

**Antipasti
(Appetizers)**

Carpaccio - Thinly sliced grass fed beef, organic arugula, grape tomatoes, capers, parmigiano reggiano, lemon, evoo	9.95
Polenta - House made marinara, crumbled wild boar sausage, parmigiano	8.95
East coast baked clams - Garlic, fresh herbs, panko bread crumbs, lemon butter sauce	8.95
Grilled portobello caps - Diced roma tomatoes, fresh basil, garlic, aged balsamic gorgonzola reduction	7.95
Pei mussels - San marzano tomato broth, fresh basil, garlic, red chili	8.95
Fried calamari - House made marinara, lemon	9.95
Grilled calamari - Sautéed baby spinach clippings, garlic, grape tomatoes, aged balsamic glaze, evoo	11.9 5
Bruschetta - Vine ripened tomatoes, basil leaves, grilled artesian italian bread, fresh mozzarella, evoo	6.95

Pizza

Margherita - Napolitano cherry tomatoes, basil leaves, bocconcini	11.9 5
Rustica - Marinara, mozzarella, sun-dried tomatoes, red onion, black olives	11.9 5
Mediterranea - Mozzarella, goat cheese, kalamata olives, capers, fresh rosemary sprigs, evoo, no sauce	11.9 5
Bianca - Organic arugula, imported prosciutto di parma, mozzarella, evoo, no sauce	12.9 5
Pazza - House made duck sausage, carmelized onion, burrata, goat cheese, toasted pine nuts, no sauce	14.9 5
Bacon & eggs - Thinly sliced potato, smoked wild boar bacon, organic cage free brown eggs, fresh sage, pickled shallots	14.9 5

(specialty pizzas are 10 inches)

**Insalate
(Salads)**

House - Mixed field greens, tomatoes, cucumber, carrot, red wine vinaigrette	4.50
Caesar - Hearts of romaine, garlic croutons, shaved parmigiano, caesar dressing	4.95
Mista - Mixed field greens, grape tomatoes, toasted walnuts, goat cheese, red wine vinaigrette	7.95

Caprese - Beef steak tomatoes, bocconcini, basil leaves, evoo	7.95
Rucola - Organic arugula, grape tomatoes, shaved parmigiano, meyer lemon vinaigrette	7.95
Spinaci - Baby spinach clippings, crispy pancetta, red onions, gorgonzola, toasted pine nuts, aged balsamic vinaigrette	8.95
Burrata pugliese - Hand-filled creamy mozzarella, artesian prosciutto di parma, wild arugula, evoo	11.95

Paste (Pasta)

House made gnocchi - Potato dumplings, vodka sauce, crispy pancetta, caramelized onion	14.95
Pumpkin ravioli - Tomato goat cheese cream sauce, grated <u>parmigiano</u> reggiano	14.95
Parpadelle - Ribbon shaped pasta, classic northern bolognese, parmigiano reggiano	15.95
5 layer lasagna - Baked, mozzarella, tomato stewed ground sirloin	15.95
Rotolo - Hand rolled pinwheel shaped pasta, imported ricotta, spinach, tomato cream sauce	15.95
Linguini vongole - Fresh baby clams, fresh herbs, garlic, dry white wine, evoo, tellicherry black pepper	16.95
House made swiss chard fettucini - Cherry tomatoes, roasted garlic, evoo, red chili, parmigiano reggiano	14.95
Sapore di mare - Linguini, clams, pei mussels, shrimp, squid, scallops, light tomato broth	20.95

Secondi (Entrees)

Duroc heritage pork chops - Bone in cajun spiced, applewood smoked bacon fat brussel sprouts, roasted red potatoes	18.95
Gulf red snapper - Filleted, sun-dried tomatoes, kalamata olives, capers, fresh herbs, shoe string sweet potatoes	20.95
Tilapia vesuvio - Filleted, fresh rosemary, garlic, white wine, vesuvio potatoes	18.95
Melanzane al forno - Baked organic eggplant, mozzarella, marinara, grated parmigiano reggiano, baked	14.95
Pollo veneto - All natural chicken breast, sweet onions, sun-dried tomatoes, shitake, spinach, goat cheese cream sauce	15.95
Pollo arrosto - All natural chicken breast, roma tomatoes, yukon potato slices, Rosemary, san giacomo balsamic white wine sauce	15.95

Vitello saltimbocca -Provimi free range veal medallions, prosciutto, mozzarella, fresh sage, dry white wine, four cheese risotto 21.95

Vitello picatta -Provimi free range veal medallions, capers, garlic, lemon white wine sauce, linguini 20.95

Grass fed 8oz filet mignon -Bleu cheese crust, port wine shitake mushroom sauce, Roasted garlic mashed potatoes 27.95

Contorni

Grilled sausage - 4.50

Sautéed spinach - 4.95

House made meatballs - 4.95

Garlic mashed potatoes - 3.95

Vesuvio potatoes - 3.95

Brussel sprouts - smoked applewood , bacon - 5.95

Signature Drinks

Milano mule - Amaro molleti, cynar, ginger beer, lemon wedge 8.95

North shore fireside - North shore vodka, pama, aperol, rhubarb bitters, lemon twist 8.95

Gypsy king - Hendricks gin, lillet blanc, st germain, soda, grapefruit 9.95

Uptown manhattan - Door county cherry infused small batch templeton rye, cointreau, angostura bitters 9.95

Twisted negroni - Death's door gin, aperol, dry vermouth 8.95

Sugar bush - Bushmills irish whiskey, nocello, pure mcclure maple syrup, lemon, 8.95

Uomo vecchio - Buffalo trace bourbon, pierre ferrand cognac, ginger beer, lemon, fee brothers bitters 9.95

Orange canella - Cinnamon infused cazadores reposado tequila, agave, lime, orange bitters 8.95

Craft and specialty beer

Half acre daisy cutter - Chicago, IL, pale ale chock-full of dank, aromatic hops, 5.2% abv, pint 5.95

Lagunitas little sumpin' sumpin' - Petaluma, CA, ale, crispy wheat & pale malt, juicy hop finish, 7.5% abv 5.95

Bell's seasonal - Kalamazoo, MI 5.95

Two brothers domaine dupage - Warrenville, IL, deep amber ale, toasty and sweet caramel start, just enough hops to clean off the palate, 5.9% abv 5.95

Left hand milk stout nitro - Longmont, CO, vanilla cream, brown sugar, hints of roasted coffee, 6% abv 5.95

Menebrea bionda - Piedmont, Italy, blonde lager, moderately light bodies, brewed with hops maize & malt, notable flowery and fruit aromas, 4.8% abv 5.95

Steigl weisse - Salzburg, Austria, german hefeweizen, foamy head, floral orange aroma, banana, mildly spiced, 5.1% abv, 16.9 fl oz 6.95

Our food is prepared fresh to order, your patience is greatly appreciated — grazie & buon appetito
Chef, Proprietors John Giannini & Steve Marti

Nonna silvia's regionally inspired cooking comes from recipes handed down from our grandmother in Italy, we utilize sustainable seasonal ingredients, buying from local organic producers whenever possible, there will be a split charge of \$3 for pastas and entrees, gratuity will be added for parties of six or more, our food is prepared fresh to order, your patience is appreciated