

## 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 cheese 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 17

### 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 17

### ZUPPA MATRIMONIO

Slow simmered chicken broth with chicken meatballs, fregola and escarole  
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 and 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

### SALSICCIA E ROMESCO

Romesco sauce, housemade sausage, red onion, mozzarella and Parmesan cheeses 19

### QUATTRO STAGIONI

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

 Sub Vegetarian Sausage \$4

 = 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 salsa verde, grilled scallions and blistered cherry tomatoes 42  
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

## 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

### LENTICCHIE

Sautéed lentils with romesco sauce 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**