



START

ARANCINI

Kale, prosciutto di parma, fresh mozzarella, truffle, arugula cream ~~\$11~~ NOW \$10

MARZANO MEATBALLS

Beef, veal and pork blend, Marzano tomato sauce, shallot cream, grilled crostini ~~\$12~~ NOW \$10

PORTOBELLO FRITO

Italian breaded portobello mushrooms, shaved parmesan, arrabbiata sauce, red pepper aioli ~~\$9~~ NOW \$8 – Vegetarian

ANTIPASTO DELLA CASA

Prosciutto, abruzzi, roasted peppers, marinated tomatoes, fresh mozzarella, fontina, bleu cheese, cipollini jam, pickled mustard seeds, olives, grilled toast ~~\$22~~ NOW \$20

RAINBOW CARROTS

Honey harissa glazed heirloom baby carrots, pickled fennel, mint creme fraiche, arugula, crispy garbanzos ~~\$9~~ NOW \$8 – Vegetarian Gluten Free

JB CALAMARI

Chef Jeff Baldwin's award-winning calamari. Lightly seasoned with diced tomatoes, scallions and capers in a lemon butter sauce ~~\$14~~ NOW \$12

SALAD & ZUPPA

PEPPERCORN PARMESAN CAESAR

Kale, baby romaine, crispy garbanzos, peppercorn parmesan caesar dressing, freshly grated parmesan ~~\$12~~ NOW \$11 – Vegetarian Gluten Free
Add chicken \$5

WARM KALE SALAD

Broccolini florets, kale, pear dijon vinaigrette, shallots, crispy garbanzos, pancetta, shaved parmesan ~~\$11~~ NOW \$10 – Gluten Free

SIMPLE SALAD

Romaine, roasted red pepper, tri-color cherry tomatoes, cucumber, carrot, fennel, lemon olive oil vinaigrette ~~\$5~~ NOW \$4 – Vegetarian Gluten Free

ZUPPA TUSCANA

Sausage, yukon gold potatoes, kale Bowl 6

SOUP OF THE DAY – BROCCOLI CHEESE Bowl 6

PIZZAS – TASTY TUESDAY ALL PIZZAS ARE JUST \$10!

Gluten free crust available

PIZZA OF THE DAY – ROASTED EGGPLANT MARGHERITA

Roasted eggplant, tomato sauce, fresh basil, mozzarella, truffle oil, balsamic, parmesan \$12

DOUBLE PEPPERONI

Imported large and small cut hand-cut pepperoni, roasted garlic, mozzarella, asiago, tomato sauce, parmesan reggiano ~~\$13~~ NOW \$12

SAUSAGE & PEPPER

Fontina fonduta, roasted garlic, fennel, sausage, cured abruzzi, red peppers, mozzarella, parmesan, chili flakes ~~\$14~~ NOW \$12

MARGHERITA

Tomato sauce, mozzarella, fresh basil, balsamic reduction, basil oil, grated parmesan ~~\$13~~ NOW \$12 – Vegetarian

SOME LIKE IT HOT

Fontina fonduta, ricotta, Calabrian chiles, crushed red pepper, sun-dried tomatoes, fresh herbs ~~\$14~~ NOW \$12 – Vegetarian

GREAT WHITE

Asiago crust, fontina fonduta sauce, mozzarella, shaved prosciutto, salami, ricotta, fried leeks ~~\$16~~ NOW \$12

VODKA PROSCIUTTO

Prosciutto, vodka sauce, fresh mozzarella, basil, parmesan ~~\$14~~ NOW \$12

PASTA

pasta made fresh daily. gluten free pasta available

PASTA OF THE DAY – SHRIMP FETTUCCINE FONTINA

Cherry tomatoes, fontina fonduta sauce, fresh herbs \$24

MUSHROOM RISOTTO

Mushroom confit, asiago, truffle ricotta, sauteed mushrooms ~~\$17~~ NOW \$15 – Vegetarian Gluten Free

CACIO e PEPE

Fresh spaghetti, parmesan, reggiano, cracked black pepper, finished with Sicilian olive oil and lemon zest ~~\$15~~ NOW \$13 – Vegetarian

DAD'S PASTA BOLOGNESE – TAGLIATELLE

Hearty red wine Bolognese sauce, ricotta, parmesan ~~\$18~~ NOW \$16

LASAGNA BOLOGNESE

Layers of homemade fresh pasta sheets, lemon herb ricotta, meat sauce, mozzarella, provolone, parmesan, topped with fontina fonduta, fresh basil ~~\$19~~ NOW \$17

RIGATONI ALA VODKA

Gabriella's family recipe vodka sauce, garlic, spinach, garnished with pancetta crisps ~~\$17~~ NOW \$15

NORCINA

Radiator pasta, ground Italian sausage, mushroom confit, vodka sauce, gremolata, truffle oil, shaved parmesan ~~\$22~~ NOW \$20

RAGU – STROZZAPRETI

A creamy combination of pulled lamb shank and short rib, sriracha pasta, crumbled goat cheese ~~\$22~~ NOW \$20

BEET PAPPARDELLE

Roasted beet pesto, brussel leaves, butternut squash, pine nuts, tossed in extra virgin olive oil, goat cheese, vodka sauce ~~\$19~~ NOW \$16 – Vegetarian

BONE-INS & SUCH

ENTRÉE OF THE DAY – BEEF STROGANOFF

With radiatore pasta, peppers, shallots, mushroom cream sauce, goat cheese cream \$8

CHICKEN PUTTANESCA PARMESAN

Breaded chicken breast, tomato puttanesca sauce, creamy polenta, melted fontina, sauteed mushrooms, fried basil leaves ~~\$22~~ NOW \$20

CHICKEN SALTIMBOCCA BUCATINI

Lightly floured and sauteed chicken breast, prosciutto, sage, spinach, marsala sauce ~~\$22~~ NOW \$20

BONELESS SHORT RIB

Braised short rib, creamy polenta, mom's pan gravy, roasted cipollini onion, harissa carrots ~~\$26~~ NOW \$24

FILET MIGNON

7 oz. Angus Reserve Filet of beef, parmesan roasted fingerlings, garlic broccolini, arrabbiata sauce, "Detroit style" zip sauce ~~\$38~~ NOW \$35 – Gluten Free

TOMAHAWK PORK CHOP

Brined grilled pork chop, polenta fries, blistered heirloom tomatoes, mom's pan gravy ~~\$25~~ NOW \$23

TESTA DURA BURGER

Locally sourced prime blend meats from "Farm Field Table", with mozzarella, cipollini onion jam, arugula, red pepper aioli, roasted red pepper, brioche bun. Served with chips ~~\$15~~ NOW \$13

Add sweet potato fries or classic fries 2.5

FISH

BARRA – MUNDI

Testa style battered barramundi, basil, broccolini ~~\$27~~ NOW \$25

FISH & CHIPS

Beer battered barramundi, J.Baldwin's slaw, red pepper aioli, choice of chips, fries or sweet potatoes ~~\$24~~ NOW \$22

CITRUS SALMON

Blackened salmon, butternut squash puree, sauteed broccolini, pea tendrils, basil oil, pine nuts, lemon butter ~~\$26~~ NOW \$24 – Gluten Free

KID'S MENU

KIDS PIZZA

Cheese or pepperoni \$7

BAKED MAC N CHEESE

Homemade rigatoni pasta with creamy cheese sauce \$7

CHICKEN TENDERS

Crispy chicken tenders served with chips \$7

DESSERT

TIRAMISU TRADITIONAL

Layers of coffee-soaked ladyfingers, mascarpone & cocoa, served with a scoop of honey ricotta gelato ~~\$10~~ \$5

RICOTTA CHEESECAKE A LA MODE

Served with a rotating specialty gelato ~~\$8~~ \$5

GELATO

Choice of vanilla bean, salted caramel, pistachio, honey-ricotta or berry sorbetto ~~\$7~~ \$5

Or grab a flight \$10