

- To Share -

LOVE

caponata / olives / sardinian pecorino
10.

AVOCADO SALSA

diced avocado, black beans, roasted corn, cilantro,
lime & house corn chips
14.

CALAMARI FRITTI

crispy semolina dusted baby calamari
with lemon aioli & tomato dipping sauces
16.

NONNA'S VEAL MEATBALLS

fra diavlo sauce, pecorino, crostini
17.

CHARCUTERIE

'board of the week' with featured
sliced italian cold cuts, cheese, nuts & fruit
20.

- Appetizers -

BACON WRAPPED SCALLOPS

wilted baby spinach, truffle-balsamic aioli
17.

P.E.I. MUSSEL POT

choice of broth:
aromatic coconut yellow curry
spicy tomato & herb
champagne & citrus
15.

BURRATA

heirloom tomatoes, basil, e.v.o. oil
15.

SARDINIAN NEW YEAR

fennel sausage & mirto braised lentil salad
15.

MELANZANE PARMIGIANA

baked layers of breaded eggplant, house tomato
sauce, parmesan & fresh mozzarella
14..

ARTICHOKE CARPACCIO

parmesan, lemon zest, parsley
& toasted breadcrumbs
14.

HOMEMADE EMPANADAS

flavor of the day with avocado mousse
14.

- Flatbreads -

CAPRESE

fresh mozzarella, oven roasted tomatoes,
basil & balsamic reduction
15.

PORTO PINO

pistachio pesto, caramelized onion,
pear & mascarpone
16.

BIANCO

ricotta, fresh mozzarella, truffle
15.

BONO

pulled duck confit, dried cherries,
dolce latte, baby arugula
18.

- Salads -

CALA LUNA

parmesan, sundried tomatoes,
green beans, mixed baby greens,
creamy white truffle dressing
13. app / 17. main

CAESAR

parmesan, house sourdough croutons,
baby romaine, caesar dressing
13. app / 17. main

POETTO SALAD

feta, heirloom cherry tomatoes, strawberries,
cracked black olives, mint
14. app / 18. Main

- add a protein -

to any salad

Organic Chicken 10.
Grilled Wild Shrimp 14.
Organic Salmon 16.

consuming raw or undercooked meat, fish, shellfish, or fresh eggs may increase your risk of food-borne illness, especially if you have certain medical

- Pasta & Risotto -

GNOCCHETTI

with fennel sausage, peas, tomato & cream
25.

LINGUINE

thin strand pasta with oven roasted tomatoes,
capers & crabmeat
28.

HAND CUT FETTUCCINE

veal meatballs, tomato sauce, parmesan
26.

PAELLA

saffron scented rice with scallops, shrimp, calamari,
mussels, chicken, chorizo
mushrooms, onions, bell peppers & peas
34.

RISOTTO DEL GIORNO

risotto of the day
p/a

- From the Sea -

GRILLED SALMON

nino's famous eggplant caponata,
mirto reduction, mashed potatoes
35.

SHRIMP AL AJILLO

garlicky + spicy white wine sauce
sweet corn-red pepper polenta & baby spinach
30.

BRANZINO

puttanesca salsa fresca, roasted potato
& roasted cauliflower
32.

- From the Land -

STUFFED CHICKEN

broccoli rabe-artichoke-fontina filling
almond crust, mashed potatoes, tomato coulis
26.

WEDDING CHICKEN

½ organic chicken roasted with lemon,
fennel & white wine
28.

CHICKEN LUCIANO

organic cutlet, lightly breaded & pan golden,
baby arugula, heirloom tomatoes, red onion,
mozzarella & house vinaigrette
25.

SOPA DI POLLO

pulled organic chicken, zucchini, potatoes, tomato
& rich chicken broth
topped with crispy tortilla & avocado
25.

BERKSHIRE PORK CHOP

dijon crusted, mango chutney,
spicy broccoli rabe & house potato chips
36.

n ITALIAN BURGER

8oz house ground beef patty,
fresh mozzarella, caramelized onions & sauteed
mushrooms on garlic brioche bun
with hand cut fries
24.

n TUSCAN STEAK

sliced shell steak, rosemary infused olive oil,
roasted potatoes & baby arugula
36.

- Sides -

9.

n THE HEALTH DEPARTMENT SUGGESTS:
this menu item can be cooked to order.

Spicy Broccoli Rabe

Roasted Cauliflower

Sauteed Baby Spinach

Mashed Potatoes

Hand Cut Fries

Sweet Corn & Red Pepper Polenta