

SALADS *	
MIXED FIELD GREENS SALAD (GF) Tomatoes, carrots, red cabbage, seasoned croutons	6/12
CAESAR SALAD (GF) Romaine, caesar dressing, seasoned croutons, reggiano parmesan	6/12
BLT WEDGE SALAD (GF) Iceberg lettuce, diced tomatoes, bacon, buttermilk garlic dressing	12
GRANNY SMITH APPLE SALAD (GF) Mixed field greens, toasted pecans, apples, red grapes, blue cheese crumbles, port-wine vinaigrette	14
ROASTED PEAR & BEET SALAD (GF) Roasted pears, beets, mixed field greens, walnuts, parmesan, charred shallot vinaigrette	14
SPINACH & GOAT CHEESE SALAD (GF) Lightly fried goat cheese medallions, red onions, diced egg, warm pancetta dressing	14
ROASTED CHICKEN PANZANELLA SALAD Arugula, burrata, red onions, tomatoes, black olives, peppers, pepperoncini, basil, croutons, herb vinaigrette	14
TUSCAN CHOP SALAD (GF) Chopped romaine & iceberg lettuce, onions, artichokes, mushrooms, tomatoes, kalamata olives, banana peppers, feta, sherry vinaigrette	14
BERRY SALAD (SEASONAL) (GF) Mixed greens, strawberries, raspberries, blackberries, blueberries, pecans, with honey lime vinaigrette	14
AHI TUNA (GF) Sashimi Tuna seared medium rare with seasoned crust, mixed greens, carrots, red cabbage, with honey lime vinaigrette	22
<i>Add Grilled Chicken Breast 7, Shrimp 10, Scallops* 15, Salmon* 12, Tuna 12, Crabcake 15</i>	

SOUP *	
CHEF'S DAILY CHOICE 8oz.	6
CUP OF SOUP WITH CHOICE OF 1/2 SALAD OR FLATBREAD	14

ITALIAN CLASSICS *	
	CHICKEN / VEAL
PICATTA STYLE (GF) Lemon butter, white wine, capers, garlic, capellini	16 / 22
PARMESAN STYLE (GF) San Marzano red sauce, mozzarella, Italian bread crumbs, linguine with red sauce Sub Zucchini 13	16 / 22
MARSALA STYLE (GF) Marsala wine demi-glaze, cremini mushrooms, fontina cheese, capellini	16 / 22
SCALOPPINI STYLE (GF) Artichoke hearts, mushrooms, smoked pancetta, lemon butter, capellini	16 / 22
SALTIMBOCA STYLE (GF) Smoked pancetta, spinach, lemon butter, capellini	16 / 22

18% gratuity for parties of 6 or more.
(GF) Gluten-Free – Substitute with gluten-free pasta or gluten-free side order.
All Gluten-Free entrées are an additional \$1.

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

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

PASTAS *	
SPAGHETTI BOLOGNESE (GF) Veal, pork and beef bolognese sauce	14
FETTUCCINE ALFREDO (GF) Parmesan cream sauce, roasted garlic, chives	14
PASTA MIA NONNA (GF) Bowtie pasta, grilled chicken, mushrooms, roasted tomatoes, asiago cream sauce	14
SAUSAGE & PEPPERS RUSTICA (GF) Italian sausage, roasted peppers, red onions, oregano, basil, cavatappi, spicy marinara, mozzarella	15
PASTA CARBONARA Mushrooms, peas, prosciutto, white truffle oil, garlic cream sauce with linguine	18
PESTO NAPOLINA Bowtie pasta with creamy pesto sauce, pulled chicken, spinach and sun dried tomatoes	20
SHORT RIB BOLOGNESE (GF) Slow braised beef, roasted garlic with tomato cream sauce, mascarpone cheese	23

Add Meatballs (2) or Italian Sausage 6, Grilled Chicken Breast 7, Shrimp 10, Scallops 15, Salmon* 12, Tuna 12, Crabcake 15*

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

MAINS *	
PAN ROASTED CHICKEN (GF) Sautéed brussel sprouts, crispy fingerling potatoes, rosemary-bacon pan jus	15
POLLO ISABELLA (GF) Grilled chicken breast, sun-dried tomatoes, spinach, goat cheese, lemon basil, beurre blanc Substitute Salmon add 12	15
LASAGNA BOLOGNESE Pork and beef bolognese sauce, mozzarella, parmesan	15
SHRIMP MESSINA (GF) Cremini mushrooms, spinach, toasted pine nuts, lemon butter, capellini	16
PINE NUT ENCRUSTED SALMON Dijon, roma tomatoes, roasted asparagus, lemon basil, beurre blanc	21
PORK RIBEYE (GF) Smoked sausage & tomato pan jus, roasted tomatoes, mushrooms, parmesan risotto	21
LOBSTER RAVIOLI Lobster sherry cream sauce with roma tomatoes and spinach	22
NC RAINBOW TROUT Shaved brussel sprouts, mushrooms, pancetta, dill cream sauce	23
MUSSELS PERNOD (GF) Garlic, basil, white wine, lemon butter, anisette, tomatoes, onions, crostini and capellini pasta	25
SCALLOPS PAN SEARED (GF) (Two/Four) Artichoke pesto risotto, basil infused oil, sauteed to medium rare	15/30
CRABCAKE TRAVINIA (One / Two) Jumbo lump crabmeat, spinach-roasted tomato orzo, lemon butter	20/38

SIDES	
Parmesan Risotto (GF) - Crispy Fingerling Potatoes	7
Sautéed Spinach with Lemon Butter (GF) - Sautéed Broccoli (GF)	
Sautéed Mushrooms & Onions (GF) - Sautéed Carrots (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 Sauces \$2 - Bread \$5	
Consuming raw or under-cooked meats, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition. *	