

Dinner

ANTIPASTI

- Zuppa Di Giorno** ask your server **\$6**
- Warm Castelvetro Olives** citrus, fennel (VG, GF, DF) **\$5**
- Burrata** olive oil, sea salt, arugula, crostini (V) **\$14**
- Bruschetta** eggplant, tomato, bell pepper, olives, crostini (VG, DF) **\$10**
- Roasted Cauliflower** caper aioli (V, DF, GF) **\$9**
- Calamari Fritti** monterey squid, cocktail sauce (DF) **\$14**
- Mussels A La Plancha** sea salt, butter, lemon (GF) **\$16**
- Wood Oven Prawns** garlic, olives, cream, lemon **\$16**
- Steamed Clams** white wine, lemon, garlic (GF, DF) **\$16**
- Grandma's Meatballs** beef, veal, tomato sauce, parmesan **\$14**
- Beef Carpaccio** capers, fennel, arugula, chives, olive oil, shaved parmesan (GF) **\$14**

INSALATA

- Caesar Salad** heart of romaine, shaved parmesan, garlic croutons **\$12**
 - Wedge Salad** iceberg, buttermilk dressing, cherry tomato, bacon, chives (GF) **\$12**
 - Roasted Beets** arugula, romaine, goat cheese, pistachios, balsamic (V, GF) **\$12**
 - Tricolore** arugula, radicchio, endive, lemon vinaigrette, shaved parmesan (V, GF) **\$12**
 - Kale Salad** kale, apple, blue cheese, walnuts, olive oil (V, GF) **\$13**
- Add Anywhere grilled shrimp \$9, chicken \$6, salmon \$9*

PIZZA

- Margherita Pizza** tomato, mozzarella, basil, olive oil (V) **\$14**
- Prosciutto Pizza** parmesan, mozzarella, arugula, truffle honey **\$18**
- Napoletana Pizza** tomato, anchovies, capers, hot peppers, olives, oregano (DF) **\$16**
- Funghi Pizza** hen of the woods, portobello, cremini, fontina, mozzarella, thyme (V) **\$16**
- Pepperoni Pizza** molinari pepperoni, tomato, parmesan, mozzarella, arugula **\$16**

PASTA & RISOTTO (gluten free pasta available on request)

- Capellini Pomodoro** shrimp, garlic, tomato, basil (vegetarian option available) (DF) **\$24**
- Rigatoni Al Forno** chicken, italian sausage, tomato, kalamata olives, fontina **\$20**
- Pappardelle Bolognese** beef ragout, tomatoes, parmesan **\$22**
- Linguini With Clams** manilla clams, garlic, lemon, spring onion (DF) **\$22**
- Nudi** ricotta, creme, truffle (V) **\$22**
- Strozzapreti** eggplant, zucchini, spaghetti squash, olive oil, pesto (VG, DF) **\$18**
- Tagliatelle Carbonara** pancetta, cream black truffle, poached egg **\$20**
- Lobster - Butternut Squash Risotto** atlantic lobster tail, arugula, mascarpone **\$28**
- Shrimp Risotto** gulf shrimp, citrus, parmesan **\$22**
- Roasted Mushroom Risotto** hen of the woods, cremini, portobello, gruyere (V) **\$20**

SECONDI

- Piacere Burger** beef patty, cheddar, tomato, lettuce, avocado, fries **\$16**
- Ossobuco** veal shank, carrots, polenta, gremolata (GF) **\$28**
- Chicken Parmesan** spaghetti, mozzarella, tomato **\$24**
- 20 oz Bone In Ribeye** shoe string fries, demi glaze (DF) **\$38**
- Lobster Cioppino** mussels, clams, shrimp, lobster, salmon **\$28**
- Atlantic Salmon** black lentils, carrots, sherry vinaigrette (DF, GF) **\$28**
- Whole Branzino** shaved fennel, lemon, basmati rice (GF) **\$34**
- Rack of Lamb** rosemary roasted fingerling potatoes, cherry reduction (DF, GF) **\$38**

CONTORI

- Roasted Brussel Sprouts** (VG, DF, GF) **\$8**
- Sautéed Spinach** (VG, GF, DF) **\$8**
- Shoe String Fries** (VG, GF, DF) **\$6**
- Rosemary Roasted Fingerling Potatoes** (VG, GF, DF) **\$7**
- Basmati Rice** (V, GF) **\$6**

The consumption go raw or undercooked meat, poultry, shellfish or egg may increase your risk of food borne illness.
 V - Vegetarian, VG - Vegan, DF - Dairy Free, GF - Gluten Free