

ANTIPASTI

Grilled Octopus	22
<i>with grilled peppers, red onions, black olives served in light lemon sauce</i>	
Seafood Salad	25
<i>Shrimp, calamari, seppia, and octopus served in lemon and garlic vinaigrette</i>	
Baked Clams	19
Frittura Mista	19
<i>Calamari, shrimp, zucchini with a side of marinara sauce</i>	
Polpette Di Vitello	19
<i>Meatballs tomato sauce and ricotta</i>	
Pork Ribs	17
<i>5 pieces of ribs slow cooked in tomato sauce</i>	
Mozzarella in Carozza	15
<i>Mozzarella breaded and lightly fried prosciutto di Parma and tomato sauce</i>	
Spiedino Romano	15
<i>Stuffed with prosciutto and provolone served in anchovies and caper sauce</i>	
Eggplant Parmigiana	17
Salumi and Cheese Platter	30
<i>3 selected cheese and meat changed by the season accompanied by almonds, olives and honey</i>	
Oven Fired Wings	17
<i>Sautéed Onions and Roasted Peppers take out caramelized onions.</i>	
Corn Polenta Board	25
<i>served with three different toppings (mushrooms/red short ribs/gorgonzola) accompanied by fresh brick oven rosemary focaccia</i>	

WOOD FIRED OVEN PIZZA

Fry Calzone	18
<i>with ham, ricotta, and mushrooms</i>	
Margherita	18
Bianca Arugula e Prosciutto	18
Focaccia	20
<i>topped with uncooked pomodorini mozzarella e prosciutto crudo sale olio e oregano</i>	
Shrimp Fra Diavolo Pizza	22
Buffalo Chicken Bacon Pizza	20
<i>with blue cheese</i>	
Pepperoni Pizza	18
Olive, Mushroom, Onion, and Red Pepper Pizza	19
Ricotta White Truffle Pizza	20
Artichoke Spinach Gorgonzola Pizza	20
Quattro Stagioni Pizza	20
<i>capicollo, anchovies, olives, mushroom</i>	
Salsiccia e Funghi Pizza	20
Tonno e Cipolla Pizza	18
Mortadella Pesto e Ricotta Pizza	19
French Fries and Wurstel	19
<i>(hot dog sausage)</i>	
Ham and Mushroom Pizza	19

INSALATE

Grilled Chicken Peach Salad in Balsamic Vinaigrette	20
<i>Mix grilled salad, chicken, peach, red onions, corn and goat cheese</i>	
Crispy Arugula Salad	17
<i>Arugula, apple, cucumber, goat cheese, pecan, crispy prosciutto in balsamic dressing</i>	
Cesar Salad	17
<i>Served in cheese basket</i>	
Otono Salad	17
<i>Mix green, avocado, walnuts, green apple, cherry tomato, gorgonzola, cucumber, red wine vinaigrette</i>	
Avocado Shrimp Salad	22
<i>Grilled shrimp, cucumber, cherry tomato iceberg lettuce, red onions in lemon citronette</i>	
Fava Beans Pecorino Arugula Salad in lemon Sauce	17
Spinach and bacon salad in Caesar dressing	18



081 PIATTI D'AUTORE

Sunday Sauce (Not Gravy)	25
<i>Pork ribs, sausage, braciola and meatballs over rigatoni</i>	
Forma di Parmigiano	25
<i>An authentic Italian dish. Spaghetti sauted with cognac, made in a parmigiano reggiano wheel in fresh tomato sauce</i>	
Miscelatore	25
<i>Risotto cooked with provolone cheese finished in our cement mixer</i>	

MANGIA SANO

Zucchini Linguini	25
<i>served with shrimp in tomato sauce</i>	
Grilled Eggplant	25
<i>with mushrooms, zucchini, asparagus, shrimp topped with balsamic dressing</i>	
Butternut Squash and Bean Soup	17
Escarole and Bean Soup	17
Braised Swordfish	33
<i>served with tomatoes olives and capers</i>	

PASTA

Linguini Fra Diavolo with Shrimp	24
Campanelle Pasta	20
<i>with short ribs and truffle oil in red sauce</i>	
Rigatoni Salsiccia and Eggplant Red Sauce	18
Farfalle	19
<i>with sausage, chicken, broccoli, prosciutto in creamy sauce</i>	
Paccheri Pasta	20
<i>in porcini mushroom sauce</i>	
Orecchiette Broccoli Rabe and Sausage	19
Tagliatelle	19
<i>with asparagus, spicy sausage, shitake mushroom in creamy sauce</i>	
Pappardelle Bolognese	19
Linguini Clams and Shrimp	25
<i>in garlic and oil sauce</i>	
Penne Alla Grappa	22
<i>with chicken, prosciutto, broccoli rabe, cherry tomato in vodka sauce</i>	
Butternut Squash Ravioli	23
<i>with brussel sprouts, pancetta and onions in zafferano sauce</i>	
Cavatelli Eggplant and mozzarella finished in the oven red sauce	19
Meat lasagna	22
Gnocchi	22
<i>with mushrooms, peas, pancetta in creamy oreganata sauce</i>	

RISOTTO

Risotto Gamberi e Zucchine	20
Risotto with Porcini	20
Seafood Risotto	25
Eggplant and Swordfish Risotto	23
Shrimp Limoncello	
Risotto with Arugula	25
Risotto Primavera	23
Risotto Napa Cabbage and Beans in Red sauce	23

POLLO

Butterfly Chicken Parmigiano	25
<i>served with mashed potato</i>	
Pollo Portobello	26
<i>with ricotta, artichoke, roasted peppers served with mashed potato in white oreganato creamy sauce</i>	
Chicken Fiorentina	26
<i>onions, mushrooms, spinach, ham, mozzarella, creamy sauce, served with stuffed potato skin</i>	
Lemon Eggs Fried Chicken	27
<i>served with eggplant, prosciutto, mozzarella in lemon artichoke caper sauce. Accompanied with sautéed spinach and garlic mashed potato</i>	

CARNE

Skirt Steak	37
<i>served with mashed potato, onions, fava beans and pancetta</i>	
Bistecca	40
<i>served with roasted potato and broccoli rabe</i>	
Veal Chop Milanese	45
<i>served with arugula, tomato and shredded parmigiano</i>	
Braised Short Rib	\$35
<i>Served with polenta, sautéed brussels sprouts with canadian bacon</i>	
Grilled Pork Chop	\$35
<i>Served with Mashed Potato and topped with Sautéed Onions and Roasted Peppers</i>	

PESCE

Egg Battered Pan Fried Filet Sole	30
<i>served in lemon sauce with French beans</i>	
Roasted Salmon	33
<i>served over corn, beans, and Italian sausage chili</i>	
Branzino Oreganata	35
<i>served with roasted potato and broccoli rabe</i>	
Grilled Branzino	35
<i>with asparagus, fried polenta rings with herbs lemon sauce</i>	
Salmon in Citrus Sauce	35
<i>over asparagus and mashed potato</i>	

CORTORNI

Polenta	9
Asparagus	9
Mushrooms	9
Roasted Potato	9
Sauteed Spinach	9



Consumer Information: Consuming raw or undercooked seafood, shellfish, poultry, meats or eggs may increase your risk of food borne illness

EST. 2018
CENA 081
ITALIAN

*PARTY ROOM
OUTSIDE PATIO
CATERING*