

## *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*  
*Sautéed | sage butter sauce | ricotta salata*

*Calamari 13*  
*Cornmeal dusted | house red sauce | cucumber citrus medley*

*Bruschetta 11*  
*Roma tomato | basil | balsamic reduction | garlic crostini*

*Scampi 13*  
*Shrimp | sautéed | garlic | white wine | tomato | fresh herbs*

## *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*



*\*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  
Bolognese | ricotta | mozzarella  
marinara | bechamel

## 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 crusted | butternut squash risotto | citrus  
sabayon | seasonal vegetables

## 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 (Braised & Grilled Chicken)* 22  
Butternut squash risotto | seasonal vegetables | sage compound butter

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



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