



## INSALATA

### HOUSE SALAD

mixed greens, shaved fennel, shaved carrots, house dressing  
\$14

### CAESAR SALAD

Shaved Parmesan, Pickled Onions, Croutons  
\$15

### ARUGULA & PEAR SALAD

asian pear, crumbled goat cheese, pumpkins seeds, tangy lemon vinaigrette  
\$16

### CAPRESE

buffalo mozzarella, heirloom tomato's, balsamic glaze, basil  
\$17

CHICKEN \$7 SHRIMP \$9 OCTOPUS \$14 STEAK \$18

## ANTIPASTO

### CALAMARI

crispy calamari and banana peppers, banana pepper aioli  
\$16

### MAC & CHEESE \$16

four cheeses, cheddar, American, parmesan, mozzarella  
ADD TRUFFLE \$4 ADD LOBSTER \$10

### BURRATA BOARD

roasted peppers, prosciutto, crostini, balsamic glaze  
\$18

### CHARCUTERIE BOARD

selection of cured meats and cheeses, fig spread, crostini, olives  
\$20

### MUSSELS

choose your style, drunken, thai, parmesan, mex  
\$22

### CLAMS CASINO

breadcrumb, pepper, onion, chorizo  
\$20

### GRILLED OCTOPUS

squid ink humus, pomegranate reduction, micro greens  
\$21

### POLPETTE

pork meatballs, house-made marinara, parmesan  
\$20

## PASTA

### CACIO E PEPE

linguine, parmesan, crushed black pepper  
\$22

### CAMPANELLI BOLOGNESE

beef and pork ragu, plum tomatoes, garlic, parsley, ricotta  
\$24

### SQUID INK LINGUINE

jumbo lump crab meat, bomba calabrian chilies, garlic, breadcrumb  
\$28

### LINGUINE VONGOLE

clams, white wine, lemon, garlic, parsley  
\$26

### SHRIMP SCAMPI

over linguine, bacon, cipollini onions, asparagus, white wine sauce  
\$27

### FRA DIAVLO

clams, mussels, calamari, shrimp, plum tomato sauce, garlic, olives, parsley  
\$32

## SIDES \$8

French Fries

Asparagus

Mashed Potatoes

Haricot Verts

Roasted Peppers

Sautéed Mushrooms

Spinach

Focaccia Bread

## ENTRÉES

### MY BURGER

toasted brioche, lettuce, tomato, onion, pickles, french fries  
\$20

### CADILLAC BURGER

toasted brioche, applewood smoked bacon, avocado, cheddar, fried shallots, egg, arugula, chipotle aioli  
\$23

### VEGGIE BURGER

black bean patty, lettuce, tomato, onion, chipotle aioli  
\$19

### CHICKEN PARMIGIANA

housemade tomato sauce, fresh mozzarella, linguine, basil  
\$30

### EGGPLANT PARMIGIANA

housemade tomato sauce, fresh mozzarella, linguine, basil  
\$24

### DOUBLE CUT PORK CHOP

mashed potatoes, sautéed haricot verts, vinegar peppers, pan gravy  
\$35

### VEAL MILANESE

thinly pounded crispy veal, arugula, cherry tomatoes, red onion, balsamic, lemon  
\$36

### CHICKEN SCARPARIELLO

boneless chicken, chorizo, marble potatoes, sweet & hot peppers, garlic, shallot  
\$28

### PAN SEARED BRANZINO

garlic, roasted marble potatoes, sautéed haricot verts, red pepper coulis  
\$34

### CRISPY SALMON

sautéed spinach, baby carrots, roasted marble potatoes, saffron beurre blanc  
\$28

### SHORT RIB

six hour braised short rib, mashed potatoes, baby carrots, cabernet reduction  
\$32

### NY STRIP

12oz NY strip steak, roasted marble potatoes, asparagus, compound butter  
\$38

### COWBOY RIBEYE

16oz bone in ribeye, mashed potatoes, grilled scallions, salsa verde  
\$49

## FAMOUS PIZZAS

### ORIGINAL \$18

tomato, mozzarella

### MARGHERITA \$21

tomato, fresh mozzarella, basil

### BIANCA \$22

mozzarella, fontina, parmesan, parmesan crema

### QUATTRO STAGIONI \$24

artichoke hearts, sautéed mushroom, olives, baby arugula, sorpassata, fresh mozzarella, tomato, pesto

### BRESAOLA \$25

mozzarella, fontina, tomato, Italian bresaola, baby arugula, olive oil

## TOPPINGS

Grilled Chicken \$6

Jalapeños \$3

Anchovies \$3

Mix Mushrooms \$4

Andouille Sausage \$5

Onions \$3

Black Olives \$4

Pepperoni \$4

Garlic Chips \$3

Roasted Peppers \$4

\*If you have any food allergies speak to your server or manager consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness.  
Please inform us of any allergies or dietary restrictions.