

ANTIPASTO

~ CREATE YOUR OWN ANTIPASTI FOR \$4 EACH ITEM, SERVED WITH MARINATED VEGETABLES ~

PROSCIUTTO

SAN DANIELE | 8-MONTH (PARMA)

HOT COPPA

SEASONED ROLLED PORK SHOULDER

PARMIGIANO

SWEET-AGED COWS MILK (PARMA)

MORTADELLA **

PORK SHOULDER, PISTACHIOS

SALUMERIA BIELLESE

CURED ITALIAN SAUSAGE

FRESH MOZZARELLA

CREAMY, OLD-WORLD STYLE

SOPPRESSATA

MEDIUM SPICED SALAMI

GORGONZOLA

SAVORY, SWEET, CREAMY

PECORINO

SHEEP'S MILK (SICILIA)

PRIMI

~ HOUSEMADE SOUPS AND SALADS ~

BREAD SALAD ** 9

WARM FOCACCIA BREAD, ROASTED APPLES,
WALNUTS, BALSAMIC VINAIGRETTE

CAESAR 9

PARMESAN, CROUTON, ROASTED TOMATOES,
OLIVES, CREAMY CAESAR DRESSING

ESCAROLE 7

WHITE BEANS, TUSCAN KALE,
SWEET SAUSAGE

MISTO 8

TENDER GREENS, CITRUS VINAIGRETTE

PORCINI ONION SOUP 9

GRUYÈRE TOAST POINTS

WATERCRESS SALAD 8

CELERY ROOT, RADISHES,
MUSTARD SEED DRESSING

FALL CAPRESE ** 12

BUFFALO MILK MOZZARELLA,
TOMATOES, BASIL PESTO

SPUNTINI

~ SMALL PLATES ~

CALAMARI ARRABIATA 14

CANNELLINI, CALABRESE PEPPERS, BASIL

PORTABELLA MUSHROOM 12

STUFFED WITH ROASTED VEGETABLES, MOZZARELLA

FRIED MOZZARELLA 12

PROSCIUTTO WRAPPED, TRIO OF SAUCES

STUFFED EGGPLANT 8

HOUSE MARINARA, TRE FORMAGGIO

FOREST MUSHROOM RAVIOLI ** 14

WILD BOAR BOLOGNESE, TOASTED PINE NUTS

STEAMED MUSSELS 9

WHITE OR RED SAUCE

PASTA

PENNE ** 16

PESTO MARINARA, HERBED RICOTTA

LEMON RISOTTO 34

FRIED JUMBO SHRIMP, CRIMINI, ASPARAGUS

SPAGHETTI 20

MEATBALLS, SAUSAGE, MARINARA

GARGANELLI 18

VEAL BOLOGNESE, SHAVED PARMESAN,
FRESH HERBS

FRUITI DE MER 26

SHRIMP, SCALLOPS, MUSSELS AND CLAMS
OVER LINGUINI WITH A RED OR A WHITE SAUCE

POTATO GNOCCHI 18

OVEN-BAKED, MARINARA,
MOZZARELLA

LASAGNA 18

ROASTED TOMATOES, BOLOGNESE,
FRESH MOZZARELLA

CHICKEN CRÉPINETTE 20

MUSHROOMS, PEAS, BLACK PEPPER PASTA,
CREAMY ALFREDO SAUCE

BEET PAPPARDELLE 18

SAUSAGE, SPINACH,
TOMATOES, VEAL ROSÉ

POMPEII FAVORITES

VEAL SCALOPPINE 32

MARSALA, PICCATA OR FRANCESE STYLE,
PASTA AGLIO E OLIO, SEASONAL VEGETABLE

CHICKEN PARMESAN 22

SPAGHETTI, HOUSE MARINARA

RACK OF LAMB * 35

GRILLED VEGETABLE COUSCOUS,
LAMB AU JUS

VEAL CHOP 44

SERVED MILANESE OR
PARMESAN STYLE

CIDER BRINED CHICKEN 26

SEMI-BONELESS, RAISIN COMPOTE,
ROASTED ROOT VEGETABLES

GRILLED CHILEAN SEA BASS ** 36

SMOKED FALL SQUASH RISOTTO,
PECAN EMULSION

OSSO BUCCO 38

BRAISED VEAL SHANK, RISOTTO MILANESE

CHIANTI BRAISED SHORT RIBS 40

GORGONZOLA POLENTA

GRILLED SALMON * 29

PARMESAN POLENTA, MUSHROOM RAGÙ,
LEMON BURRO FUSSO

PORCINI RUBBED RIB EYE * 42

BONE-IN, FRIED DUCK EGG, ASPARAGUS, ROASTED POTATOES

* THESE ITEMS CAN BE COOKED TO ORDER OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOOD BORNE ILLNESS.

** THESE ITEMS CONTAIN NUT OR PEANUT PRODUCTS.