

Antipasto Board

Chef Choice of Authentic Italian Cured Meats and Cheeses Served with Olives, Truffle Honey and Garlic Bread

Small \$20 - 2 Meats and 2 Cheeses

Large \$35 - 3 Meats and 3 Cheeses

Antipasti

Arancini - \$8 (3 Pieces)

Fried Risotto Fritters with Wild Mushrooms
Parmigiano-Reggiano and Mozzarella

Tuna Tartare - \$22

Chopped Avocado, Garlic Bread

Steamed Clams - \$18

White wine, Parsley, Garlic Bread

Roasted Beets - \$13

Goat Cheese, White Truffle Honey, Aged Balsamic
Green Apple, Walnuts

Caprese - \$15

Fresh Imported Bufala Mozzarella, Vine Ripened Tomatoes,
Fresh Basil, Balsamic Reduction

Calamari ring fritti - \$16

Crispy Fried, Truffle Pepper Sauce, French fries

Crispy Chicken Wings - \$13 (4 Pieces)

Crusted, Pesto-Ranch Dipping Sauce

Bruschetta

Fresh Italian bread made in house daily
choose 3 for \$15

House-smoked salmon - Pesto, Cream Cheese, Capers, Red Onion

Tuna Crude - Capers, Red Onions, Fresh Basil, Avocado

BLT - Mascarpone, Peppered Pancetta, Arugula, Tomato

Fresh Mozzarella - Tomato, Fresh Basil, Cracked Black Pepper, Balsamic Glaze

Warm Artichoke Spread - Artichoke, Roasted Garlic, Romano Cheese

Fungi - Mushrooms, Roasted Garlic, Fontina Cheese, Thyme, Chives

Prosciutto di Parma - Gorgonzola Cheese, Arugula, Vine Ripened

Tomatoes, Balsamic Glaze

Garlic Shrimp - Pesto, Garlic, Fontina Cheese

Zuppa

Vegetable puree soup - \$10

Warm and Hearty Puree of Pumpkin, Sweet Potatoes, Beets and Carrots

Minestrone - \$12

Rustic Mix of Seasonal Chopped Veggies, White Beans and Sundried Tomatoes in a Flavorful Broth.

Salads

Arugula salad - \$12

Baby Arugula, Cherry Tomatoes Parmigiano-Reggiano, EVOO, Lemon

Caesar Salad - \$16 Organic Lettuce, Garlic Croutons, Pancetta,
Parmigiano-Reggiano, Caesar Dressing

Add chicken - \$6.95 - Add Shrimp - \$8.95

Insalata di Tonno (Seared Tuna) - \$23

Organic Mixed Greens, Seared Tuna, Olives, Artichokes, Red Onions, Avocado, Boiled Egg, Balsamic Vinaigrette Dressing

La Pasta

PASTA CHOICE

Spaghetti/Bucatini/Penne/Rigatoni/Linguine
Sardinian Cavatelli -

Gluten Free Options: Penne, Spaghetti - Add \$3

Pomodoro - \$16

Rustic Tomato Sauce, Fresh basil, Grated Parmigiano-Reggiano

Alla carbonara - \$18

Pancetta, Organic Egg-Yolk, Pecorino Romano & Black Pepper

Con pesto Genovese - \$25

Shrimp, Scallops, Salmon, Clams, Squid, Fresh Pesto

Alle vongole - \$25

Asari Clam, Italian Parsley, Butter

Jumbo Shrimp In Creamy Vodka Sauce - \$23 Shrimp, Lemon,
Mushrooms, Tomato, Fresh Cream

Bolognese - \$22

Home Made Short Ribs Ragù, Fresh Basil

Arrabbiata - \$20

Spicy Tomato Sauce, Olives, Anchovies, Capers

Baked Lobster Rigatoni - \$23

Cream Sauce, Mushrooms, Provolone, Fontina, Mozzarella

Wild Mushroom Ravioli - \$23

House Made 100% Semolina Ravioli with Seasonal Wild Mushrooms,
Ricotta Cheese, Artichokes in a Mushroom Cream Sauce

Classic lasagna - \$20

Hearty Meat Sauce, Tomato Puree, Mozzarella and Semolina Pasta,
Baked to Perfection Risotto

Risotto Funghi - \$26

Risotto with Wild Mushrooms and Parmigiano-Reggiano

Seafood Risotto - \$33

Lobster, Calamari, Clams, Salmon, Shrimp, Tomato, Lobster Stock

SLIDERS (Served with French Fries)

Salmon sliders - \$23

Panko Crusted and Lightly Fried Salmon Fillet, House-Made Tartar
Sauce, Onions, Lettuce, Sweet Pickles, Goat Cheese

Wagyu Beef Sliders - \$23

Wagyu Beef Patty, Fresh Mozzarella, Onion, Lettuce, Tomatoes,
Truffle Pepper Sauce, Dill Pickles

Secondi Piatti

Grilled Ora King Salmon - \$33

Pan Seared Salmon Fillet, Cured Salmon Roe, Mayor Lemon Butter
Sauce

Lamb chops - \$33

Succulent Rack of Lamb with Sweet and Tangy Glaze, Broiled to
Perfection

Tuscan Stuffed Chicken - \$30

Pan Seared Chicken Breast Stuffed with Spinach, Goat Cheese and
Sundried Tomatoes, Topped with White Wine Pan Gravy

New York strip steak - \$42

Pan Seared and Garlic-Basted, Served with Olive Butter

Sides

French Fries - \$6 / Grilled Vegetables - \$8 /

Mashed Potatoes - \$8 / Small Salad - \$6

Garlic Spinach - \$10

La Pizza

Gluten Free Option Available (Add \$5)

Margherita - \$19

Bufala Mozzarella, Tomato Sauce, Basil, EVOO

Pizza pepe - \$22

Mozzarella, Tomato Sauce, Olives, Neapolitan Spicy Pepperoni, Sautéed Onions

Margherita & Parma- \$23

Prosciutto di Parma (Aged 24 Months), Arugula, Parmigiano-Reggiano

Bosco- \$22

Seasonal Mushrooms, Truffle Oil, Provolone, Mozzarella

Vegetariana - \$20

Roasted Summer Vegetables, Wild Mushrooms, Olives, Arugula, Extra Virgin Olive Oil, Aged Parmigiano-Reggiano

Pizza al Quattro Formaggi- \$26 Mozzarella, Provolone, Gorgonzola, Parmigiano-Reggiano with White Truffle Honey

Coppa - \$23

Sliced Hot Coppa, Cherry Tomatoes, Capers, Onions, Mozzarella, Marinara Sauce

Pizza Diablo - \$23

Herb Crusted Grilled Spicy Chicken, Mozzarella, Mixed Greens, Avocado

Napoli - \$26

Meat Lover's Pizza! Prosciutto di Parma (Aged 24 month), Italian Sausage, Neapolitan Pepperoni, Hot Coppa

Salmone - \$23

House Made Smoked Salmon, Red Onions, Capers, Gorgonzola, Arugula, Tomato

Blue Grotto - \$28

Lobster, Jumbo Shrimp, Calamari, Scallops, Clams, Pesto on White Pizza

Calzone- \$20

Chicken or Pepperoni or Vegetables - Folded Pizza Stuffed with Ricotta, Basil, Mozzarella and Choice of Chicken, Neapolitan Peperoni or Summer Veggies

Kids Menu

Only for Children 12 and Under (no take out)

\$13

Spaghetti (With Choice of Tomato Sauce, Bolognese or Alfredo Sauce)

Chicken Tenders

Mini Burger

Children's Pizza (Cheese or Peperoni)

Choice of Sides:

French Fries

Steamed broccoli

Caesar Salad

Happy Hour

Monday - Saturday / 3 - 6pm

Happy Hour Drinks

Glass Wine Red or White \$5

Sangria Red or White \$6

ASAHI Beer Bottle \$6

Kalik Light \$4

Black Berry Mojito \$7

Lemon Cello Martini \$7

Happy Hour Tapas

Available In-House Only

Prego's Trio Platter - \$15

Crispy Chicken Wing, Fried Calamari, Croquette

Traditional Basque Marinated Olive \$5

Served with Garlic Bread

Edamame Peperocino \$6

Jalapeño, Garlic, EVOO, Parmigiano-Reggiano

Gambas an Ajillo - \$10

Garlic Jumbo with Potatoes

Wagyu Beef Canapes - \$23

Pan Seared Wagyu Hanger Steak Topped with Foie

IMPORTANT

*Please inform your waiter of any allergies you may have.

Consuming raw or undercooked meats, seafood and eggs may increase your risk of food borne illness, especially if you have any prior medical conditions.

PRICES DO NOT INCLUDE VAT 12%
DINING IN WILL BE CHARGED 15% GRATUITY/ PARTIES OF 8 PEOPLE OR MORE 20%

TAKE OUT WE CHARGE \$1 PER ITEM