

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. | 14 Add sides fries | 4

Saganaki

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

Vora Pizzetta

Housemade 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, bread crumbs, spinach, artichokes, shallots, herbs, lemon, and Parmesan cheese. | 13

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 | 14 Dozen | 28

Everyday 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 | 7
Substitute Gluten-free Chickpea Penne | 2 (GF)

Sauce Bianca Button Pasta

Orcechiette 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 | 7

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 | 7
7 oz. Scottish Salmon* | 16
Grilled Steak* | 12
Burrata | 7

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 | 6

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 | 7

Italian Sausage 🍄

San Marzano Sauce | House Made Italian Sausage | Fresh Mozzarella | Pepperoncinis | 20

Otìmo

Roasted Chicken | Fresh Mozzarella | Lardon | Artichoke | Arugula | Roasted Lemon | Lemon Aioli Base | 18

Calabrese

Sliced Mushrooms | Prosciutto | San Marzano Sauce | Fresh Mozzarella | Artichoke | Basil | Provolone | 20

Burrata

San Marzano Sauce | Capicola Ham | Torn Burrata | Fresh Basil | Balsamic Reduction | 20

Margherita

San Marzano Sauce | Mozzarella Cheese | Fresh Basil | 17

Loaded Pepperoni

San Marzano Sauce | Pepperoni | Mozzarella Cheese | 19

L'Orto

Fresh Mozzarella | Onion | Mushroom | Artichoke | Tomato | Ricotta Cheese | Basil | Black Truffle Honey | Garlic Oil | 18

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. | 39
- 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. | 32
- 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. | 30 🌶️
- 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
- Osso Bucco** 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. | 42
- Veal Marsala*** Grilled wild mushroom marsala sauce, whipped potatoes, broccolini. | 28
- GF Cauliflower Steak** Sous vide and pan seared cauliflower steak, basil pesto, sun dried tomatoes, toasted almonds, red pepper coulis, fingerling potatoes. | 17

BETWEEN BREAD

All sandwiches are served with fries.
Sub a half Italian, Caesar, Spinach, or Greek salad for \$2

- 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 | 4

Grilled Asparagus | 6

Whipped Potatoes | 4

Roasted Wild Mushrooms, Onions and Peppers with Bacon | 7

Sautéed Broccolini | 5

Saffron Risotto | 7

A 20% gratuity charge will be added to parties of 8 or more.

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