



ZUPPE & INSALATA

MINISTRONE	Fagioli and Tomato Soup, Fresh Basil and Vegetables	7.
FRESCA	Romaine with Cucumbers, Onions, Kalamata Olives and Feta	9/7.
CAESAR	Romaine Hearts with Ciabatta Toast, Anchovies and Reggiano Cheese	9/7.
CAESAR POLLO	Caesar with Grilled Chicken, Ciabatta Toast, Anchovies and Reggiano	10/8.
SALMONE GRIGLIA	Grilled Salmon, Spring Lettuce and Lemon Tarragon Vinaigrette	15/13.
ANGURIA	Watermelon, Mint, Feta and Micro Arugula with Balsamic Glaze	9.
PRIMAVERA	Shaved Market Vegetables with Pistachio Vinaigrette	9.
CRUDO	Jumbo Scallops, Hazelnut Bits and Grape Reduction	14.

PIZZE

GRIGLIA	Grilled Flat Bread, Cage Free Egg, Wild Mushrooms and Onions	12.
QUATRA FROMAGE	Provolone, Fontina, Grana Padana, Caciocavallo and Marinara	12.
BIANCO	White Pizza, Squash Blossoms, Ricotta and Fresh Mozzarella	12.
SALSICCIA	Salami, Italian Sausage, Crisp Cappelletti and Marinara	13.

PANINI

POLLO	Grilled Chicken, Crisp Pancetta, Fontina and Tarragon Aioli	12.
BISTECCA	Sirloin Steak, Heirloom Tomatoes and Horseradish Padano Spread	11.
PROSCIUTTO	Provolone and Sun-Dried Tomato Pesto Aioli	12.
VERDURA	Asparagus, Fennel, Sweet Peppers, Mozzarella and Basil Pesto	14.

PASTE

SPAGHETTI	Gluten-Free Pasta with Basil-Pesto, Creamy Alfredo and Artichokes	16.
CAPPELINI	Angel Hair Pasta with San Marzano Tomatoes, Basil and Parmigiano	14.
PARPADELLE	Grilled Scallops, Mushrooms and Martha's Spicy Arrabbiata	21.
RAVIOLI	Four Cheese Ravioli with Homemade Kobe Meatballs and Caciocavallo	19.
ORZO RISOTTO	Orzo Pasta, Grilled Shrimp, Fresh Tomatoes and Feta	21.
LASAGNA	Bulmaro's Homemade Meat Lasagna, Layered with Three Cheeses	19.

SECONDI

POLLO	Chicken Saltimbocca with Creamy Polenta and Marsala Sauce	20.
PESCE	Potato Crusted Grouper with Pea Puree and Yellow Tomato Sauce	25.
BASSO	Wild Striped Bass with Wild Mushrooms and Lemon Smashed Yukons	20.
GRANCHIO	Seared Crab Cakes, Balsamic Tomatoes, Lemon Oil and Pea Shoot Salad	27.

* 18% Gratuity added to parties of 6 or more *