

THE ARSENALE

is your guided tour of our menu through a multi-course meal of shared plates selected by our chefs and enjoyed by the entire table. Customizable for any size party, whether dining solo or with a large group, The Arsenale allows you to sit back, sip on drinks, and leave menu selections to us. Our commitment to social dining shines through this carefully curated, well-rounded menu adventure.

\$65 per person

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Buon Appetito!

\$20 per child under 12. Entire table must participate. Desserts included. Beverages separate.

NOSTRO

restobar + lounge

#NOSTRORESTOBAR

MEAT + SEAFOOD

|                                                                           |    |
|---------------------------------------------------------------------------|----|
| Chicken al Mattone                                                        | 21 |
| half chicken, lemon, olive oil, red pepper flake                          |    |
| PEI Mussels                                                               | 21 |
| white wine, garlic, tomato, onion, grilled bread                          |    |
| Mustard-Crusted Salmon                                                    | 28 |
| roasted scallion, olive oil, herbs                                        |    |
| Branzino                                                                  | 38 |
| butterflied & grilled, lemon, white wine, olive oil, herbs                |    |
| Beef Tenderloin                                                           | 32 |
| sliced, roasted scallion, gorgonzola dolce, aged balsamic                 |    |
| Chicken Parmigiana alla Nostro                                            | 23 |
| pan-fried cutlet, prosciutto di parma, pomodoro, mozzarella               |    |
| Pork Chop Milanese                                                        | 31 |
| Berkshire pork, pomodoro, crispy Brussels sprout leaves                   |    |
| Duck Breast Braciola                                                      | 23 |
| house-made 'nduja calabrian sausage, breadcrumbs, garlic, pecorino romano |    |

SOCIAL PLATES + TABLE SALADS

|                                                                                                    |    |
|----------------------------------------------------------------------------------------------------|----|
| White Truffle Garlic Bread                                                                         | 18 |
| baked, Nostro ricotta, pecorino romano, olive oil                                                  |    |
| Prosciutto di Parma DOP                                                                            | 18 |
| parmigiano-reggiano, sliced to order (doppio +16)                                                  |    |
| Veal Meatballs                                                                                     | 16 |
| pomodoro, pecorino romano, basil, olive oil                                                        |    |
| House-Made Italian Sausage                                                                         | 16 |
| char-grilled, fried peppers, pecorino romano                                                       |    |
| Mozzarella Salad                                                                                   | 17 |
| fresh mozzarella, tomatoes, olives, basil, olive oil,                                              |    |
| Short Rib Arancini                                                                                 | 16 |
| carnaroli rice, mozzarella, pomodoro, grana padano                                                 |    |
| Fried Calamari                                                                                     | 17 |
| caper butter sauce, lemon                                                                          |    |
| Panzanella Salad                                                                                   | 14 |
| tomato, cucumber, bread, olives, onion, torn mint, provolone piccante, red wine vinegar, olive oil |    |
| Arugula Salad                                                                                      | 14 |
| cherry tomato, grana padano, lemon-ginger balsamic dressing                                        |    |
| Sunday Dinner Salad                                                                                | 16 |
| romaine, bibb, tomato, olives, onion, basil, pecorino romano, red wine vinaigrette                 |    |

HANDMADE PASTA "AL DENTE"

|                                                                                         |    |
|-----------------------------------------------------------------------------------------|----|
| Pappardelle Bolognese                                                                   | 26 |
| veal ragù, balsamella, parmigiano-reggiano                                              |    |
| Bucatini all'Amatriciana                                                                | 25 |
| prosciutto di parma, onion, olive oil, tomato, pecorino romano                          |    |
| Baked Tagliolini                                                                        | 25 |
| praga ham, peas, mozzarella, balsamella, grana padano                                   |    |
| Campanelle Pesto                                                                        | 20 |
| basil, toasted pine nut, garlic, crispy capers, parmigiano-reggiano                     |    |
| Fusilli                                                                                 | 25 |
| house-made italian sausage, broccoli rabe, garlic, pecorino romano, red pepper flake    |    |
| Spaghetti al Limone                                                                     | 19 |
| lemon, olive oil, parmigiano-reggiano                                                   |    |
| Rigatoni al tre Funghi                                                                  | 24 |
| mushrooms, onion, garlic, tomato, basil, crispy Brussels sprout leaves, pecorino romano |    |
| Spaghetti alla Chitarra                                                                 | 20 |
| pomodoro, basil, Nostro ricotta, pecorino romano                                        |    |
| Linguine with Shrimp & Crab                                                             | 32 |
| spicy pomodoro, fennel, garlic, scallion, pecorino romano                               |    |
| Sweet Corn Ravioli                                                                      | 22 |
| saffron cream, grana padano                                                             |    |
| Burro e Oro                                                                             | 23 |
| gnocchetti sardi, Nostro ricotta, parmigiano-reggiano, olive oil                        |    |

Substitute Gluten Free Pasta: +5

TABLE SIDES

|                                      |   |                                                  |   |
|--------------------------------------|---|--------------------------------------------------|---|
| Fried Peppers                        | 6 | Roasted Mushrooms                                | 9 |
| Crispy Garlic Brussels Sprouts       | 7 | Handmade Pasta Side                              | 8 |
| Olive Oil & Rosemary Crispy Potatoes | 7 | -choice of spaghetti alla chitarra or rigatoni   |   |
|                                      |   | -choice of pomodoro or balsamella & grana padano |   |

- Cashless Payment Preferred -

VISA, MASTERCARD, DISCOVER, AMERICAN EXPRESS, GIFT CARDS, BITCOIN ACCEPTED

Item is or can be prepared without gluten Vegetarian item Item contains dairy Item contains pork

We take pride in preparing our menu from scratch every day and only serving fresh, not frozen pasta. Some items will have limited availability and we respectfully cannot guarantee beef prepared 'medium well' or above. We are concerned for your well-being. If you have any allergies please alert us as not all ingredients are listed! We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. 18% gratuity applied to parties of 6 or more. Please enjoy your time with us. Buon Appetito!