



THE LOUNGE MENU

HAPPY HOUR Monday thru Friday 4:00-7:00

\$4 Off All Lounge Menu Appetizers

\$3 Off All Dinner Menu Appetizers

\$1 Off All Drinks

LOUNGE APPETIZERS

CRISPY SMELT 15

fried white baitfish, wilted arugula, capers, lemon, evoo, smoky tuna tonnato aioli

SCORED TRUMPETS 13

seared mushroom, three pea puree, asparagus, walnut, parm citronette, focaccia

SHRIMP GIRELLE 15

fresh girelle pasta, rock shrimp, saffron cheese sauce, spicy honey crumble

MUSSELS ARRABIATA 15

pei mussels, crumbled hot Italian sausage, tomato basil broth, ciabatta crostini

SUMMER SQUASH RIBBONS 13

flash fried zucchini ribbons, summer squash baba ghanoush, calabrian chili aioli

LASAGNA WRAPPERS 13

beef, ricotta, mozzarella, tomato sauce in crispy wrapper, red and white dipper

CRISPY BURRATA 14

breaded flash fried burrata cheese, tomato sauce, basil pesto liguria

PIZZA

Non-GMO corn meal, Unbleached north american flour, Buffalo kissed mozzarella substitute gluten free cauliflower crust pizza \$2

AI FUNGHI 14

ricotta, cremini, button, oyster mushrooms, arugula, white truffle oil, reggiano

Add filet mignon beef tips 8

SHRIMP PISELLI 17

garlic ricotta, rock shrimp, green peas, pancetta, red onion agro dolce

PESCATORE 18

ricotta, chopped shrimp, jumbo lump crab, evoo, parmesan, garlic, fresh tomato

MARCELLO 15

tomato sauce, sliced pepperoni, diced bacon, crumbled hot Italian sausage

DUCK PARILLA 17

tomato sauce, pulled duck, prosciutto pieces, red onion, gorgonzola, fig melasse

MARGHERITA 13

chunky house tomato sauce, fresh mozzarella cheese, fresh basil leaf

PASTA BOWLS

create custom pasta bowls from options and ingredients below

FRESH PASTA 8

fettuccine - bucatini - linguine - spaghetti - pappardelle - achiole tagliatelle - girelle casarecce - potato gnocchi - gluten free* - capellini* - penne* - risotto

SAUCE

marinara - white wine reduction - parmesan cream - marsala - vodka rose' garlic olive oil - bone broth demi glace - arrabiata spicy red - caper butter sauce pesto cream sauce - basil pesto white wine - goat cheese cream

VEGETABLE 4

tomato - spinach - mix mushroom - artichoke - green pea - roasted red pepper squash - eggplant - bell pepper - arugula - charred corn - zucchini - asparagus fennel - trumpet mushroom - black truffle bits - chiles - bruschetta mix - pea tendril

PROTEIN 7

meatsauce - chicken - meatball - beef tips - mussels - clams - shrimp - calamari hot Italian sausage - pancetta lardon - prosciutto - braised duck - crispy smelt lamb meatball - burrata cheese ball - crispy stuffed squash blossoms