



### Antipasti

<b>Focaccia</b> ~ rosemary and olive oil or with garlic butter	2
<b>Zuppa</b> ~ soup of the day	5
<b>Calamari</b> ~ domestic fried calamari, crushed red pepper, parsley, marinara sauce	8
<b>Bruschetta</b> ~ diced tomatoes, garlic, basil	6
<b>Carpaccio</b> ~ raw beef tenderloin, arugula, capers, parmigiano, lemon oil dressing	10
<b>Cozze</b> ~ mussels, garlic, red pepper, white wine	9
<b>Guanciale</b> ~ Brasstown Farm braised beef cheeks	8
<b>Salumi Affettati</b> ~ prosciutto, speck, bresaola, spicy salami, cacciatorini	14

### Insalate

<b>Casa</b> ~ mixed field greens, carrots, cucumbers, cabbage, red wine balsamic vinaigrette	7
<b>Caprese</b> ~ hand rolled mozzarella, tomatoes, olive oil and basil	8
<b>Cesare</b> ~ romaine lettuce, croutons, classic caesar dressing	7
<b>Gorgonzola</b> ~ mix greens, arugula, gorgonzola, apple, dried cranberries, walnuts, lemon honey dressing	10
<b>Arugula</b> ~ baby arugula, parmigiano, caramelized shallots, pancetta, lemon dressing	8
<b>Olive</b> ~ a mix of Mediterranean marinated olives	6

### Paste

<b>Linguini Pescatore</b> ~ shrimp, clams, calamari, white wine, garlic, red chilis, cherry tomatoes	19
<b>Tagliatelle Funghi</b> ~ shitake, portobello, button mushrooms in a light cream sauce finished with truffle oil	16
<b>Paccheri Genovese</b> ~ beef braised with onions, carrots, celery, pancetta, white wine, Italian herbs	15
<b>Garganelli Pugliese</b> ~ Italian sausage, kale, garlic, Italian cherry tomatoes	14
<b>Lasagna Casalingha</b> ~ lasagna sheets, meat ragu, bechamella, mozzarella, parmigiano	12
<b>Ravioli</b> ~ fresh homemade ravioli of the day	mkt
<b>Penne Checca</b> ~ roma tomatoes, basil, garlic, mozzarella extra virgin olive oil	11
<b>Fusilli Zucca</b> ~ butternut squash, mozzarella, mascarpone, amaretti, sage	14

### FROM THE GRILL

<b>Costelette d'Agnello</b> ~ grilled domestic lamb loin chop, orange mint gremolata, roasted potatoes, sauteed spinach	25
<b>Contrafiletto</b> ~ grilled Brasstown Farm 12oz NY Strip served with roasted potatoes, spinach, herb sauce	26
<b>Lombata</b> (for two) ~ Brasstown bone in ribeye served with potatoes and chef daily vegetables selection	48

### Secondi

<b>Pollo alla Piccata</b> ~ Coleman organic chicken breast, lemon, capers, white wine, roasted potatoes	16
<b>Scaloppine</b> ~ veal scaloppine, mushrooms, marsala wine sauce, roasted potatoes	18
<b>Pesce del Giorno</b> ~ fresh catch of the day	mkt
<b>Cotoletta Milanese</b> ~ pan fried breaded veal chop topped with arugula, chopped tomatoes, shaved parmigiano, roasted potatoes	23

### Pizze della Casa

<b>Margherita</b> ~ tomato sauce, mozzarella, fresh basil	9
<b>Capricciosa</b> ~ tomato sauce, mozzarella, ham, mushrooms, artichokes, olives	14
<b>Romana</b> ~ pancetta (Italian bacon), sauteed onions, mozzarella, sun dried tomatoes	14
<b>Fra Diavolo</b> ~ tomato sauce, spicy salami, mozzarella	12
<b>Ortomisto</b> ~ tomato sauce, zucchini, broccoli, red peppers, onions, parmigiano	12
<b>Prosciutto di Parma</b> ~ tomato sauce, Parma ham, mozzarella, arugula, parmigiano	16
<b>Americana</b> ~ veal meatballs, marinara sauce, mozzarella, parmigiano	14
<b>Ciocciare</b> ~ tomato sauce, smoked mozzarella, red peppers, olives, goat cheese, fresh basil	13
<b>Caprina</b> ~ sliced tomatoes, mozzarella, arugula, goat cheese	12
<b>Rustica</b> ~ fontina cheese, chopped tomatoes, mushrooms, olives, garlic	12
<b>Bianca</b> ~ mozzarella, olives, goat cheese, parmigiano, diced prosciutto	12
<b>Gamberi</b> ~ sauteed shrimp, pesto sauce, mushrooms, sliced tomatoes	14
<b>Calzone Vesuvio</b> ~ ricotta cheese, mozzarella, spicy salami, tomato sauce	12

### Add any topping to your pizza

~ Roasted red peppers, pineapple, chopped tomatoes, sauteed onions, capers, olives,	\$ .90 each
~ Mushrooms, artichokes, zucchini, broccoli, sun dried tomatoes, provolone, diced chicken	\$1.75 each
~ Goat cheese, gorgonzola, smoked mozzarella, fontina, ricotta, spinach, arugula, sausage, spicy salami, ham, pancetta	\$1.90 each
~ Bufala mozzarella, prosciutto di Parma, speck, bresaola	\$6.00 each



Our beef is supplied by Brasstown Farm (no hormones - no antibiotics)

CORPORATE & PRIVATE DINNING IN TUSCAN ROOM OR WINEROOM. HOME-MADE CAKES AVAILABLE. WE ONLY USE DOMESTIC SEAFOOD.

ADVISORY: THE CONSUMPTION OF RAW OR UNCOOKED FOODS SUCH AS MEAT, FISH MAY CAUSE SERIOUS ILLNESS. NOTE: OLIVES MAY CONTAIN PITS.

2 Hours validated parking at the Bank of America Blvd. on 3rd St. 18% added to parties of six or more.