/PIZZAS

(All Pizzas are 12" in diameter)

Margherita 21

Mozzarella, tomato sauce, sliced tomato, fresh basil

Il Diavolo 23

Mozzarella, tomato sauce, chili flakes, Italian sausage, pepperoni, jalapeño

Carne 24

Mozzarella, tomato sauce, pepperoni, 18-month prosciutto di Parma, Italian sausage

Prosciutto e Fichi 24

Mozzarella, prosciutto di Parma, dried fig topped with arugula and balsamic reduction drizzle (no tomato sauce)

Affumicata 24

Smoked mozzarella, smoked pork shoulder, ham, roasted red peppers, red onion, garlic

Funghi Selvatico 25

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

PASTA

(All pasta garnished with parmesan and parsley)

Homemade beef and sausage Lasagna (House Specialty)

30

BUILD YOUR OWN PASTA

Choose a house made pasta:

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

Select a Sauce:

Pork Shoulder Carbonara	29	Marinara	24
Alfredo	26	Spicy all'Arrabbiata	25
La Rosa	26	Bolognese	29
Pesto Cream	26	Herb Lemon Butter	24

Additions:

Meatball (1)	4	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 10

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

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

36

Piccata di Pollo o Vitello

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

Chicken 31

veal 38

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

53

Salmone ai Ferri*

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

37

Tonno Scottato*

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

37

Split plate charge 5.00

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