

STARTERS All (H) items have special pricing during Happy Hour Mon-Fri 3p-6p

Calamari (H)

Calamari steaks in a Parmesan cup served with pesto & cocktail sauce. | 14

Burrata

Fresh burrata with toasted pistachios and honey. Sourdough bread, pesto, salami, and capicola. | 16

Fried Crab Cakes

Orange supremes, fennel, frisée, lemon aioli, chili oil. | 16

Mussels Provencal (H)

Mussels in white wine butter sauce with heirloom tomatoes. Served with grilled herb baguette slices. | 15 Add sides fries | 6

Saganaki

Golden crisp puff pastry wrapped around feta cheese and drizzled with honey. Grilled sourdough and olive tapenade. | 12

Vora Pizzetta

House made 00 pizza dough, crème fraîche, fresh mozzarella, red onion confit, basil, and lardons. | 12

Oysters Rockefeller

Five oysters on the half shell. Baked and topped with butter, breadcrumbs, spinach, artichokes, shallots, herbs, lemon, and Parmesan cheese. | 16

Italian Meatballs (H)

Beef and pork meatballs with marinara sauce. Garlic Parmesan toast. | 11

Roman Artichokes (H)

Two stem-on artichoke hearts fried, lemon garlic aioli. | 10

Oysters on the Half Shell (GF)

Mignonette and cocktail sauce
1/2 Dozen | 19 Dozen | 35

Every day from 3p-6p Oysters on the Half Shell are \$1.50 each and all day on Wednesday!

PASTA

Add: Grilled Chicken Breast | 9
Sautéed Shrimp Scampi | 8
Substitute Gluten-free Chickpea Penne | 2 (GF)

Sauce Bianca Button Pasta

Orecchiette pasta, four cheese cream sauce, pancetta, mushrooms, and green peas. | 19

Short Rib Ragù

Slow braised short rib, house made sausage, mushrooms, cherry tomatoes, marinara, pappardelle noodles. | 28
+ Burrata | 9

Beef Stroganoff

Beef strips sliced mushrooms, yellow onions, Burgundy cream sauce, egg noodles, sour cream, chives. | 23

Lasagna

Sicilian-style lasagna, beef, pork, marinara, ricotta, Parmesan, and mozzarella. | 21

SALADS & SOUPS

Add: Grilled Chicken Breast | 9
Sautéed Shrimp Scampi | 8
7 oz. Scottish Salmon* | 16
Grilled Steak* | 12
Burrata | 9

Greek Salad (GF)

Heart romaine, roasted tomatoes, kalamata olives, red bell peppers, cucumbers, red onions, feta cheese, Greek feta vinaigrette. | 11
Half portion | 8

Grilled Caesar

Grilled romaine heart topped with croutons, Parmesan and drizzled with house Caesar dressing. | 12
+ Spanish white anchovies | 3
+ Crispy calamari | 9

Italian Salad

Mixed greens, kalamata olives, onions, cucumbers, tomatoes, pepperoncinis, croutons, and shredded Parmesan with Italian vinaigrette. | 11
Half portion | 8

Spinach Salad (GF)

Baby spinach, granny smith apple, gorgonzola pecans, walnuts, honey mustard. | 11
Half portion | 8

Beet Salad (GF)

Roasted red and gold beets with whipped goat cheese, arugula with a sherry vinaigrette. | 10

French Onion Soup | 8
Soup De Jour | 6

PIZZA

12 inch rustic pizza made with Italian '00' flour
Add: Burrata | 9

Italian Sausage 🍄

San Marzano Sauce | House Made Italian Sausage | Fresh Mozzarella | Pepperoncinis | 21

Otìmo

Roasted Chicken | Fresh Mozzarella | Lardon | Artichoke | Arugula | Roasted Lemon | Lemon Aioli Base | 19

Calabrese

Sliced Mushrooms | Prosciutto | San Marzano Sauce | Fresh Mozzarella | Artichoke | Basil | Provolone | 21

Burrata

San Marzano Sauce | Capicola Ham | Torn Burrata | Fresh Basil | Balsamic Reduction | 21

Margherita

San Marzano Sauce | Mozzarella Cheese | Fresh Basil | 18

Loaded Pepperoni

San Marzano Sauce | Pepperoni | Mozzarella Cheese | 20

L'Orto

Fresh Mozzarella | Onion | Mushroom | Artichoke | Tomato | Ricotta Cheese | Basil | Black Truffle Honey | Garlic Oil | 19

ENTREES

Add 4 sautéed shrimp scampi - 7

Add two seared sea scallops - 19

GF Scallops Pan-seared scallops, beurre blanc, asparagus, saffron risotto, artichoke hearts, sun-dried tomatoes. | 40

Sole Veronique Pan fried sole, grape, tarragon, buerre noisette, lemon, olive oil, cous-cous, hericot vert almandine. | 26

Scottish Salmon Lobster cream sauce, roasted pearl onion, hericot vert, four cheese ravioli, chili oil. | 36

GF Trout Pan seared trout served with diced roasted fingerling potatoes, wild mushrooms, roasted tomatoes, and peas. Plated on a citrus crème fraîche. | 26

Parisian Chicken Boneless all-natural chicken breast stuffed with capicola, Gruyere, tarragon, basil, and sun-dried tomatoes. Wrapped in puff pastry and baked, citrus beurre blanc, seasonal vegetables. | 27

Chicken Ratatouille Red Bird Farms airline chicken breast, mashed potatoes, ratatouille vegetables, pesto | 26

GF Paella Bastardo House-made pork sausage, mussels, wild shrimp, rice, seasonal vegetables served in a saffron tomato sauce. | 32 🌶️

GF Duck Frites* Pan-seared char crusted Maple Leaf Farms duck breast. Served with our frites and herbed Dijon aioli. | 35

Schnitzel Fried pork cutlets served with braised cabbage and bacon, spätzle noodles, and a mushroom lemon white wine sauce. | 24

Ossobuco Slow-roasted Heritage Farms pork shank served with saffron risotto, Parmesan, and a Burgundy braising jus. | 38

GF Bistro Steak* Grilled 10oz hanger steak topped with a green peppercorn Cognac sauce. Served with our frites and herbed Dijon aioli. | 37

GF Filet* Grilled 6oz choice beef tenderloin topped with garlic herb butter. Served with a demi-glace sauce, whipped mashed potatoes, and sautéed broccolini. | 46

GF Prime Sirloin* 10oz prime top sirloin served with fingerling potatoes, local mushrooms, and asparagus, topped with a rich red wine demi-glace. | 34

GF Cauliflower Steak Provençal Pan-seared cauliflower steak topped with cherry tomatoes, caperberries, kalamata olives, and red onions, in a white wine butter sauce. Served with local mushroom and fingerling potatoes. | 18

BETWEEN BREAD

All sandwiches are served with fries.
Sub a half Italian, Caesar, Spinach, or Greek salad for \$4

Black Label Burger* 1/2-pound signature blend beef patty with a rich caramelized onion sauce and gruyere cheese. Served on a toasted brioche bun with boursin aioli and frites. | 19

French Dip Sandwich Sliced prime rib with caramelized onions and provolone cheese on a French roll with side of warm au jus and creamy basil horseradish sauce. Served with frites. | 20

SIDES **GF**

Parmesan-Roasted Brussels Sprouts | 7

Hericot Vert Almandine | 6

Frites | 6

Grilled Asparagus | 6

Whipped Potatoes | 6

Roasted Wild Mushrooms, Onions and Peppers with Bacon | 7

Sautéed Broccolini | 6

Saffron Risotto | 7

A 20% gratuity charge will be added to parties of 6 or more.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.