



Small Plates*	
ZUCCHINI FRITTE	14
Panko encrusted, flash fried, lemon-herb aioli	
FRIED RAVIOLI	15
Seven crispy fried ravioli, side of marinara	
CRISPY CALAMARI	15
Sweet and spicy peppers, pepperoncini, garlic butter, scallions	
ITALIAN NACHOS	15
Lightly fried wontons, Italian sausage, mozzarella, black olives, tomatoes, scallions, banana peppers, asiago cream sauce	
CRAB DIP	21
Spinach, artichokes, alfredo, asiago sauce, crostini	
ANTIPASTA PLATTER (GF) (Small/Large)	16/30
Prosciutto, salami, burrata, kalamata olives, artichoke hearts, roasted tomatoes	

Soups & Salads*	
TODAYS SOUP 7oz.	6
CUP OF SOUP AND CHOICE OF 1/2 SALAD OR 1/2 FLATBREAD	14
MIXED FIELD GREEN SALAD (GF) With Entrée 6	12
Tomatoes, carrots, red cabbage, seasoned croutons	
CAESAR SALAD (GF) With Entrée 6	12
Romaine, Caesar dressing, seasoned croutons, Reggiano parmesan	
BLT WEDGE SALAD (GF)	12
Iceberg lettuce, diced tomatoes, bacon, buttermilk garlic dressing	
GRANNY SMITH APPLE SALAD (GF)	14
Mixed field greens, toasted pecans, apples, red grapes blue cheese crumbles, port-wine vinaigrette	
ROASTED PEAR & BEET SALAD(GF)	14
Roasted pears, beets, mixed field greens, walnuts, parmesan, charred shallot vinaigrette	
SPINACH & GOAT CHEESE SALAD (GF)	14
Lightly fried goat cheese medallions, red onions, diced egg, warm pancetta dressing	
ROASTED CHICKEN PANZANELLA SALAD	14
Arugula, burrata, red onions, tomatoes, black olives, peppers, pepperoncini, basil, croutons, herb vinaigrette	
TUSCAN CHOP SALAD (GF)	14
Chopped romaine & iceberg lettuce, onions, artichokes, mushrooms, tomatoes, kalamata olives, banana peppers, feta, sherry vinaigrette	
BERRY SALAD (SEASONAL) (GF)	14
Mixed greens, strawberries, raspberries, blackberries, blueberries and pecans with honey lime vinaigrette	
AHI TUNA (GF)	22
Sashimi Tuna seared medium rare with a seasoned crust, mixed greens, carrots, red cabbage, with honey lime vinaigrette	

Add Grilled Chicken Breast 7, Six Shrimp 10, Two Scallops* 15, 8 oz. Salmon* 12, Tuna* 12, One Crabcake 15

Sandwiches *	
VEGGIE	12
Cremini mushrooms, artichoke hearts, roasted peppers, arugula pesto, flat bread, mozzarella	
TURKEY BLT	14
Applewood smoked bacon, Swiss, lettuce, tomato, mayo, focaccia bread	
CHICKEN PESTO	14
Mozzarella, pesto sauce, field greens, tomato, basil, focaccia bread	
MEATBALL HOAGIE	14
Mozzarella, San Marzano red sauce, hoagie	
CHICKEN PARM	14
Italian bread crumbs, mozzarella, San Marzano red sauce, hoagie	
MAMBO ITALIANO	15
Capicola, salami, roast beef, mozzarella, field greens, red onions, balsamic vinaigrette, focaccia bread	

Sides*	
Vegetable Plate - Pick Three Sides	17
Parmesan Risotto (GF) - Crispy Fingerling Potatoes—Sautéed Spinach with Lemon Butter (GF) - Sautéed Broccoli (GF) - Sautéed Mushrooms & Onions (GF) - Spinach-Roasted Tomato Orzo - Asparagus (GF) - Crispy Brussel Sprouts with Balsamic Glaze - Smoked Gouda Mac & Cheese With Pancetta - 9	
Extra Salad Dressing \$1 - Extra Sauce \$2 - Bread \$2	

Flatbreads*	
MARGHERITA	14
Roasted tomatoes, burrata, roasted garlic, fresh basil, mozzarella	
UNCLE TONY'S FAVORITE	15
San Marzano red sauce, pepperoni, Italian sausage, mozzarella, roasted garlic, red onion	
MEATBALL	15
Ground pork, beef, ricotta, roasted fennel and onion, cracked black pepper, mozzarella	
ROASTED CHICKEN	15
Pesto cream, spinach, cremini mushrooms, pancetta, caramelized fennel and onions, mozzarella	
PROSCIUTTO & FIG	15
Arugula, mozzarella, lemon oil, prosciutto and fig paste	

Italian Style Classics *
We use only thinly pounded chicken or veal tenderloins prepared in one of the following styles.

	CHICKEN /	VEAL
PICATTA STYLE (GF)	16	22
Lemon butter, white wine, capers, garlic, capellini		
PARMESAN STYLE(GF)	16	22
San Marzona red sauce, mozzarella, italian bread crumbs, linguine with red sauce Sub Zucchini 19		
MARSALA STYLE(GF)	16	22
Marsala wine demi-glaze, cremini mushrooms, fontina cheese, capellini		
SCALOPPINI STYLE(GF)	16	22
Artichoke hearts, mushrooms, smoked pancetta, lemon butter, capellini		
SALTIMBOCA STYLE(GF)	16	22
Smoked pancetta, spinach, lemon butter, capellini		

Mains*	
POLLO ISABELLA (GF)	15
Grilled chicken breast, sun-dried tomatoes, spinach, goat cheese, lemon basil beurre blanc Substitute Salmon add 12	
PANROASTED CHICKEN (GF)	15
Sautéed shaved brussels sprouts, crispy fingerling potatoes, rosemary-bacon pan jus	
SHRIMP MESSINA (GF)	16
Cremini mushrooms, spinach, toasted pine nuts, lemon butter, capellini	
LOBSTER RAVIOLI	22
Lobster sherry cream sauce with roma tomatoes and spinach	
NC RAINBOW TROUT	23
Shaved brussels sprouts, mushrooms, pancetta, dill cream sauce	
MUSSELS PERNOD (GF)	25
Garlic, basil, white wine, lemon butter, anisette, tomatoes, onions, crostini & capellini pasta	
PORK RIBEYE (GF)	21
Smoked sausage & tomato pan jus, roasted tomatoes, mushrooms, parmesan risotto	
PINE NUT ENCRUSTED SALMON	21
Dijon Mustard coated & breaded with panko bread crumbs and pine nuts, roma	
CRABCAKE TRAVINIA (One/Two)	20/38
Jumbo lump crabmeat, spinach & roasted tomato orzo, lemon butter	
SCALLOPS PAN SEARED (GF) (Two/Four)	16/32
Artichoke pesto risotto, basil infused oil, sautéed to medium rare	

Pastas*	
LASAGNA BOLOGNESE	15
Pork and beef Bolognese sauce, ricotta, mozzarella, parmesan	
FETTUCCINE ALFREDO (GF)	14
Parmesan cream sauce, roasted garlic, chives	
SPAGHETTI BOLOGNESE (GF)	14
Pork, veal and beef Bolognese sauce	
PASTA MIA NONNA (GF)	16
Bowtie pasta, grilled chicken, mushrooms, roasted tomatoes, asiago cream sauce	
SAUSAGE & PEPPERS RUSTICA (GF)	16
Italian sausage, roasted peppers, red onions, oregano, basil, cavatappi, spicy marinara, mozzarella	
PESTO NAPOLINA	20
Bowtie pasta with creamy pesto sauce, pulled chicken, spinach and sun dried tomatoes	
PASTA CARBONARA	18
Mushrooms, peas, prosciutto, white truffle oil, garlic cream sauce with linguine	
SHORT RIB BOLOGNESE (GF)	23
Slow braised beef, roasted garlic with tomato cream sauce, mascarpone cheese Add Two Meatballs 6, Grilled Chicken Breast 7, Six Shrimp 10, Two Scallops* 15, 4 oz. Italian Sausage 6, 8 oz. Salmon* 12, Tuna* 12, One Crabcake 15	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.