

Gianfranco Vecchio  
General Manager

Eric Zoeller  
Assistant General Manager



Kevin Grangier  
Owner/Developer

Paolo Pastorino  
Executive Chef

## HOUSE COCKTAILS

### HELLO CELLO 16

Campari, Luxardo Limoncello, Blood Orange, Black Pepper

### SOLETTA 16

Fiorente Elderflower Liqueur, Fig, Rosemary, Prosecco

### TRUE MANHATTAN 18

True Story Rye, Amaro Camatti, Torino Rosso, Orange Bitters

### MATUSALEM FOSTER 16

Matusalem Gran Riserva, Banana, Vanilla, Spiced Sugar Rim

## WOOD-FIRED STARTERS

### ARTICHOKE DIP (V) 14

Artichoke Hearts, Caramelized Shallot; Parmesan-Herb Flatbread

### CALZONE GOLOSO 26

Prosciutto Cotto, Fresh Mozzarella, Pepperoni, Sausage, Ricotta

### FIG & PIG PIZZA 22

Fresh Mozzarella, Brie, Guanciale, House-made Mission Fig Jam, Caramelized Onion, Fresh Arugula

### QUATTRO FORMAGGI PIZZA (V) 22

Fresh Mozzarella, Gorgonzola, Fontina, Asiago Romano

### REGINA MARGHERITA PIZZA (V) 18

San Marzano Tomato Sauce, Fresh Burrata, Fresh Basil

### DIAVOLA PIZZA 20

San Marzano Tomato Sauce, Fresh Mozzarella, Spicy Soppresata Salami

*Hand-made, hand-tossed  
Gluten-free pizza dough available upon request*

## SALAD

### GRILLED ROMAINE CAESAR SALAD 14

Heart of Romaine Lettuce, Pecorino Romano, Toasted Pumpkin Seeds, Focaccia Breadcrumbs, Shaved Parmigiano

### ITALIAN CHOPPED SALAD 14

Lettuce Mix, Radicchio, Pepperoni, Fresh Mozzarella, Red Onion, Pickled Peppers, Castelvetrano Olives, Garlic Crouton, House Italian Dressing

### PEACH CAPRESE (GF) 16

Arugula Tossed in Olive Oil, Sliced Mozzarella, Peaches, Heirloom Tomatoes, Peach Vinaigrette, White Balsamic Reduction, Topped with Smoked Black Pepper

### SALAD ADDITIONS

Grilled Gulf Shrimp (5) 16

4-oz. Verlasso Salmon 16

6-oz. Grilled Chicken Breast 8

### CHAO SPORCO 16

Veritas Vodka Italiano, Cafe de Olla, House Chai, Cardamom Bitters

### CENTURION 18

Gran Centenario Anejo, Domaine Canton, Caramel

### OLD GRAND DAD OLD FASHIONED 16

Old Grand Dad, Vincenzi Amaretto, Ratafia Ciliegie, Orange Bitters

### BASILICO 16

Elena Penna Sicilian Gin, Lime, Simple Syrup, Basil

## APPETIZERS

### CRAB ARANCINI (3) 24

Classic Italian Arancini stuffed with Maryland Blue Lump Crab cover with House Made Lemon Aioli

### FRITTO DI MARE 26

Crisp, Hand-Battered Jumbo Gulf Shrimp and Calamari, Pickled Peppers; Lemon Aioli, House Pomodoro Sauce

### SAUTÈ MUSSELS 24

Prince Edward Island Mussels, Butter, White Wine, Parsley; Grilled Baguette

### SUPPLÌ (2) 20

Classic Roman Suppli stuffed with Risotto Bolognese Sauce with Mozzarella and Basil Heart

### POLENTA & MEATBALLS (4) 20

Creamy Polenta, Mozzarella, Shaved Parmigiano, House-made Meatball Topped; House Pomodoro Sauce

### CARPACCIO 26

Thinly-sliced, Grade A4 American Wagyu, Olive Oil, Maldon Salt, Arugula, Radicchio, Dijon Aioli, Crispy Capers; Grilled Baguette

“Good food, good wine, and good company. That’s Italian living.”

V - Vegetarian  
GF - Gluten Free

Consuming raw or undercooked meats, poultry or seafood, dairy and eggs may increase risk of foodborne illness

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# PASTA

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*All pasta made in-house, by-hand, daily. Gluten Free pasta available upon request.*

## PESTO PRIMAVERA (V) 26

Gnocchi, Seasonal Vegetables, Signature Genova Creamy Pesto

## BAKED SEAFOOD SCAMPI 54

Maine Sea Scallop, Gulf Shrimp, Maryland Blue Lump Crab, Maine Lobster, Salmon, A Handful of Hand-made Rigatoni, Seafood Cream, Focaccia Breadcrumb

## PASTA ALLA CARBONARA 28

Hand-made Spaghetti Pasta, Crispy Guanciale, Pecorino Romano, Black Pepper, Egg Yolk

## MUSHROOM TRIFOLATA (V) 30

Hand-made Mafalde, Velvety Garlic Cream, Wild Mushroom Blend, Asparagus, Peas; Black Truffle Oil

## CACIO E PEPE 26

*Your choice of SAUSAGE, CHICKEN or WILD MUSHROOMS*

Hand-made Rigatoni, Pecorino Romano, Cracked Black Pepper, Beurre Monté Butter

## SPAGHETTI & MEATBALLS (3) 26

Hand-made Spaghetti, House Pomodoro Sauce, our Famous Traditional Beef Meatballs, Shaved Parmesan

## RAGÙ ALLA BOLOGNESE 28

Hand-made Orecchiette, Ricotta Nest, Slow-Stewed San Marzano Tomatoes, Red Wine, Local Ground Beef, Pecorino Romano; Olive Oil & Parsley

## LASAGNA 30

Hand-made Egg Pasta Sheets, Beef Ragù, House Pomodoro, Béchamel, House-made Ricotta Cheese, Savory Herbs, Fontina & Manchego Cheese Blend

## PASTA ADDITIONS

4-oz Salmon 16

Grilled Shrimp (5) 16

6oz Lobster Tail 46

U-12 Scallops (2) 26

Grilled Italian sausage 12

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# ENTREES

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## CATCH OF THE WEEK MKT

Weekly Fish Special

## VERLASSO SALMON 44

Maryland Blue Lump Crab Risotto, Sun-dried Tomato, Grilled Asparagus; Lemon Caper Cream Sauce

## CHICKEN FRANÇAISE 36

Flour-Dredged, Egg-Dipped, Seared Chicken Breast, Creamy Herbed Angel Hair, Roasted Haricot Vert, Topped with a Sage Velouté and Fried Capers

## GRADE A4 AMERICAN WAGYU FILET "Al Pepe Verde" 90

Grade A4 American Wagyu Filet flambéed with Creamy Bourbon Pepper-green Sauce, Garlic Mashed Potatoes, Grilled Asparagus, Veal Demi-Glace, Maldon Salt and Chive Butter

## VEAL PARMIGIANA 46

Panko-Encrusted Veal Scallopini, Hand-made Spaghetti, House Vodka Sauce

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# SHAREABLE SIDES

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### BRUSSELS SPROUTS 12

Pickled Shallots, Saba Vinegar

### SAUTÉED BROCCOLI 10

Garlic, Chili Flake, Olive Oil

### SAUTÉED SPINACH 10

Garlic, Shallot, Olive Oil

### GRILLED ASPARAGUS 10

Shaved Parmigiano, Saba Balsamic Reduction

### CRISPY TUSCAN POTATOES 10

Fresh Herbs, Pecorino Romano Cheese, Red Pepper Remoulade

### CRAB RISOTTO 18

Blue Jumbo Lump Crab, Sun-dried Tomato, Asparagus