

## *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*

### *House made Ravioli 9*

*Five cheese blend | sautéed | roasted red pepper | butter sauce | ricotta salata*

### *Burrata 9*

*Capicollo | arugula | roasted heirloom tomato vinaigrette | garlic toasted crostini*

### *Bruschetta 11*

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

### *Scampi 13*

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

### *Calamari 13*

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

## *Zuppa & Insalate*

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### *Antipasti 4 | 7.5*

*Baby romaine hearts | Genoa 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*

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

*Grilled beef tenderloin | arugula | candied walnuts | red onion  
tomato | roasted heirloom tomato vinaigrette | ricotta salata*

### *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*



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## Pasta

*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  
bolognese | ricotta | mozzarella  
marinara | bechamel

## Del Mare

*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 | heirloom tomato barley "risotto" | citrus sabayon  
seasonal vegetables

*Halibut* MP  
Pan seared | ancho honey lime couscous | citrus sabayon  
seasonal vegetables

## Manzo / Vitello / Pollo

*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 (Braised & Grilled Chicken)* 22  
Heirloom tomato barley "risotto" | seasonal vegetables | roasted red pepper compound butter

*Filetto di Manzo (Beef Tenderloin)* 35  
Grilled | redskin smashed potatoes | saffron butter sauce | seasonal vegetables

*Osso Buco* 35  
Braised with bone-in | au jus | saffron risotto | seasonal vegetables

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



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