



ANTIPASTI

FIORI DI ZUCCA RIPIENI \$19

Zucchini flowers stuffed with ricotta, parmigiano, Prosciutto di Parma, over basil cream sauce

ARANCINI \$12

Homemade rice-balls stuffed with braised beef short rib, peas and mozzarella, over pecorino cream sauce

POLPETTE DI NONNA \$15

Homemade meatballs, marinara sauce, shaved parmigiano with homemade garlic crostini

BRUSCHETTA DI POMODORO \$12

Homemade toasted bread, chopped tomato, garlic, basil, oregano, balsamic glaze, shaved parmigiano

PARMIGIANA DI MELANZANE \$16

Lightly floured and baked eggplant, mozzarella, tomato sauce with homemade garlic crostini

BURRATA \$19

Fresh burrata, Prosciutto di Parma, local tomatoes, arugula, balsamic glaze

CARPACCIO DI MANZO* \$19

Thinly sliced filet, arugula, shaved parmigiano, white truffle oil, lemon dressing

POLIPO ALLA GRIGLIA \$19

Grilled octopus, rosemary potatoes, kalamata olives, cherry tomatoes, lemon salmoriglio

INSALATA DI MARE \$21

Octopus, calamari, shrimp, cherry tomatoes, celery, orange supreme, tossed with lemon dressing

FRITTURA MISTA \$22

Crispy calamari, shrimp, cod, marinara sauce

INSALATE

add Anchovies \$3, add Chicken +\$5, add Shrimp +\$7, add Salmon +\$9

PANZANELLA DI POSITANO \$14

Arugula, ciliegine mozzarella, cherry tomato, homemade croutons, red onion, kalamata olive, balsamic vinaigrette

INSALATA DI CESARE \$12

Romaine, croutons, shaved parmigiano, house caesar dressing

INSALATA DI RUCULA E FRAGOLE \$15

Arugula, strawberries, gorgonzola, caramelized pecans, honey-lemon vinaigrette

INSALATA LIMONCELLO \$12

Mixed greens, tomato, cucumber, carrot, red onion, croutons, shaved parmigiano, balsamic vinaigrette

ZUPPA

Soup of the day \$9

PIZZA

Gluten free crust +\$3

MARGHERITA \$15

Tomato sauce, mozzarella, basil

DIAVOLA \$18

Tomato sauce, mozzarella, spicy salami

SALSICCIA & BROCCOLI \$19

Mozzarella, italian sausage, broccoli rabe with garlic oil

QUATTRO FORMAGGI \$18

Mozzarella, gorgonzola, ricotta, parmigiano

CAPRICCIOSA \$19

Tomato sauce, mozzarella, ham, mushroom, artichoke, kalamata olives, basil

VEGETARIANA \$18

Tomato sauce, mozzarella, mushroom, red bell pepper, red onion

SALSICCIA, FUNGHI & TARTUFO \$21

Mozzarella, italian sausage, mushroom, truffle oil

PARMA \$21

Mozzarella, Prosciutto di Parma, cherry tomato, arugula, shaved parmigiano

PIZZA LIMONCELLO \$23

Tomato sauce, mozzarella, spicy salami, italian sausage, ham, mushroom, red bell pepper, artichoke, kalamata olives

EXTRA TOPPINGS \$2 EACH

Arugula, cherry tomatoes, extra mozzarella, kalamata olives, red bell pepper, mushroom, onion, gorgonzola, ricotta, shaved parmigiano, spinach, sliced tomatoes

EXTRA TOPPINGS \$3 EACH

Polpette di Nonna, pepperoni, italian sausage, spicy salami, ham, Prosciutto di Parma, anchovy, artichokes, truffle oil, broccoli rabe

***NOTICE:** consuming raw or undercooked food such as beef, lamb, poultry, seafood, shellfish, meats or eggs may increase the risk of food borne illness, especially if you have certain health conditions. *Please notify your server of any allergies.



HOMEMADE PASTA

add Meatball +\$3, add Chicken +\$5, add Shrimp +\$7, Gluten free pasta +\$3

PAPPARDELLE BRASATE \$31

Braised short ribs, red wine

GNOCCHI CON BURRATA \$25

Potato dumpling, marinara sauce, fresh burrata, basil

TAGLIOLINI CACIO E PEPE \$26

Pecorino romano, black pepper

TAGLIOLINI ALLA PESCATORA \$33

Octopus, shrimp, calamari, clams, mussels, garlic, white wine, cherry tomatoes, italian parsley

TAGLIATELLE BOLOGNESE \$23

Homemade meat sauce

PACCHERI SALSICCIA E PEPERONI \$28

Italian sausage, roasted bell pepper and parmigiano cream sauce

RAVIOLI ALLA BOSCAIOLA \$29

Cheese stuffed ravioli, crimini mushroom, italian sausage, vodka sauce

RAVIOLI DI VITELLO \$32

Veal and ricotta stuffed ravioli, crimini mushroom, truffle cream sauce, guanciale

TAGLIOLINI CARBONARA \$22

Guanciale, pecorino romano, egg, black pepper

DRY PASTA

add Meatball +\$3, add Chicken +\$5, add Shrimp +\$7, Gluten free pasta +\$3

ORECCHIETTE, SALSICCIA & BROCCOLI \$26

Italian sausage, broccoli rabe, white wine, pecorino romano

RISOTTO LIMONE GAMBERI ASPARAGI \$34

Lemon risotto, shrimp, asparagus, lemon zest

TORTELLONI ALLA VENEZIANA \$24

Cheese tortelloni, ham, mushroom, sweet peas, parmigiano cream sauce

PENNE MARE E MONTI \$27

Shrimp, crimini mushroom, vodka sauce

CARNE

PARMIGIANA

Chicken \$29 Veal \$34 Veal Chop \$59

Breaded and lightly fried, marinara sauce, mozzarella, tagliolini marinara

OSSOBUCO DI VITELLO \$59

Braised veal shank, porcini mushroom risotto

VITELLO ALLA GRIGLIA \$59

14oz grilled bone in veal chop, roasted potatoes, asparagus, crimini mushroom truffle cream sauce

MILANESE

Chicken \$25 Veal \$31 Veal Chop \$55

Breaded and lightly fried, arugula, cherry tomatoes, shaved parmigiano, aged Balsamico di Modena

CARRÉ D'AGNELLO \$42

Australian half-rack of lamb, blueberry-red wine reduction, with a side of broccoli rabe and roasted potatoes

PESCE

SALMONE ALLA PUTTANESCA \$32

Atlantic Salmon, fresh crushed tomatoes, kalamata olives, anchovies, capers, garlic spinach

BACCALA ALLA PICCATA \$31

Cod, white wine, lemon-butter sauce, side of roasted potatoes and asparagus

CERNIA AL LIMONE \$37

Grouper, garlic, lemon-butter sauce, side of lemon risotto

CIOPPINO DI PESCE \$38

Shrimp, calamari, clams, mussels, salmon, cod, tomato broth, with homemade garlic crostini

CONTORNI

Grilled Asparagus \$11

Parmesan and garlic spinach \$10

Rosemary potatoes \$9

SIDES OF HOMEMADE PASTA

Tagliolini marinara \$10

Tagliolini aglio & olio \$10

Tagliatelle alfredo \$11

 Gluten free

 Dairy free

SPLIT DISHES \$2.50

20% gratuity added to parties of 6 or more

***NOTICE:** consuming raw or undercooked food such as beef, lamb, poultry, seafood, shellfish, meats or eggs may increase the risk of food borne illness, especially if you have certain health conditions. Please let your server know about any allergies.



DESSERT

TIRAMISU \$10

Espresso soaked lady fingers, amaretto, mascarpone

CANNOLI SICILIANI \$12

Fried pastry dough, sweet ricotta cheese filling

CAPRESE AL CIOCCOLATO \$14

Homemade chocolate almond cake, vanilla gelato

RICOTTA E PISTACCHIO \$13

Sponge cake, layers of ricotta and pistachio cream, crumbled pistachio, vanilla gelato

LIMONCELLO CHEESECAKE \$12

Homemade limoncello cheesecake, strawberry sauce

LIMONCELLO FLUTE \$12

Lemon gelato swirled with limoncello

COFFEE

Espresso \$3.50

Double Espresso \$5

Decaf Espresso \$4

Cappuccino \$5.50

Decaf Cappuccino \$5.50

American Coffee \$3.50



AFTER DINNER

- Amaretto Disaronno \$12
- Amaro del Capo \$12
- Amaro Lucano \$11
- Amaro Averna \$14
- Amaro Montenegro \$14
- Anisette \$9
- Baileys \$12
- B&B \$13
- Blood Orange Liquor \$8
- Brandy Presidente \$10
- Chocolate Port \$12
- Crema di Limone \$9
- Crema di Cappuccino \$9
- Crema di Pistacchio \$9
- Drambuie \$14
- Dow's 20 Tawny Port \$15
- Fernet Branca \$12
- Frangelico \$11
- Goldschlagger \$10
- Grand Marnier \$13
- Grappa Poli Sarpa \$14
- Grappa Poli Cleopatra Barricata \$16
- Hennessy \$15
- Limoncello \$8
- Licor 43 \$10
- Mirto \$8
- Sambuca \$11
- Sambuca Black \$10
- Tuaca \$11
- Vin Santo Di Chianti \$14



EARLY DINING MENU

4:00PM-5:00PM DAILY

\$25.95 per person

ANTIPASTI

CHOOSE ONE

INSALATA MISTA

Mixed greens, tomato, cucumber, carrot, red onion, shaved parmigiano, balsamic vinaigrette

INSALATA DI CESARE

Romaine, croutons, shaved parmigiano, house caesar dressing

PARMIGIANA DI MELANZANE

Lightly floured and baked eggplant, mozzarella, tomato sauce with homemade garlic crostini

ZUPPA DEL GIORNO

Soup of the day

ENTREE

CHOOSE ONE

PAPPARDELLE ALLA BOLOGNESE

Homemade meat sauce

TAGLIOLINI PESTO E GAMBERETTI

Shrimp, basil pesto sauce

BACCALA ALLA PUTTANESCA

Cod filet, fresh crushed tomatoes, kalamata olives, anchovies, capers, side of parmesan and garlic spinach

CHICKEN PARMIGIANA

Breaded and lightly fried, marinara sauce, mozzarella, side of tagliolini

RAVIOLI ALLA SORRENTINA

Homemade three-cheese ravioli, tomato sauce, mozzarella

PIZZA

Build your own

DRINKS

House wine, draft beer at \$5

Well drinks start at \$5

NOT VALID ON HOLIDAYS AND SPECIAL EVENTS

NO SUBSTITUTIONS