



LUNCH MENU

HAPPY HOUR

Every Day 3-6pm & reverse Happy Hour 9-close.
Happy hour includes 20% off all wines by the glass,
draft beer and signature cocktails.

SPECIALS

Seared Sashimi Grade Ahi Tuna 17
Baby herb salad, sundried tomatoes, crispy shallots, basil aioli

Vegetable Minestrone Cup 6 / Bowl 8
with Diatini Pasta

Halibut. 28
over caramelized spaghetti squash finished with a Blood Orange Butter Sauce

PIATTINI

small plates

Ham & Cheese 13
Prosciutto Di Parma,Burrata, Onion Jam, Herbed Tigelle (Italian Griddle Bread)

Tuna Carpaccio 12
Citrus, Mint, Basil, Arugula, Olive Oil, Toasted Macadamia Nuts

Arancini 9
Homemade Mozzarella, House Red Sauce, Pesto

Calamari 9
Crispy Fried, Calabrian Chili Aioli

Clams 10
Garlic, White Wine, Parsley, Crushed Red Chili, Olive Oil

Octopus 11
Yukon Potatoes, Spicy Tangerine Citronette, Chive

Meatballs 9
3 of Nonna’s Meatballs, Fresh Mozzarella, House Red Sauce, Parmigiano-Reggiano

Frito Misto. 14
Lightly Fried Octopus, Gulf Shrimp, & Calamari Served With Calabrian Chili Aioli, House Pesto & Fresh Lemon - Make it Sicilian Style + \$3

INSALATA & ZUPPE

salad & soup

ADD CHICKEN \$6 | ADD GRILLED SHRIMP \$7

House 7 / 11
Romaine, Roasted Tomatoes, Shallot, Pepperocini, Parmigiano-Reggiano, House Dressing

Caesar 8 / 12
Crispy Romaine, Garlic Croutons, Parmigiano-Reggiano, Frico

Spinach 8 / 13
Baby Spinach, Red Onion, Bleu Cheese, Egg, Warm Pancetta Vinaigrette

Arugula 8 / 13
Goat Cheese, Apple, Macadamia Nuts, Blackberry Balsamic Vinaigrette

Wedge Salad 10
Baby Gem Lettuce, Gorgonzola Mousse, Pancetta, Sun Dried Tomato, Crispy Shallot,Pickled Onion

Italian Wedding Soup Cup 6 / Bowl 8
Kale, Italian Sausage, Pasta, Parmigiano-Reggiano, Bone Broth

SANDWICHES

SERVED WITH HOUSEMADE KETTLE CHIPS

Meatball Sub. 11
Homemade Meatball, Red Sauce, Provolone, Mozzarella, Basil on a Hoagie

Grinder 12
Pepperoni, Copa Ham, Sopressata, Provolone, Lettuce,Tomatoes, Olive Oil, Vinegar, Oregano

Chicken Parm 13
Crispy Chicken, Red Sauce, Provolone, Mozzarella on a Hoagie

Chicken Salad Sandwich 13
Slow Roasted Chicken, House Made Pesto, Roma Tomatoes, Baby Spinach on Toasted Ciabatta Bread served with HomeMade Kettle Chips

PASTA

ADD CHICKEN \$6 | ADD GRILLED SHRIMP \$7

Spaghetti & Meatballs 11
Exactly how it sounds ;)

Carbonara 12
House Bacon, Parmigiano-Reggiano, Farm Fresh Eggs, Black Pepper, & Chive

Scampi. 14
Grilled Gulf Shrimp, Roasted Garlic, White Wine, Herbs

Linguini & Clams 14
White Wine, Garlic, Parsley-Chive Gremolata

Coconut Crab 14
Coconut Basil Cream, Jumbo Lump Crab, Spaghetti, Crispy Shallot

Alfredo. 11
Parmigiano-Reggiano Cream, Fettuccine

TERRA BOSCO E MARE

from the earth, Forest, and Sea

SERVED WITH CHOICE OF SIDE

Salmon 14
Capers, Lemon, Parsley, White Wine

Tuna 14
Brown Butter Citronette, Crispy Potato

Mahi-Mahi. 13
Grilled Artichoke, Lemon, Garlic Butter

Chicken Marsala 11
Classic with Baby Bella Mushrooms

Chicken Piccata 11
Classic with Capers, White Wine, Parsley, Chives

CONTORINI

7

Sides

Garlic Butter Angel Hair Pasta

Brussels Sprouts with Pancetta & Aged Balsamic

Crispy Fingerling Potatoes

Sautéed Garlic Spinach

Grilled Asparagus

DESSERT

8

Seasonal Gelatos

Tiramisu

Peanut Butter Chocolate Semifredo
peanut butter semifredo w/ warm chocolate fudge.

Olive Oil Cake
with Macerated Strawberries

Chocolate Salami
“Salami &Cheese”, Chocolate Salami with Pistachio, & Macadamia Nuts, served with Candied Orange & Whipped Marscapone