

LUNCH

INSALATA - ANTIPASTI

- AROMA** field greens, calamata olives, fried leeks, cherry tomatoes, artichokes, Parmigiano-Reggiano, balsamic vinaigrette 8
additional choice of: meatball \$2.50 ea. chicken 12 artich char 13 beef tenderloin 14
- GRIGLIA** grilled romaine, prosciutto, gorgonzola, roasted red peppers, toasted walnut, balsamic vinaigrette 11
- CAESAR** romaine, grilled calabrese bread croutons, pecorino, white anchovy, roasted garlic-parsley dressing 9
additional choice of: meatball \$2.50 ea. chicken 13 artich char 14 beef tenderloin 15
- BEET AND BURRATA** roasted beets, burrata, prosciutto, field greens, 18yr aged balsamic 11
- CIOPPINO** "fisherman's stew" PEI mussels, calamari, tiger shrimp, sausage, soffritto, bruschetta, tomato brodo 15
- MEATBALLS** house ground beef and pork, grilled bread, red sauce, whipped ricotta 13
- PIATTO FREDDO** priced for 2 at \$28 Imported Italian meats, cheeses, olives, warm flatbread

PIZZA BIANCA

- BARESE** chicken, caramelized onion, spinach, herbs, asiago 13
- MANZO** beef short rib, roasted red pepper, red onion, banana pepper, fontina, garlic oil 13
- BIANCA** house-made sausage, cherry tomato, white onion, spinach, herbs, Parmigiano-Reggiano, mozzarella 13
- FUNGHI** roasted mushrooms, pancetta, caramelized onions, fontina, truffle oil 13
- TUBERO** salt and pepper roasted potato, caramelized fennel, artichoke, roasted garlic, lemon cream, pesto, fresh mozzarella, herb blend 13
- APIZZA** *our version of the New Haven, CT classic* clams, fontina, oregano, fresh garlic, extra virgin olive oil 13

PIZZA ROSSA

- QUATTRO STAGIONI** artichoke hearts, calamata olives, mushroom, parma prosciutto, mozzarella 13 Add free-range egg 14
- MARGHERITA** fresh mozzarella, basil 12
- VULCANO** spicy sausage, banana peppers, rapini, roasted peppers, goat cheese, ricotta, chili oil 13
- QUATTRO FORMAGGI** burrata, gorgonzola, asiago, Parmigiano-Reggiano 12
- CALABRESE** sopressata, banana pepper, white onion, fresh mozzarella 13
- SALUMI** fennel salami, fontina, asiago 13

PASTA - RISOTTO

- SPAGHETTI FRUTTI DI MARE** shrimp, calamari, sea scallops, mussels, red sauce, basil oil 17
- PAPPARDELLE LEPRE** riesling-braised rabbit, vegetable ragu bianca, rosemary, goat cheese 15
- TAGLIATELLE BOLOGNESE** slow-cooked hearty ragu of locally raised beef, pork and veal 15
- PAPPARDELLE PIEMONTE** wild mushroom, roasted garlic, tomato, Parmigiano-Reggiano, truffle oil, pesto 14
- SPAGHETTI POMODORO** fresh basil, Parmigiano-Reggiano 10 add meatball for \$2.50 ea
- PENNE AROMA** pork sausage, caramelized onion, wild mushroom, plum tomato-crema 15
- RISOTTO GAMBERO** tiger shrimp, pancetta, sun-dried tomato, banana pepper, mascapone, 18yr aged balsamic 15
- TAGLIATELLE CARBONARA** house-smoked bacon, sweet pea, charred tomato, peppercorn, egg yolk-pecorino sauce 14
- SPAGHETTI NORMA** fried eggplant, roasted eggplant, tomato, basil, ricotta salata 12

PANINI - FLATBREAD

*accompanied by house-cut parmesan/herb fries

- HOUSE-MADE MEATBALL "BOMBER"** Banana peppers, spinach, red sauce, provolone 12
- "TUNA MELT"** Italian tuna, artichoke, tomato, scallion, caper, provolone 10
- LA VERDURA** balsamic grilled vegetables, goat cheese, basil pesto 9
- POLLO FLORENTINE** Basil grilled chicken breast, pancetta, tomato, spinach, burrata 10
- DAILY LOCAL BURGER** See special menu 14
- BISTECCA** Grilled beef tenderloin, spinach, caramelized onion, asiago, aioli 15

SECONDI

- POLLO PIZZIOLA** chicken cutlet, toasted pinenut, wilted spinach, fresh mozzarella, risotto, red sauce, oregano 16
- ROASTED ARTIC CHAR** artichoke, roasted peppers, asparagus, white wine-lemon brodo 16