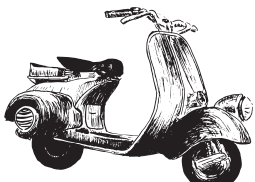


PRIMIS TO SHARE

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| GRILLED COUNTRY BREAD featuring fresh bread from “Olde Hearth Bread Company” with great extra virgin olive oil, cracked pepper <i>Add Whipped Ricotta 4</i> | 5 |
| FRITTI MISTO calamari, shrimp, lemon, confetti peppers, marinara, lemon aioli | 15 |
| BEEF CARPACCIO* thinly sliced eye of round beef, lemon aioli, capers, arugula, crostinis | 16 |
| BURRATA & ARUGULA fresh burrata, heirloom tomato, arugula salad, balsamic | 15 |
| ZUCCHINI FRITTI “Enough for the table!” fried zucchini straws, lemon aioli, marinara | 9.5 |
| 12 MONTH PROSCIUTTO WITH RICOTTA grilled country bread, whipped ricotta, 12 month prosciutto, olive oil | 13 |



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| SHRIMP “AQUA PAZZA” SCAMPI 🌶️ charred tomato in a spicy <i>crazy water</i> , reggiano, calabrian peppers, grilled country bread | 17 |
| NANI’S SAUSAGE BREAD (LIMITED AVAILABILITY) fennel sausage, baked mozzarella, sesame seeds, pomodoro dipping sauce “When we’re out, we’re out!” | 14 |
| HOUSE-MADE MEATBALLS (3) house-made marinara, topped with whipped ricotta | 16 |
| CHEF ROB’S STUFFED PEPPERS 🌶️ house-made fennel sausage, spicy marinara, reggiano | 14 |
| HOUSE-MADE “ITALIA” WEDDING SOUP “A meal in and of itself” house-made meatballs, broth, leafy greens, country bread | 10 |
| SOUP DEL GIORNO chef’s daily creation using the freshest vegetables | 9 |

INSALATA

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| CLASSIC CAESAR fine cut romaine, pecorino romano, house-made caesar dressing | 13 |
| SIMPLE GREEN SALAD romaine, kale, arugula, tomatoes, shaved parmesan, vinaigrette <i>Add to any Salad Chicken 8 Salmon 9</i> | 11 |

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| ARUGULA WITH CHOPPED ARTICHOKE HEARTS artichoke hearts, reggiano, fresh lemon juice, olive oil | 12 |
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| BAR ITALIA CHOPPED SALAD chopped greens, salami, tomato, onion, cucumber, feta, garbanzo beans, croutons, kalamata olives, red wine vinaigrette | 14 |
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WOOD-FIRED PIZZA

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| MARGHERITA roma tomato, fresh mozzarella, olive oil, torn basil, flaky salt | 16 |
| PEPPERONI 🌶️ pepperoni, mozzarella, house tomato sauce, honey & chili oil drizzle | 16 |
| SPICY TRICOLORE 🌶️ spicy vodka sauce, marinara swirled, pesto drizzle | 17 |
| THE PIG & FIG ripened figs, prosciutto, jam, fresh mozzarella, arugula, lemon, olive oil | 18 |

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| MUSHROOM BIANCO roasted wild mushrooms, cipollini onions, goat cheese, mozzarella, truffle oil | 18 |
| ARTICHOKE & CHICKEN PESTO grilled chicken, artichoke hearts, house pesto, sliced heirloom tomatoes, fresh mozzarella | 17 |
| PIZZA DEL GIORNO chef’s choice of the day | MP |

FRESH HOUSE PASTAS

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| CHEF ANDY’S BUCATINI BOLOGNESE classic fresh bucatini with our house-made special meat sauce | 19 |
| GARGANELLI DIAVOLO WITH SHRIMP 🌶️ garganelli pasta, shrimp, our classic diavolo sauce | 20 |
| SPAGHETTI & MEATBALLS with whipped ricotta | 18 |
| GULF SHRIMP SPAGHETTI fresh gulf shrimp, bagna càuda, capers, olive oil | 24 |
| PESTO BUCATINI WITH CHICKEN parsley, pine nuts, tomatoes, parmesan cheese, basil, mozzarella | 17 |
| SPICY VODKA RIGATONI 🌶️ fresh rigatoni pasta, “Carbone Style” | 19 |
| LEMON CHICKEN PRIMAVERA chicken, lemon parmesan cream sauce, fresh vegetables | 19 |
| ZOODLES WITH MUSHROOM BOLOGNESE 🌱 a duxelle of shiitake and cremini mushrooms, shallots, garlic, red wine, ripe tomatoes, zucchini noodles | 17 |

SECONDI

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| ATLANTIC SUSTAINABLE SALMON* pan seared with cipollini onions, fennel, broccolini, lemon butter | 25 |
| CRISPY CHICKEN LIMONE parmesan crusted chicken, arugula, lemon butter sauce | 20 |
| GRILLED BRANZINO “VIA CAROTA” STYLE* open faced, cipollini onions, fennel, spicy broccolini, lemon butter | 33 |
| OUR FAMOUS HOUSE-MADE LASAGNA made fresh in-house daily with bolognese meat sauce, marinara, fresh whipped ricotta | 19 |
| CRISPY SNAPPER PICCATA lemon, capers, beurre blanc, with arugula salad | 32 |
| CLASSIC CHICKEN PARMESAN romano and parmesan crusted chicken, spaghetti pomodoro | 21 |
| VEAL MARSALA thinly pounded veal, dry marsala, shallots, arugula salad | 27 |
| SEARED HALIBUT RISOTTO seared halibut filet, mushroom parmesan risotto | 36 |

CONTORNI

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| SPICY BROCCOLINI <i>toasted breadcrumbs, grilled lemon</i> 🌶️ | 8 |
| PARMESAN FINGERLING POTATOES <i>pan roasted</i> | 7 |
| HEIRLOOM TOMATO SALAD <i>fresh mozzarella, basil</i> | 9 |

PRIMI PASTA

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| PRIMI SPAGHETTI MARINARA | 10 |
| PRIMI PASTA VODKA 🌶️ | 10 |

**Gluten Free pasta upon request 🌱 Vegan

20% service charge will be included for parties of 6 or more.