
Starters

BRUSCHETTA 14

House-made bread, tomatoes, evoo, basil

EGGPLANT ROLLATINI 21

Ricotta, San Marzano pomodoro sauce, Reggiano

CAPRESE SALAD 21

Heirloom tomatoes, Burrata mozzarella, evoo, basil

ANTIPASTO PLATTER 28

Serves 2-4

Chef's selection of meats, cheeses, olives, and peppers

BAKED CLAMS 22

Garlic, white wine, fresh herbs & evoo

CALAMARI 20

Lightly breaded, mild or spicy marinara sauce

HOUSE-MADE MEATBALLS 16

Our family recipe of pork, veal, and beef

FILET MIGNON CARPACCIO 22

Arugula, capers, mustard aioli, shaved Reggiano

Soup and Salad

PASTA E FAGIOLI SOUP 15

Cannellini beans, house made broth, diced prosciutto

ARUGULA AND CHERRY TOMATO SALAD 15

Lemon-evoo dressing & Reggiano

CAESAR SALAD 15

Garlic croutons, cherry tomatoes, anchovies, Reggiano

PANZANELLA SALAD 17

House-made croutons, heirloom tomatoes, olives, red onion, cucumber, red wine vinaigrette, Reggiano

ARUGULA CAESAR & TRUFFLE OIL 17

Garlic croutons, cherry tomatoes, anchovies, Reggiano

Add Grilled Chicken +10 | Grilled Salmon* +16 to any salad

Pasta

Chef Rizzo Specialties

HOUSE-MADE RICOTTA GNOCCHI Vodka Sauce, crispy prosciutto 29

LOBSTER RAVIOLI Our signature ravioli, pink sauce, topped with jumbo shrimp 40

SPAGHETTI CARBONARA Pancetta, green peas, Reggiano 28

CAPELLINI POMODORO 21

San Marzano pomodoro sauce, evoo, garlic, basil

SPAGHETTI & MEATBALLS 28

House-made meatballs, San Marzano pomodoro sauce

FETTUCCHINE ALFREDO 26

Light cream sauce, grated Reggiano

PENNE A LA VODKA 26

A traditional favorite with prosciutto

LASAGNA 28

Our family recipe

LINGUINE & CLAMS 32

Fresh clams, white wine, garlic, evoo, red or white sauce

BAKED ZITI 24

Our house specialty

RIGATONI BOLOGNESE 29

San Marzano pomodoro sauce, Ricotta Salata

Seafood

SHRIMP SCAMPI 40

Stuffed jumbo shrimp, evoo, garlic, white wine, lemon, butter, linguine

GRILLED SALMON* 37

Broccoli, baby carrots, fingerling potatoes

FRUTTI DI MARE 40

Clams, mussels, shrimp, calamari, red or white sauce, linguine

BRANZINO 44

Brown butter pan seared branzino, capers, white wine, spinach, fingerling potatoes

Entrees

CHICKEN PARMIGIANA 32

Breaded chicken breast, San Marzano pomodoro sauce, mozzarella, spaghetti

VEAL PARMIGIANA 42

Breaded veal loin, San Marzano pomodoro sauce, mozzarella, spaghetti

FILET MIGNON* 48

Grilled Certified Angus Beef, roasted potatoes, seasonal vegetables
Make it Giambotto Style +5

CHICKEN PICCATA 28

Pan-seared chicken breast, lemon, white wine butter sauce, capers, served with spaghetti

VEAL SCALOPPINI PICCATA 39

Pan seared in lemon butter sauce, capers, white wine, seasonal vegetables

VEAL MILANESE 39

Breaded veal loin, arugula, lemon, evoo, Reggiano

CHICKEN FRANCESE 32

Sautéed chicken breast, lemon, white wine butter sauce, served with spaghetti

GARDEIN CHICK'N PARMIGIANA ^V 26

Vegan Chick'n, San Marzano pomodoro sauce, vegan mozzarella, seasonal vegetables

EGGPLANT PARMIGIANA 26

Breaded eggplant, San Marzano pomodoro sauce, mozzarella, spaghetti

Neapolitan Pizza

MARGHERITA 22

San Marzano tomatoes, bufala mozzarella, basil, evoo
Add Burrata +5 | Make it Vegan +5

CARAMELIZED PEAR & PROSCIUTTO 27

Caramelized Bosc pears, Gorgonzola, sliced prosciutto, arugula, balsamic reduction

PEPPERONI & OLIVES 24

San Marzano tomatoes, bufala mozzarella, kalamata olives, evoo

SPICY SOPRESSATA SALAMI 26

Spicy salami, sliced jalapeño, honey, bufala mozzarella, San Marzano tomatoes, basil

Gluten Free Pizza Crust Available for any specialty pizza. Add \$5 | Add Sausage +6

V designates Vegan Items

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness