

ANTIPASTO | APPETIZERS

Fried Calamari 14

Spicy marinara

Shrimp Cocktail 16 Cocktail sauce

Patria Stuffed Peppers 12

Three cheese and sausage

Steamed Mussels 12

Pomodoro or Pinot Grigio garlic butter

Clams Casino 14

Pancetta, peppers, Parmesan crumbs

Smoked Gouda and Cappicola Arancini 9

Crispy fried risotto with Gouda and cappicola

Frita Fontina 9

Pan fried formaggio (cheese) with house marinara

Antipasto Platter 18

A selection of meats, cheeses, and marinated salads

ZUPPE D' ITALIA | SOUP OF ITALY

Zuppa del Giorno 8 (Soup of the Day) Italian Wedding 8
Chicken broth, spinach, and meatballs

INSALATA | SALAD

Beet Salad 9

Arugula, toasted walnuts, marinated red onion and bleu cheese

Caesar Salad 9
Pecorino Romano

Patria Wedge Salad 10

Grape tomatoes, marinated olives, carrots, cucumbers with Gorgonzola dressing

Heirloom Caprese 12

Heirloom tomato, basil, and fresh mozzarella

CONTORNO | SIDES

Spaghetti 7

Marinara or garlic and olive oil

Broccolini 7

Olive oil and garlic

Mascarpone Chive Mashed 7

Truffle Parmesan Fries 7

Fettuccini 7 Alfredo

Asparagus 7

Lemon and grated Parmesan

Meatballs, Sausage, or Braised Pork Square Rib 8

Roasted Parmesan Fingerling 8

PIZZA

Cheese and Pepperoni 10
Mozzarella cheese and fresh herbs

Pizza del Giorno 12 (Pizza of the Day) Stuffed Hot Pepper Pizza 11

Three cheese, sausage, and Hungarian hot peppers

Classic White Pizza 10

Heirloom tomatoes, garlic, olive oil, and mozzarella



PASTA

Pasta and Meatballs or Sausage 17

Choice of pasta with marinara

Lasagna 19

Layers of whole milk ricotta, beef, pork, veal, marinara

Aglio e Olio 18

Sautéed garlic, olive oil, fresh herbs, broccolini, roasted summer vegetables finished with Parmesan cheese

Pasta Bolognese 19

Slow simmered pork and beef ragu tossed with choice of pasta

Chicken Fettuccine Alfredo 19

Three cheese alfredo and fresh herbs

Chicken Carbonara 20

Fettuccine, pancetta, and peas tossed in a cracked-pepper cheese sauce

Linguini and Clams 19

Fresh clams, choice of red or white sauce

Napoli Style Cavatelli 19

Chicken, sausage, peppers and greens

Sunday Sauce Trilogy 20

Sausage, braised pork spare-rib, and meatball with choice of pasta

Steak Tagliata 36

Over pappardelle pasta

CARNE | MEAT

Filet Mignon 39

Mascarpone chive mashed

New York Strip 39

Parmesan fingerling potatoes

Pistachio Crusted Pork Chops 35

Marsala caramel, mashed potato, and candied apples

Rib-Eye 40

Truffle Parmesan fries

MARSALA

Sautéed onions Sautéed mushrooms Marsala wine demi

STEAK TOPPINGS 6 PIZZIOLA

Garlic & herb roasted tomatoes
Fresh buffalo mozzarella
Fresh basil

PEPE DE FORMAGGIO

Sautéed hot peppers Fresh arugula Crumbled Gorgonzola

PESCE | FISH

Maple Glazed Salmon and Seared Scallops 40

Butternut squash ravioli with caramelized onion and cassis chutney

Shrimp Scampi 36

Garlic butter, white wine, and diced tomato over linguini

Fruit de Mar 55

Half lobster tail, shrimp, scallops, mussels, olives, capers, and stewed marinara tossed with bucatini pasta

Lobster Risotto 45

Sautéed lobster, wild mushroom, truffle oil, chives, teardrop tomatoes, and fresh basil. Finished with mascarpone

POLLO | CHICKEN 27 VITELLO | VEAL 34

Prepared in the following styles and served with spaghetti marinara or garlic and olive oil.

Parmesan

Parmesan, fresh mozzarella, marinara

Marsala

Wild mushrooms, marsala wine, demi-glace

Piccata

White wine, butter, lemon, artichokes, roasted red peppers, capers, and parsley

Milanese

Arugula, aged provolone, lemon-basil sauce

Gluten free options available upon request