



| antipasti |

house salad 4.5

roasted beet salad 6.75
oranges, goat cheese, and candied walnuts

pear and gorgonzola salad 7.5
arugula, field greens and candied walnuts in a light balsamic dressing

grilled romaine salad 7.5 / 12
house caesar dressing, crispy pancetta and caramelized onions

baby arugula salad 6.75
prosciutto di parma, pine nuts, wild mushrooms and parmigiano reggiano

ribollita 9
heary soup with fall vegetables, served over grilled bread

crispy calamari 8.75
lemon and a trio of dipping sauces

trio of bruschette 8.5
goat cheese, caramelized onions and prosciutto + eggplant caponata + roasted tomato, pesto, and fresh mozzarella

roasted tomato caprese salad 7.75
fresh mozzarella, oven roasted tomatoes, sweet balsamic glaze and homemade pesto

caesar salad 6 / 10
homemade croutons and garlic anchovy dressing

salumi plate 9.75
assorted cured meats, imported cheeses with traditional garnishes

steamed mussels 9.75
garlic, white wine and fresh pomodoro sauce

mascarpone polenta 9.75
rich creamy cornmeal polenta, sweet Italian sausage, sauteed mushrooms and parmigiano reggiano

| pizza |

basic napolitano 8.5
12-inch thin crust with housemade tomato sauce, garlic, whole milk mozzarella, and pecorino romano

add-ons: anchovy, bleu cheese, spicy capicola, italian sausage, pepperoni, roasted sweet peppers, roasted tomatoes, eggplant, mushrooms, caramelized onions, cerignola/kalamata/nicoise olive blend, balsamic dressed arugula 1.5 each

caramelized onion pizza 12
caramelized onions, goat cheese, prosciutto on a garlic and olive oil base

pesto pizza 12
italian feta, olives, roasted tomatoes and artichoke hearts

| i primi |

spaghetti with housemade tomato sauce 9.5

fettucine alfredo 11 with roasted chicken 13.5

tortellini pesto 12.5
a creamy pesto sauce topped with tomatoes and pinenuts

housemade potato gnocchi 12
with pancetta, extra virgin olive oil, garlic, and roasted tomatoes

fresh roasted butternut squash ravioli 13.5
with gorgonzola cheese, toasted walnuts, brown butter and fried sage

slow braised meat sugo with fresh egg fettucine 13.5
chef's choice of meat, slow braised and pulled

bucatini amatriciana 12.75
pan seared pancetta, onions and spicy tomato sauce

linguine with clams 14.75
plenty of fresh clams sauteed in a garlic white wine sauce, finished with parsley and chili flakes

spaghetti carbonara 12.75
pancetta, (raw) eggs, parmigiano reggiano, fresh ground pepper

lasagna bolognese 13
fresh egg pasta sheets filled with bolognese meat sauce, bechamel, ricotta, and parmigiano reggiano

spaghetti and housemade meatballs 12
pancetta-filled meatballs in a homemade tomato sauce

| i secondi |

new york bistecca 22
with rosemary roasted potatoes and seasonal vegetables

crab and asparagus risotto 13.75
arborio rice, dungeness crab, rock crab, and asparagus finished with parmesan

braised pork shank 17
12 oz center cut pork shank "osso buso" style, served with root vegetable fries tossed in a rosemary-honey glaze

eggplant or chicken parmigiano 11.5 / 12.5
served with sauteed spinach and fresh cut fettucine alfredo

chicken cacciatore 12.5
braised chicken thigh served with prosciutto, salami, seasonal vegetables, over gemelli pasta

sal's special burger 10.5
with pancetta, roasted peppers and caramelized onions