16

CEVAPI 4/8 Beef and veal sausage, ajvar, feta cheese, mediterranian bread	/20
POLENTA Fried, mushroom gorgonzola, cherry tomatoes in a cream sauce	15
SALMON TARTAR Fresh salmon, avocado, capers, red onion, cherry tomatoes	19
BRUSCHETTA Diced seasoned tomatoes, ricotta spread, arugula balsamic glaze	13
POLPETTE Homemade meatballs with pomadoro sauce and touch of ricotta	13
KEFALOTRYI Baked goat cheese dip	11
MARINATED OLIVES Marinated olives with garlic	11
CHARCUTERIE Cured meats and cheese	27
BUREK Ask your server about filling options	13
COZZE MARINARA Mussels tossed in arrabiatta sauce	18
ALBANESE Olive oil, mozzarella, all beef pepperoni, hot cher peppers	18 ry
MARGHERITA Red sauce, mozzarella, tomatoes, basil, balsamic glaze drizzle	15
LA VERDURA Red sauce, mozzarella, ricotta , cherry tomatoes, kalmata olives, arugula	18
CREATE YOUR OWN	
Avaliable add-ons Chicken/Shrimp/Salmon	
RUCOLA Arugula, apples, walnuts, fried goat cheese balls, honey vinaigrette, balsamic glaze	14
CAESAR Homemade Caesar dressing, romaine, croutons, parmigianno reggiano	12
CAPE COD Arugula, dried cranberries, walnuts, chopped apples, blue cheese crumbles	14
CAPRESE Vine ripe tomato, fresh mozzarella, basil, balsamic glaze	14
GREEK Romaine, kalamata olives, red onions, cherry tomatoes, feta cheese, cucumber	14
BEET Pickled beets, celery, shallots tossed together in honey dijon mustard	14
SOUP OF THE DAY Ask your Server for the soup of the day	8

FRITO MISTO
Crispy calamari & 2 shrimp with marinara and garlic aioli

BRANZINO Roasted mediterranean seabass, lemon caper saucherry tomatoes and potatoes	38 ce,
BEEF STROGANOFF Pappardelle pasta with portobello mushroom marsala wine sauce	30
LOBSTER FRA DIAVLO Lobster tail capellini pasta with fra diavolo sauce, garlic, cherry tomatoes	34
PRISHTINA Spinach and roasted garlic ravioli served over a creamy pesto sauce with sundried tomatoes	25
PAESANO Rigatoni, grilled chicken, broccoli, spinach, hot cherry peppers, mushroom and garlic olive oil with shaved parmigiana and feta cheese on top	24
MARIOS Pappardelle pasta, Jimmy's sausage, portobello mushrooms, sundried tomatoes, spinach, marsala cream sauce	27
ADDIOLIO Orecchiette pasta, grilled chicken, fennel, sundried tomatoes kalamata olives, almonds, arugula in our pernoid sauce	21
MEAT LASAGNA All beef bolognese sauce, mozzarrella	19
ALLA VODKA Rigatoni, spicy vodka sauce, baby spinach, grilled chicken	22
DUAS Fettuccini pasta, shrimp, mussels, anchovies, cape kalamata olives in a spicy mediterranean sauce	30 rs,
Fettuccini pasta, shrimp, mussels, anchovies, cape	24 ila,
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^{*} Limited substitution may subject to charge *consuming raw or undercooked meat, fish, or fresh shell eggs may increase your risk of food borne illness, especially if you have medical conditions*