



SMALL PLATES*	
ZUCCHINI FRITTE	14
Panko encrusted, flash fried, lemon-herb aioli	
FRIED RAVIOLI	16
Seven crispy fried ravioli, side of marinara	
CRISPY CALAMARI	16
Sweet and spicy peppers, pepperoncini, garlic butter, scallions, side of marinara	
ITALIAN NACHOS	16
Lightly fried wontons, Italian sausage, mozzarella, black olives, tomatoes, scallions, banana peppers, asiago cream sauce	
CRAB DIP	21
Spinach, artichokes, alfredo, asiago sauce, crostini	
ANTIPASTO PLATTER GF (SMALL/LARGE)	16/30
Prosciutto, salami, burrata, kalamata olives, artichoke hearts, roasted tomatoes	
BEEF SATAY	24
Grilled marinated thinly sliced beef skewers over a bed of arugula paired with a creamy herb sauce	

SOUPS & SALADS*	
TODAY'S SOUP 7 OZ	7
LUNCH COMBO, PICK TWO	14
Cup of soup, half flatbread, Caesar or mixed green salad All other salads add 5	
MIXED FIELD GREEN SALAD GF WITH ENTRÉE 6	8
Tomatoes, carrots, red cabbage, seasoned croutons	
CAESAR SALAD GF WITH ENTRÉE 6	8
Romaine, Caesar dressing, seasoned croutons, Parmigiano Reggiano	
ROASTED BUTTERNUT SQUASH & GOAT CHEESE SALAD (SEASONAL, 1/2 SIZE ONLY)	12
Diced roasted butternut squash and arugula topped with pecans, dried cranberries & crumbled goat cheese with a Parmigiano Reggiano	
BLT WEDGE SALAD GF	12
Iceberg lettuce, diced tomatoes, pancetta, buttermilk garlic dressing	
SPINACH & GOAT CHEESE SALAD GF	12
Lightly fried goat cheese medallions, red onions, diced egg, warm pancetta dressing	
ROASTED CHICKEN PANZANELLA SALAD	12
Arugula, burrata, red onions, tomatoes, black olives, peppers, pepperoncini, basil, croutons, herb vinaigrette	
TUSCAN CHOP SALAD GF	12
Chopped romaine & iceberg lettuce, onions, artichokes, mushrooms, tomatoes, kalamata olives, banana peppers, feta, sherry vinaigrette	
AHI TUNA* GF	24
Sashimi tuna seared medium rare with a sesame crust, mixed greens, carrots, red cabbage, with honey lime vinaigrette	
ADD Grilled Chicken Breast 8 • Six Shrimp 12 • Two Scallops* 18 8 oz. Salmon* 14 • Tuna* 14 • One Crabcake 16	

SANDWICHES*	
VEGGIE	14
Cremini mushrooms, artichoke hearts, roasted peppers, arugula pesto, ciabatta bread, mozzarella	
TURKEY BLT	15
Applewood smoked bacon, Swiss, lettuce, tomato, mayo, ciabatta bread	
CHICKEN PESTO	15
Mozzarella, pesto sauce, field greens, tomato, basil, ciabatta bread	
MEATBALL HOAGIE	15
Mozzarella, San Marzano red sauce, ciabatta bread	
CHICKEN PARMESAN	15
Italian bread crumbs, mozzarella, San Marzano red sauce, ciabatta bread	
MAMBO ITALIANO	16
Capicola, salami, roast beef, mozzarella, field greens, red onion balsamic vinaigrette, ciabatta bread	

FLATBREADS*	
MARGHERITA	15
Roasted tomatoes, burrata, roasted garlic, fresh basil, mozzarella	
UNCLE TONY'S FAVORITE	16
San Marzano red sauce, pepperoni, Italian sausage, mozzarella, roasted garlic, red onion	
MEATBALL	16
Ground pork, beef, ricotta, roasted fennel and onion, cracked black pepper, mozzarella	
ROASTED CHICKEN	16
Pesto cream, spinach, cremini mushrooms, pancetta, caramelized fennel and onions, mozzarella	
PROSCIUTTO & FIG	16
Arugula, mozzarella, olive oil, prosciutto and fig paste	

ITALIAN STYLE CLASSICS*	
We use only thinly pounded chicken or veal tenderloins prepared in one of the following styles.	
PICATTA STYLE GF	CHICKEN 17 VEAL 23
Lemon butter, white wine, capers, garlic, capellini	
PARMESAN STYLE GF	CHICKEN 17 VEAL 23
San Marzano red sauce, mozzarella, Italian bread crumbs, linguine with red sauce Zucchini 19	
MARSALA STYLE GF	CHICKEN 17 VEAL 23
Marsala wine demi-glaze, cremini mushrooms, fontina cheese, capellini	
SCALOPPINI STYLE GF	CHICKEN 17 VEAL 23
Artichoke hearts, mushrooms, smoked pancetta, lemon butter, capellini	
SALTIMBOCCA STYLE GF	CHICKEN 17 VEAL 23
Smoked pancetta, spinach, lemon butter, capellini	

MAINS*	
CRABCAKE TRAVINIA (ONE/TWO)	22/40
Jumbo lump crabmeat, spinach & roasted tomato orzo, lemon butter	
SCALLOPS PAN SEARED* GF (TWO/FOUR)	18/34
Herb glazed carrots, and parsnips, basil infused oil, sautéed to medium rare	
POLLO ISABELLA GF	16
Grilled chicken breast, sun-dried tomatoes, spinach, goat cheese, lemon basil beurre blanc <i>Substitute Salmon* add 12</i>	
OVEN ROASTED 1/4 CHICKEN GF	20
Bone-in oven roasted leg and thigh, with crispy fingerling potatoes, herb glazed carrots & parsnips finished with a zesty citrus herb au jus	
SHRIMP MESSINA GF	20
Cremini mushrooms, spinach, toasted pine nuts, lemon butter, capellini	
LOBSTER RAVIOLI	23
Lobster sherry cream sauce with roma tomatoes and spinach	
NC RAINBOW TROUT	24
Pan seared rainbow trout filet accompanied with spinach & roasted tomato orzo topped with dill cream sauce	
MUSSELS PERNOD GF	26
Garlic, basil, white wine, lemon butter, anisette, tomatoes, onions, crostini & capellini pasta	
PORK RIBEYE* GF	25
Smoked sausage & tomato pan jus, roasted tomatoes, mushrooms, parmesan risotto	
PINE NUT ENCRUSTED SALMON*	25
Dijon mustard coated & breaded with panko bread crumbs and pine nuts, roma tomatoes, roasted asparagus, lemon basil beurre blanc	

PASTAS*	
LASAGNA BOLOGNESE	18
Pork and beef Bolognese sauce, ricotta, mozzarella, parmesan	
FETTUCCINE ALFREDO GF	15
Parmesan cream sauce, roasted garlic, chives	
SPAGHETTI BOLOGNESE GF	15
Pork, veal and beef Bolognese sauce	
PASTA MIA NONNA GF	18
Bowtie pasta, grilled chicken, mushrooms, roasted tomatoes, asiago cream sauce	
SAUSAGE & PEPPERS RUSTICA GF	18
Italian sausage, roasted peppers, red onions, oregano, basil, cavatappi, spicy marinara, mozzarella	
PESTO NAPOLINA	22
Bowtie pasta with creamy pesto sauce, pulled chicken, spinach and, sun-dried tomatoes	
PASTA CARBONARA	22
Mushrooms, peas, prosciutto, white truffle oil, garlic cream sauce with linguine	
SHORT RIB BOLOGNESE GF	24
Slow braised beef, roasted garlic with tomato cream sauce, mascarpone cheese	
ADD Two Meatballs 7 • Grilled Chicken Breast 8 • Six Shrimp 12 • Two Scallops* 18 4 oz. Italian Sausage 8 • 8 oz. Salmon* 14 • One Crabcake 16	

SIDES* 8	
VEGETABLE PLATE - PICK THREE SIDES 20 (excludes Gouda Mac)	
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 \$10 Extra Salad Dressing \$1 • Extra Sauce \$2 • Bread \$2 • Herb Glazed Carrots & Parsnips \$8	