



## formaggi & salumi

**formaggi** a carefully selected sampling of artisan cheeses, accompanied with pine nuts and olive tapenade 9/15 *gf*  
combine with salumi 13/20 *gf*

**salumi** a delightful combination of premium imported dried meats, accompanied with olive tapenade 9/15 *gf*  
combine with cheese 13/20 *gf*

**marinated olive salad** 7 *gf*

**castelvetro olives** 5 *gf*

*consult your server for tonight's pairing suggestions*

## zuppa

your server will share today's offering

## small plates

**hearts of palm dip**  
pita points 11

**poached or fried eggs on charred semolina**  
white truffle drizzle 10

**polenta trio**  
bruschetta, olive tapenade, mushroom ragout 9/16

**nonni's clams casino** 11 *gf*

**blue point oysters de medici** 13 *gf*

**calamari fritti**  
cherry peppers, marinara 13/24

**stuffed long hot peppers**  
charred semolina, filet mignon bolognese, balsamic drizzle 10

**annata wings**  
gorgonzola, celery 10 *gf*

**filet mignon cheesesteak sliders**  
lettuce, tomato, crispy onions, choice of gorgonzola or aged cheddar 12/20

**philly cheesesteak spring roll**  
prime rib, cherry peppers, caramelized onions, aged cheddar, sriracha ketchup 14/25

**annata eggroll**  
sausage, arugula, eggplant, fontina swiss cheese, tomato bisque 10/17

## insalate

**baby arugula salad** mushrooms, bacon, red onion, hard boiled egg, sun dried tomatoes, balsamic vinaigrette 9/17 *gf*

**annata vineyard salad** mixed greens, gorgonzola, dried cherries, cucumbers, pine nuts, port wine poached pear, raspberry vinaigrette 9/17 *gf*

**pan seared prosciutto wrapped shrimp salad** mixed greens, cucumber, parmigiano reggiano, extra virgin olive oil, balsamic reduction 14/21 *gf*

**fresh wedge salad** iceberg lettuce, bacon, hard boiled egg, danish blue cheese dressing 10/18 *gf*

**classic caesar salad** romaine, garlic crouton, parmigiano reggiano 10

*add grilled chicken 6 • prosciutto wrapped shrimp 9/15 • crab cake 14*

## italiano

**nonna's risotto** a family secret for nearly a century, with ingredients too special to share 12/22 *gf* served with a side of beef braciolo 21/35 *gf*

**duo of gnocchi** housemade potato gnocchi, sage brown butter sauce, housemade spinach and ricotta gnocchi, creamy tomato bisque 15/25

**eggplant tower** eggplant, marinara, ricotta and mozzarella cheeses 12/22

**cavatappi pasta** choice of vodka blush sauce 10/19  
or filet mignon bolognese sauce 12/22

## pesce

**pan-seared diver scallops** risotto milanese cake, lobster broccoli cream 23/31

**lobster mac and cheese** elbow macaroni, bacon infused mornay cream sauce, grilled lobster tail 15/25

**tuna steak annata** grilled rare ahi tuna, sautéed baby arugula, bruschetta, balsamic reduction 14/22 *gf*

**chilean sea bass basilica** pan roasted sea bass filet, white wine, tomato, basil broth 17/30 *gf*

**colossal lump crab cake** broiled, chipotle emulsion 18/30

## carne

**pancetta wrapped pork tenderloin** roasted garlic whipped potatoes, demi glace 16/27

**herb encrusted lamb lollipops** mint samorigllo, roasted garlic whipped potatoes 17/27 *gf*

**vitello annata** veal medallions, colossal lump crab, mushrooms, spinach, concasse tomatoes, cognac cream sauce 23/34

**grilled black angus flank steak** carrot, chimichurri, white truffle-mascarpone whipped sweet potatoes 24/40 *gf*

**black angus prime rib**  
roasted shallot and herb encrusted, roasted garlic whipped potatoes, sautéed baby spinach, au jus and horseradish cream 35/65

**pollo annata** chicken medallions, capers, mushrooms, white wine-tarragon cream 13/20

**beef braciolo** braised sliced top round rolled with hard boiled egg, parmigiano reggiano and spices, slow braised in our bolognese sauce 13/24

## sides

**sautéed baby spinach** 7 *gf*

**sautéed broccoli rabe** 8 *gf*

**sautéed brussel sprouts**  
bacon, locatelli 9 *gf*

**wine fries** hand cut 6 *gf*  
add truffle salt 1  
add sriracha ketchup 1

**roasted garlic whipped potatoes** 6 *gf*

**whipped sweet potatoes**  
marscapone, white truffle 8 *gf*

*gf* = gluten free • we use locally sourced meats, seafood and produce whenever possible.

\*consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.