

Piattto

FRESH KITCHEN & BAR

FIRST LOOK STARTERS

CRISPY PAN-SEARED RISOTTO LUMP CRAB CAKES
citrus fennel slaw 12

FRIED GREEN TOMATOES
goat cheese, fresh basil, balsamic reduction 8

CALAMARI FRITTI
crispy calamari, garlic chili sauce 11

FRIED TUSCAN SHRIMP
scallions, sweet-and-spicy chili sauce 13

ITALIAN WHITE BEAN HUMMUS AND OLIVE TAPENADE
fresh vegetables, naan bread 8
* + Add imported cured meats 4

MEDITERRANEAN MUSSELS
chili garlic white wine sauce, pesto crusted bread 11

BRUSCHETTA BASILICO
vine-ripened tomatoes, chopped olives,
fresh mozzarella 6

CHEESY GARLIC BREAD
homemade dough, fresh herbs, mozzarella cheese 7

CAPRESE
vine-ripened tomatoes, fresh mozzarella,
basil, balsamic reduction 8

SALADS

All Dressings Are Made Fresh in House
add: chicken 4, salmon 7, steak 7, shrimp 7

OPERA SALAD
sweet potato, cherry tomatoes, spring mix,
baby kale, goat cheese, leeks, crispy pancetta,
house balsamic vinaigrette 10

*** PIATTO ITALIAN ANTIPASTI SALAD**
sliced imported cured meats, cherry peppers, tomatoes,
aged provolone, kalamata olives, sweet red onions,
shaved iceberg lettuce, italian vinaigrette 11

CAESAR SALAD
hearts of romaine, rustic garlic croutons, roasted
garlic, lemon, dijon, parmigiano-reggiano crisp 8

PARK FIELD GREENS
chianti-poached Bosc pears, gorgonzola,
sweet onions, tomatoes, spicy pecans,
honey walnut balsamic 10

WOOD-FIRED OVEN 12-INCH PIZZA PIES

Make Any Pie Gluten-Free +2 (10 inches)

MARGHERITA
vine-ripened tomatoes, fresh mozzarella, roasted
garlic, fresh basil, pomodoro sauce 12

THE GREEK
kalamata olives, goat cheese, mozzarella,
peperoncino, sweet onion, roasted peppers,
oregano, lemon oil, pomodoro sauce 14

CHICKEN CACCIATORE
seared chicken breast, sun-dried tomatoes,
aged provolone, mozzarella, bell peppers,
onions, roasted garlic, pomodoro sauce 14

FOREST
wild mushrooms, goat cheese, mozzarella,
pomodoro sauce, roasted shallots, arugula 14

MEAT LOVER'S
pancetta, meatballs, Italian sausage,
pepperoni, cherry peppers, mozzarella,
fresh basil, pomodoro sauce 16

BUILD-YOUR-OWN PIE

BASIC CHEESE 11 / GLUTEN-FREE 13

TOPPINGS

meat and cheese 1.75 each / vegetables and fruit 1.25 each

MEATBALLS	ARTICHOKES
PEPPERONI	SAUTÉED MUSHROOMS
PROSCIUTTO	PINEAPPLES
SHRIMP	SPINACH
BACON	JALAPEÑOS
ANCHOVIES	KALAMATA OLIVES
SMOKED HAM	ROASTED PEPPERS
SAUSAGE	ONIONS
CHICKEN	ARUGULA
FRESH MOZZARELLA CHEESE	GRILLED EGGPLANT
	TOMATOES
	PESTO

Piattto

FRESH KITCHEN & BAR

FRESH HANDMADE PASTAS AND RISOTTOS

Please Ask About Our Gluten-Free Pasta Options

PASTA ANGELINA

kalamata olives, goat cheese, tomato fond,
spinach, fresh basil, cappelini 13

SHRIMP MARIBOU

sautéed shrimp, artichokes, charred peppers, oven-
dried tomatoes, spinach, fresh tagliatelle 17

SPINACH AND RICOTTA CHEESE RAVIOLI

wild mushrooms, arugula, parmigiano-
reggiano, white truffle oil 14

PIATTO SEAFOOD SUPREME

tiger shrimp, clams, fresh fish, mussels,
calamari, napolitana sauce, cappelini 22

PENNE & CHICKEN

sautéed wild mushrooms, pesto cream 15

LASAGNA BOLOGNESE

layers of meat, ricotta, mozzarella cheese 14

SCOTTISH SALMON

lemon, fresh basil, capers, roma tomatoes,
sweet pea risotto, grilled asparagus 22

VEGETABLE RISOTTO

roased seasonal vegetables 14

add: chicken 4, salmon 7, steak 7, shrimp 7

SPECIALTY ENTRÉES

CHICKEN OR VEAL PARMIGIANA

house pomodoro, mozzarella, fresh tagliatelle,
roasted seasonal vegetables 17/21

CHICKEN OR VEAL MARSALA

wild mushroom wine sauce, roasted red
potatoes, seasonal vegetables 17/21

CHICKEN OR VEAL SALTIMBOCCA

stuffed with prosciutto de parma, aged provolone
cheese, fresh sage, madeira wine sauce, roasted
red potatoes, seasonal vegetables 18/23

CHICKEN OR VEAL PICCATA

white wine, lemon, fresh herbs, capers, roasted
red potatoes, seasonal vegetables 17/21

**WE SERVE CLASSIC & GOURMET
SANDWICHES & PANINI WRAPS FOR LUNCH!**