



FALLMENU

pasta

Pasta al Pomodoro \$6.99

fresh tonnarelli tossed in a fragrant tomato basil sauce

Tagliatelle con Frutti di Mare alla Diavola \$9.99

fresh pasta ribbons tossed in a light sauce of mixed fresh seafood, tomatoes, oil-cured olives, basil & peperoncino

Cavatelli Autunnale \$8.99

whole wheat cavatelli tossed with roasted butternut squash, sautéed swiss chard, roasted garlic and mascarpone cheese, topped with toasted hazelnuts

Fusilli al Ragù di Pollo e Zafferano \$10.99

long curly pasta in a hearty saffron chicken ragù

Manicotti di Funghi \$8.99

a light mushroom ricotta filling encased in traditional pasta sheets, baked with vodka sauce & topped with mozzarella cheese

Ravioli di Zucca \$10.99

pumpkin ravioli in a brown butter sage sauce with caramelized shallots, topped with crunchy pecans

Rigatoni Palermitana \$9.99

also available vegan \$8.99

whole wheat rigatoni with smashed sicilian cauliflower & fennel sausage, topped with pecorino herb breadcrumbs*

*as seen on  podcast!

pesce e carne e verdure

Cappesanti con Risotto di Farro alla Boscaiola \$13.99

prosciutto-wrapped seared scallops over a mushroom farro risotto

Salmone Livornese \$12.99

grilled salmon topped with a salsa of artichoke, tomato & capers, served with sautéed broccoli rabe & roasted potatoes

Pollo alla Griglia \$9.99

marinated grilled chicken breast topped with a Sicilian spicy tomato jam, served with sautéed broccoli rabe & roasted potatoes

*Dining family style?
Ask your server for details...*

antipasti

Assaggi di Salumi e Formaggi \$7.99

assortment of Fra'Mani™ handcrafted salamis paired with a cheese selection from our Fromagerie

Calamari Fritti \$7.99

served with tomato basil sauce

Calamari Piccanti alla Rustica \$8.49

fried calamari tossed with sautéed piccante peppers & garlic, served with remoulade sauce

Trio di Bruschette \$5.99

adriatic fig spread topped with gorgonzola dolce butternut squash mascarpone drizzled with Sicilian acacia honey wild mushroom spread topped with parmigiano-reggiano and truffle oil

insalate

Mista \$4.99

field greens, tomato, red onion, balsamic vinaigrette

Romana \$7.99

baby romaine, shaved parmigiano-reggiano, herb focaccia croutons, caesar dressing and anchovies upon request

top with grilled chicken, sirloin or salmon for an additional \$3.99

Insalata di Pera & Gorgonzola \$7.99

arugula, farro, red onions, grilled pear, gorgonzola dolce, toasted hazelnuts, hazelnut vinaigrette

contorni

rapini \$3.99

broccoli rabe sautéed with garlic & peperoncini

patate arroste \$2.99

herb-roasted potatoes & onions

bevande

365™ Bottled Water \$.99

San Pellegrino Sparkling Water *small* \$1.79

San Pellegrino Sparkling Water *large* \$3.49

San Pellegrino Limonata \$1.99

San Pellegrino Aranciata \$1.99

vegan

— Open from 11 am to 10 pm every day. All of the ingredients we use in our eateries meet our strict quality standards. —

No tipping please, service is our pleasure!