

BURRATA BISTRO

Olives
Marinated in olive oil & herbs
\$4.75

Focaccia
With olive oil & balsamic
\$4.75

Marcona Almonds
Spanish roasted almonds
\$5

Caponata
Roasted vegetable tapenade
served with crostini
\$9.25

Artichoke Hearts with Aioli
Fried baby artichokes with parmigiano
\$10.5

Clams
Sautéed with garlic, vermouth & tomatoes
\$14.25

Pork Ricotta Meatballs
Simmered in marinara sauce
\$10.75

Prawns Sautéed
With tomato, garlic, lemon & prosciutto
\$15.25

Oysters
Baked with bacon-lemon butter,
topped with parmesan bread crumbs
\$11.5

Calamari Napolitano
Sautéed with tomatoes, olives & capers
\$9.75

Goat Cheese
with Marinara Sauce
Baked cheese with candied garlic
Served with crostini
\$9.5

Rustic Chicken Liver Pâté
with truffle oil & served with crostini
\$8

Caesar Salad*
Whole leaf romaine with shaved parmigiano
\$10.5

Burrata Summer
Caprese
Creamy mozzarella with oven roasted &
fresh seasonal tomatoes, basil pesto
\$12.5

Gorgonzola Salad
Frisee, radicchio & romaine
with croutons & candied bacon
\$11.5

Beet Salad*
Marinated red & golden beets topped
with valdeon & candied walnuts
\$12.25

Tuscan Bean Soup \$7.75

Lasagna with Pesto & Sun
Dried Tomato
Handmade pasta layered with sun dried
tomato & pesto, served on a marinara sauce
\$16.75

Manicotti
Handmade pasta wrapped around
ricotta, mozzarella & baked in
marinara & bechamel sauce
\$16.75

Four Cheese Pasta
Lumaconi pasta with Fontina,
parmigiano, pecorino & aged cheddar
\$16.25

Lasagna with Roasted
Chicken & Spinach
Handmade pasta layered with chicken, spinach
& mascarpone, served on a marinara sauce
\$17.75

Linguini Aglio e Olio
Pasta with garlic, anchovy, crushed
red pepper & olive oil
\$14.25

Penne alla Puttanesca
Sauce of tomato, anchovy, capers & olive
\$16.75

Penne with Ragu Bolognese
Classic beef, pork & tomato sauce
\$16.75

Cannelloni
Handmade pasta wrapped around pork &
veal sauced with marinara & bechamel
\$16.75

Clam Linguini
\$19.5
(Gluten Free add 3.00)

Roasted Half Chicken
Boned chicken stuffed
with rosemary mascarpone
\$22.75

Linguini Pork Meatballs
House made pork meatballs with linguini
& roasted garlic tomato sauce
\$20.75

Pork Piccata
Scallopini wrapped with prosciutto & sage,
with a lemon caper butter sauce
\$20.75

Long Bone Short Rib
Beef rib braised in cabernet,
served on soft polenta
\$29.5

Fish of the Day
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Linguini con Scampi
Wild prawns sautéed with spicy garlic,
tomato & basil sauce
or
Tomato, garlic and lemon capers
\$21