

Antipasti

ROASTED OLIVES

Warm roasted olives, marinated with citrus zest and fresh herbs 8

POLPETTE

Meatballs, cooked in our pizza oven with marinara, melted mozzarella and Parmesan cheeses 15

ARANCINI

Fried Italian rice balls filled with marinara and mozzarella, served with marinara sauce 14

INVOLTINI MELANZANE

Thinly sliced fried eggplant, filled with fresh ricotta and herbs, served in warm marinara with melted mozzarella 15

CALAMARETTI

Lightly floured and fried calamari, freshly squeezed lemon and spicy marinara 18

COZZE ALLA CURRY

Sautéed mussels in a curry tomato-ginger broth, herbs and grilled flatbread 13

ANTIPASTI

Cold and warm appetizers 18 per person (*min 2 people*)

GAMBERI

Shrimp, marinated artichokes, roasted tomatoes, white beans, garlic and fresh herbs finished with a balsamic reduction 17

FOCACCIA

Freshly baked and filled with cured ham, fresh sage and a blend of Italian cheeses 16

Insalate e Zuppa

Add (5) shrimp \$8 | Add 8oz salmon filet \$20 | Side of (3) meatballs \$8

CASA

Artisan lettuce tossed in red wine vinaigrette with shaved carrots, cucumbers and Grana Padano Cheese 14

ZUCCA

Arugula tossed in cider vinaigrette with roasted butternut squash, bulgur wheat, dried cherries and goat cheese 15

ROMAINE HEARTS

Chopped romaine lettuce tossed in housemade caesar dressing with toasted focaccia and roasted tomato 14

DELLA TERRA

Baby kale and radicchio tossed in lemon vinaigrette with roasted beets, fresh citrus, hazelnuts, Pecorino-Romano cheese 15

ZUPPA DI POMODORO

Creamy tomato soup with toasted focaccia, herb butter and melted parmesan cheese
Cup 6 / Bowl 10

Pizze

All of our pizzas are single serving, thin crust and fired in our wood-stone oven

MARGHERITA

Crushed tomato sauce, mozzarella cheese and fresh basil 16
◦ Add sausage \$3
◦ Add Calabrese salumi \$3


FICHI E BRIE

White pizza brushed with garlic, olive oil and herbs, topped with brie & mozzarella cheeses, poached figs, arugula and balsamic reduction 19

PECORINO E FUNGHI

White pizza brushed with garlic, olive oil and herbs, topped with roasted mushrooms, truffle oil, mozzarella & Pecorino cheeses, and arugula 19

PORCELLINA

Crushed tomato sauce, Calabrese salumi, caramelized onions and smoked mozzarella cheese 19
 Sub Vegetarian Sausage \$4

QUATTRO STAGIONI

Crushed tomato sauce with cured ham, artichoke, olives, roasted mushrooms, basil, mozzarella & Parmesan cheeses 19

MELANZANE E MIELE

White pizza brushed with garlic, olive oil and herbs, topped with fried eggplant, mozzarella & goat cheeses, and hot honey 19

 = Vegetarian /  = Gluten-Free

Primi

All pasta is served al dente

Substitute pasta \$4

Egg Pappardelle Pasta | Potato Gnocchi

POMODORO

Rigatoni pasta, garlic, extra virgin olive oil and basil in a crushed tomato sauce 20
Half Portion 14

VODKA

Penne pasta, tarragon and prosciutto (Italian ham) in a vodka tomato cream sauce 25
Half Portion 16


MEZZANINE OTERO

Penne pasta, roasted chicken, sundried tomatoes and tarragon in a tomato cream sauce 25
Half Portion 16

CASARECCIO RAGU

Rigatoni pasta with Pane's "Sunday tomato sauce", slow cooked pork shoulder, red wine, black pepper and Grana Padano cheese 26
Half Portion 17

NORMA

Penne pasta, basil, crumbled sausage, eggplant and mozzarella cheese in a crushed tomato sauce 24
Half Portion 15
 Sub Vegetarian Sausage +4

BOLOGNESE

Rigatoni pasta in a beef, pork and tomato ragu with a touch of cream & parmesan cheese 26
Half Portion 17

FRUTTI DI MARE

Linguini pasta, sautéed mussels, clams, calamari and shrimp cooked with garlic & EVOO in a light, spicy tomato sauce 33

GNOCCHI

Potato pasta, Prosciutto, roasted butternut squash and Parmesan in a smoked mozzarella cream sauce 27

Secondi

Served with daily starch and seasonal vegetables

POLLO PANE

Tender breaded chicken breast, diced tomato, basil, arugula, melted mozzarella and fontina cheese 28

VEAL SORRENTINO

Veal cutlets layered with eggplant, prosciutto and mozzarella, simmered in a light mushroom tomato sauce 36

MAIALE GRIGLIATO

Grilled organic pork chop with tomato-bacon jam and black garlic & yogurt aioli 31

BISTECCA

Grilled 14 oz. NY strip steak with red wine demi, grilled scallions and blistered cherry tomatoes 40
Add Shrimp +8

SALMONE MANGO

Pan roasted Norwegian salmon with sautéed lentils and mango chutney 33

BRASATO

Red wine braised pork shank with parsley gremolata and creamy polenta 35

add (5) shrimp \$8 | add chicken \$8 | side of (3) meatballs \$8
add 8oz salmon filet \$20 | add vegetarian sausage \$4

Contorni sides

POLENTA CREMOSA

Creamy soft polenta with rosemary and fontina cheese 8

FAGIOLI CAVOLO

Sauteed Tuscan beans and kale with garlic, crushed red pepper and Grana Padano cheese 8

BRUXELLES ARROSTITI

Fried brussel sprouts with Pecorino-Romano cheese, lemon zest and black pepper agrodolce 10



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20% Gratuity is added to parties of 6 or more

Executive Chef Nick Yusavage
Sous Chef Stuart Czyzewski
Sous Chef Muhammad Luqman