

PASTAeVINO

Small Plates

BRUSCHETTA • 5 
Toasted Focaccia with Seasonal Topping

GRILLED SCAMORZA CHEESE • 9  
Tomato Caper Vinaigrette

CRISP CAULIFLOWER & FENNEL • 9 
Spiced Walnuts, Golden Raisin Vinaigrette

CLASSIC MEATBALLS • 8
Veal, Pork, Beef, Tomato Basil Sauce, Toasted Focaccia

GRILLED POLENTA • 9  
Eggplant Caponata, Ricotta

FRIED CALAMARI • 10
Lemon Aioli, Tomato Basil Sauce

TUSCAN BEAN SOUP • 8  
Cannellini Beans, Pomodoro Tomato & Kale

BRESAOLA • 12 
Spice Cured Beef, Roasted Pear
& Gorgonzola Cheese

SHRIMP SCAMPI • 13
Sautéed Shrimp, Lemon Butter Caper Sauce, Toasted Focaccia

STEAMED PEI MUSSELS • 13
Tomato & Chiles, Toasted Focaccia

MEAT & CHEESE BOARD • 16
Prosciutto San Danielle with Fig Jam,
Parmigiano Reggiano with Honey Comb
served with Prato Bakery Focaccia

PRATO BAKERY FOCACCIA BREAD • 4 

Salads

HOUSE SALAD • 9/14  
Arugula, Chicory & Radicchio, Fennel, Radish & Citrus,
Orange Balsamic Vinaigrette

CAESAR SALAD • 9/14
Romaine, Focaccia Parm Croutons, Housemade Caesar Dressing
Add Grilled Chicken (\$5)

Pasta

ALL PASTAS ARE HOUSEMADE

add \$2 for gluten free or whole wheat

GARGANELLI CACIO E PEPE • 14 
Fresh Cracked Black Pepper, Caciocavallo Cheese

RIGATONI CARBONARA • 15
Guanciale, Pecorino Romano, Parmigiano Broth, Egg Yolk

GARGANELLI PESTO GENOVESE • 14 
Slow Roasted Tomato, Toasted Pine Nuts

SPAGHETTI POMODORO • 14 
Tomato & Basil Sauce, Pecorino Romano

CAMPANELLE CON FUNGHI • 19 
Porcini Cauliflower Cream, Maitake Mushroom,
Green Beans, Crisp Shallot

BAKED RIGATONI • 19 
Tomato Basil Sauce, Ricotta, Mozzarella

SPAGHETTI ALLA VONGOLE • 19
Manilla Clams, White Wine & Garlic Clam Sauce

CASARECCE PUTTANESCA • 15
Tomato, Anchovies, Kalamata Olives & Capers

MAFALDI FRA DIAVOLO • 18 
Sautéed Shrimp, Lemon Chile Sauce,
Garlic Toasted Bread Crumbs

MAFALDI BOLOGNESE • 18
Classic Veal, Pork & Beef Meat Sauce, Basil, Cream

ORECCHIETTE CON SALSICCIA • 18
Fennel, Broccoli Rabe, Roasted Tomato, Sweet Italian Sausage

CASARECCE WITH BRAISED OXTAIL SUGO • 22
Roasted Butternut Squash, Straciatella Cheese


garganelli


rigatoni


spaghetti 


campanelle


casarecce 


mafaldi


orecchiette

Weekly Specials

THURSDAY
ALL YOU CAN EAT MUSSELS • 26

FRIDAY
OSSO BUCCO • 36
served with Risotto Milanese

SATURDAY
SLOW ROASTED PORCHETTA • 26
served with Broccoli Rabe & Rosemary Roasted Potatoes

SUNDAY
TRADITIONAL LASAGNA • 23
Béchamel, Pomodoro, Bolognese

Entrees

BUTTERNUT SQUASH MARSALA • 16  
Pan Roasted Butternut Squash, Polenta,
Maitake & Cremini Mushroom Sauce

CHICKEN PARMIGIANA • 19
Breaded Chicken Cutlet, Mozzarella, Spaghetti, Tomato Basil Sauce

VEAL MILANESE • 29
Herb & Parmigiano Breaded Veal Cutlet,
Arugula, Roasted Grapes, Gorgonzola Picante

12OZ GRILLED NY STRIP STEAK • 26 
Rosemary Roasted Potatoes, Salsa Rossa

BLACK SEA BASS A LA CARTOCCIO • 26 
Baked in Parchment with Fregola, Zucchini,
Shaved Fennel & Citrus

Kids Menu

SERVED WITH ONE SCOOP OF GELATO

SLIDERS & FRIES • 12
SPAGHETTI & MEATBALLS • 12
CHICKEN CUTLET & PASTA • 12
PASTA & BUTTER • 10 
children 10 yrs & under

Sides

ALL SIDES ARE VEGETARIAN & GLUTEN FREE

BRAISED BROCCOLI RABE & FENNEL • 9
ROSEMARY ROASTED POTATOES • 8
CREAMY MASCARPONE POLENTA • 8
EGGPLANT CAPONATA • 9
SAUTÉED MUSHROOMS • 10

Please let your server know of any allergies prior to ordering.
20% Gratuity will be added for parties of 5 or more.

vegetarian 

gluten free 

spicy 

whole wheat 