

• TAVOLA BRUNCH •

SATURDAY & SUNDAY 2 – 5 PM

• ANTIPASTI & SALADS •

INSALATA MISTA ORGANIC MESCLUN, FRESH HERBS, TOMATO & PERSIAN CUCUMBERS	9.75
ROMAINE HEARTS CAESAR DRESSING SEMOLINA CROUTONS	9.75
MEDITERRANEAN SALAD BARREL AGED FETA, PERSIAN CUCUMBERS, VINE TOMATOES	10.75
ROASTED BEET SALAD BRONTA PISTACHIO, GOAT CHEESE, WILD ARUGULA	11.50
WOOD FIRED ARTICHOKE ARUGULA SALAD SHAVED GRANA, LEMON, VINAIGRETTE	11.75
MARYLAND BLUE CRAB & BABY KALE SALAD SPRING HERB CITRUS DRESSING	12.50
CAPONATA BRUSCHETTA EGGPLANT, CELERY, PEPPERS, CASTELVETRANO OLIVES	10.75
WILD BOAR & VEAL MEATBALLS PINE NUTS	12.75
BURRATA WOOD FIRED RED PEPPERS, CHERRY TOMATO BASIL SALAD. IMPORTED FROM PUGLIA	13.75
SALUMI PROSCIUTTO DI PARMA, HOT SOPRESSATA, CAPICOLA, CASTELVETRANO OLIVES	15.75
FORMAGGI DEL GIORNO REGIONAL COW, GOAT & SHEEP SELECTIONS	15.75
CASTELVETRANO MARINATED OLIVES	4.75

• PASTA & ENTREES •

CASARECCE TRAPANESE ROASTED ITALIAN EGGPLANT, PLUM TOMATOES, BASIL, ALMOND PESTO	12.75
SPAGHETTINI PLUM TOMATO & BASIL OR GARLIC & OLIVE OIL	12.75
LASAGNA DELLA CASA FRESH PASTA, BUFFALO MOZZARELLA, RICOTTA, VEAL MEAT SAUCE	14.75
SPAGHETTINI VONGOLE MANILA CLAMS, ROASTED GARLIC, ITALIAN PARSLEY, PEPPERONCINO, OLIVE OIL	15.75
GRILLED ORGANIC CHICKEN BREAST PAILLARD W/FIELD GREENS OR CAESAR SALAD	16.75
EGGPLANT PARMIGIANA SICILIAN EGGPLANT, PROVOLONE, PLUM TOMATO & BASIL	17.00
WOOD OVEN ROASTED SALMON GRILLED ASPARAGUS, FIELD GREEN SALAD VINAIGRETTE	18.75

• PIZZA •

WOOD BURNING HANDCRAFTED NEAPOLITAN OVENS

MARINARA SAN MARZANO TOMATOES, GARLIC, CASTELVETRANO OLIVE OIL	10.75
MARGHERITA POMODORO, BASIL, MOZZARELLA, REGGIANO DOC IMPORTED BUFALA \$3 EXTRA	14.75
FORMAGGI GOLOSI FRESH MOZZARELLA, GORGONZOLA, PROVOLONE, GREEN PEPPERCORNS	15.75
VENDETTA SARDA WILD BOAR SAUSAGE, WILD MUSHROOMS, MOZZARELLA, PLUM TOMATO SAUCE	16.75
PUTTANESCA PICCANTE GAETA OLIVES, CAPERS, ANCHOVY, POMODORO, SHARP PROVOLONE	16.00
MEDINA TURKISH FIGS, AGED BALSAMIC, GORGONZOLA DOLCE, TOASTED SESAME SEEDS	17.95
VIDDANA FIRE ROASTED ARTICHOKEs, RED PEPPERS, WILD MUSHROOMS, PLUM TOMATO, BASIL, MOZZ	16.50
GRECA BARREL AGED FETA, SPINACH, GAETA OLIVES, SICILIAN PESTO, MOZZARELLA	16.50
LITTLE NECK CLAMS ROASTED GARLIC, MOZZARELLA, PEPPERONCINO	18.95
AMERICANO CULATELLO, FRESH BRUSSEL SPROUTS, PLUM TOMATOES, GRUYERE, MOZZARELLA	18.75
BARESA FENNEL SAUSAGE, BROCCOLI RABE, ROASTED BREAD CRUMBS, MOZZARELLA	16.75
CALABRESA BONA ESPOSITO'S HOT SOPRESSATA, FRESH RICOTTA, PLUM TOMATO SAUCE, BASIL	16.75
VESUVIANA VEAL MEAT BALLS, ROASTED PEPPERS, CARAMELIZED ONIONS, TOMATO BASIL	17.95
SELVAGGIA BRAISED RABBIT, BURRATA, HOT CHERRY PEPPERS	19.75
ISOLA MARYLAND BLUE CRAB, THINLY SLICED LEMON, SUMMER HERBS, TALEGGIO	18.95
PARMA CLASSIC MARGHERITA WITH PROSCIUTTO DI PARMA, ARUGULA, PARMESAN	19.95
TUSCAN BRUNCH PIZZA MOZZARELLA, SMOKED PROSCIUTTO, FARM EGG, FRESH SPINACH	16.00
PUGLIAN BRUNCH PIZZA MOZZARELLA, ROASTED PEPPERS, FARM EGG SHARP PROVOLONE, BASIL	16.00
WILD MUSHROOM BRUNCH PIZZA GRUYERE, BUFALO MOZZARELLA, FARM EGG, TOUCH OF TOMATO	16.00

• ESPRESSO BAR & DESSERTS •

Espresso	3.25
Cappuccino	4.75
Iced Tea, Soda	3.00
Limonata, Aranciata or Chinotto	3.75
Italian Sparkling or Still Water	7.50
Tiramisu	7.75
Cannoli Piccoli di Casa	7.75
Homemade Seasonal Cheesecake	7.75
Belgian Chocolate Espresso Mousse	7.75
Gelato Pistachio Amaretto Crusted	8.75
Nutella Pizza (8 Slices)	15.75

WINE BY THE GLASS

WHITE	RED
PINOT GRIGIO 9.5	CHIANTI 9.5
TREBBIANO 11	MONTEPULCIANO 10.5
FALANGHINA 12	SANGIOVESE 11.5
ROSE 9.5	NERO D'AVOLA 12
PROSECCO 11.5	LAMBRUSCO 10.5
PASSITO 11.5	
MIMOSA 11	
BELLINI 11	

Maximum 2 credit cards per table.

18% Gratuity may be added to parties of 6 or more.