

## *AntiPasti*

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### *Spinach & Artichoke Dip 9.5*

*House made flat bread | Parmesan*

### *Artisanal Meat & Cheese Board 16*

*Cured meats | artisan cheeses | olives | crackers | house made mustard*

### *Garlic Cheese Bread 8*

*GT Bagel & Bakery fresh bread | honey garlic butter | marinara*

### *Caprese Classica 9.5*

*Roma tomatoes | fresh mozzarella | basil | balsamic reduction*

### *Ravioli 9*

*Five cheese blend | sautéed | sage butter*

### *Bruschetta 11*

*Roma tomato | basil | balsamic reduction | garlic crostini*

### *PEI Mussels 14*

*Lemon and thyme cream | herb grilled crostini*

### *Scampi 13*

*Shrimp | sautéed | garlic | white wine | tomato | fresh herbs*

### *Calamari 13*

*Cornmeal dusted | house red sauce | cucumber citrus medley*

### *Ai Funghi (Mushroom Risotto) 10*

*Morel | cremini | porcini | arborio rice*

## *Zuppa & Insalate*

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### *Antipasti 4 | 7.5*

*Baby romaine hearts | Genova salami | olive blend |  
pepperoncini | roma tomatoes*

### *Insalata di Cesare (Caesar Salad) 4 | 7.5*

*Baby romaine hearts | Parmesan | white anchovies | house  
caesar | Asiago croutons*

### *La Sorellina 4 / 8*

*Baby spinach | candied walnuts | gorgonzola | pear | citrus  
vinaigrette*

### *Burrata & Roasted Beet Salad 8.5*

*Arugula | roasted beets | burrata | toasted pistachios | sherry  
vinaigrette*

### *Minestrone 6*

### *San Marzano Tomato Bisque 6.5*

### *La Sorellina con pollo (Chicken La Sorellina) 14*

*Grilled chicken | baby spinach | pear | candied walnuts  
gorgonzola | citrus vinaigrette*

### *Cesare con Salmone (Salmon Caesar) 15*

*Grilled Atlantic salmon | house made caesar | Asiago croutons  
parmesan*

### *Filetto di Insalata (Filet Salad) 16*

*Grilled beef tenderloin | arugula | candied walnuts | red onion  
tomato | gorgonzola-chive vinaigrette*



*\*Warning: Ask your server about menu items that are cooked to order or served raw. The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of food borne illness*

## Pasta

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*Spaghetti con Carne* 13 | 19  
Signature house meatballs | marinara  
fresh herbs | parmesan

*Carbonara* 21  
Grilled chicken | pancetta | peas  
parmesan cream | linguini

*Salsiccia Italiana* 19  
House made Italian sausage | marinara  
penne | baked | fresh herbs

*Fusilli Fiorentina* 17  
Spinach | gorgonzola | porcini cream  
mushroom  
\* chicken \$21 shrimp \$25 \*

*Lasagna* 18  
House seasoned pork | ricotta |  
mozzarella | marinara

## Del Mare

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*Frutti del Mare (Fruits of The Sea)* 26  
Shrimp | calamari | mussels | salmon | tomato & white wine  
broth | squid ink linguini

*Gamberetti (Shrimp In White Wine)* 26  
Sautéed shrimp | white wine | garlic | linguini | sautéed spinach

*Salmone* 25  
Grilled | pistachio crust | morel mushroom risotto | seasonal  
vegetables | roasted vegetable puree

*Diver Scallops* 29  
Pan seared | lemon saffron cream sauce | sautéed spinach |  
linguini

## Manzo / Vitello / Pollo

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*Piccata*  
Pan seared | lemon butter | capers | parsley | linguini  
\* chicken 13.5 | 20 veal 17 | 28 \*

*Marsala*  
Sautéed | marsala demi | mushroom | fusilli  
\* chicken 13.5 | 20 veal 17 | 28 \*

*Parmigiano*  
Breaded | mozzarella | three herb blend | penne  
\* eggplant 16 chicken 13.5 | 20 veal 17 | 28 \*

*Alfredo*  
Grilled | parmesan cream | fusilli  
\* primavera 16 chicken 21 shrimp 25 \*

*Filetto con Funghi (Filet & Mushroom Risotto)* 17 | 27  
Beef tenderloin | sautéed | | demi-glace

*Pollo Arrosto (Grilled Chicken)* 22  
Candied prosciutto | roasted butternut squash risotto | sage brown butter | seasonal vegetables

*Costata di Manzo (Ribeye)* 32  
Candied prosciutto | roasted butternut squash risotto | roasted pepper sauce | seasonal vegetables

*Bolognese* 24  
Ground beef and veal | mirepoix | fusilli



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