

• ANTIPASTI •

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| INSALATA MISTA FIELD GREENS, FRESH HERBS, TOMATO & CUCUMBERS (ADD GORGONZOLA 2.00) | 9.75 |
| ROMAINE HEARTS CAESAR DRESSING SEMOLINA CROUTONS | 9.75 |
| MEDITERRANEAN SALAD BARREL AGED FETA, PERSIAN CUCUMBERS, VINE TOMATOES | 10.75 |
| WOOD FIRED ARTICHOKE ARUGULA SALAD SHAVED REGGIANO, LEMON, VINAIGRETTE | 12.75 |
| CAPONATA BRUSCHETTA EGGPLANT, CELERY, PEPPERS, CASTELVETRANO OLIVES, RICOTTA SALATA | 10.75 |
| BURRATA ROASTED RED PEPPERS, CHERRY TOMATO BASIL SALAD. IMPORTED FROM PUGLIA | 14.75 |
| WILD BOAR & VEAL OR FREE-RANGE CHICKEN MEATBALLS PECORINO SARDO, PINE NUTS | 13.75 |
| SALUMI PROSCIUTTO DI PARMA, CAPICOLLO, SOPRESSATA, CASTELVETRANO OLIVES | 15.75 |
| FORMAGGI DEL GIORNO REGIONAL COW, GOAT & SHEEP SELECTIONS, OLIVES | 15.75 |
| PIATTO MISTO DI SALUMI E FORMAGGI SELECTION OF IMPORTED COLD CUTS & CHEESES, OLIVES | 17.95 |

• PASTA •

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| CASARECCE TRAPANESE ROASTED ITALIAN EGGPLANT, PLUM TOMATO, BASIL ALMOND PESTO | 17.95 |
| LASAGNA DELLA CASA FRESH PASTA, BUFFALO MOZZARELLA, RICOTTA, VEAL MEAT SAUCE | 19.95 |
| VEGAN GLUTEN FREE LASAGNA MIXED SEASONAL VEGETABLES, VEGAN MOZZARELLA | 19.95 |
| GNOCCHI DELLA CASA HAND MADE "LIGHT AS A CLOUD" | 18.75 |
| ORECCHIETTE ESPOSITO SAUSAGE BROCCOLI RABE ROASTED BREAD CRUMBS | 18.95 |
| SPAGHETTI W/FREE RANGE CHICKEN MEATBALLS TOMATO, BASIL, PARMESAN, LIGHT CREAM | 17.95 |
| PAPPARDELLE WILD MUSHROOM VEAL RAGU | 19.95 |
| WHOLE WHEAT PENNE WILD SALMON, CHERRY TOMATO, BASIL PESTO, LIGHT CREAM | 18.95 |
| SPAGHETTI VONGOLE MANILA CLAMS, ROASTED GARLIC, ITALIAN PARSLEY, PEPPERONCINO, OLIVE OIL | 19.95 |
| SPAGHETTI FRUTTI DI MARE HEAD-ON PRAWNS, CLAMS & CALAMARI MARECHIARA | 23.95 |

SUBSTITUTE **GLUTEN-FREE PENNE** – ADD \$2.75

• SECONDI •

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| PETTO DI GALLETTO GRILLED CHICKEN BREAST IN LEMON HERB MARINADE, FIELD GREENS & TOMATO | 22.75 |
| CHICKEN ALLA ROMANA FRESH ARTICHOKEs, LEMON, CAPERS & SUMMER HERBS | 23.75 |
| CHICKEN BREAST SAUTEED WITH WOOD OVEN PEPPERS, GAETA OLIVES, ROASTED POTATOES | 23.50 |
| EGGPLANT PARMIGIANA SICILIAN EGGPLANT, PROVOLONE, PLUM TOMATOES, BASIL | 22.75 |
| VEGAN EGGPLANT PARMIGIANA | 19.95 |
| PORK BRACIOLA ROLLED PORK CUTLET, HERBS, GARLIC, SHARP PROVOLONE, HANDMADE GNOCCHI | 25.95 |
| WOOD OVEN ROASTED SALMON ARTICHOKE HEARTS, FIELD GREEN SALAD PINE NUTS | 26.75 |
| NEW YORK STRIP STEAK (14 oz) TUSCAN WINE REDUCTION, BROCCOLI RABE & ROASTED POTATOES | 32.95 |

SIDES BROCCOLI RABE AL'AGLIO • ROSEMARY ROASTED POTATOES • SPINACI AL'AGLIO 7.75

• PIZZA •

WOOD BURNING HANDCRAFTED NEAPOLITAN OVENS

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| MARINARA SAN MARZANO TOMATOES, GARLIC, CASTELVETRANO OLIVE OIL | 11.75 |
| 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 | 17.75 |
| PUTTANESCA PICCANTE GAETA OLIVES, CAPERS, ANCHOVY, POMODORO, SHARP PROVOLONE | 16.50 |
| MEDINA TURKISH FIGS, AGED BALSAMIC, GORGONZOLA DOLCE, TOASTED SESAME SEEDS | 17.95 |
| VIDDANA FIRE ROASTED ARTICHOKEs, RED PEPPERS, WILD MUSHROOMS, PLUM TOMATO, BASIL, MOZZ | 17.50 |
| GRECA BARREL AGED FETA, SPINACH, GAETA OLIVES, SICILIAN PESTO, MOZZARELLA | 16.75 |
| TRAPANESE ROASTED EGGPLANT, MOZZARELLA, SHEEP'S MILK RICOTTA, TRAPANESE PESTO | 17.50 |
| BARESA FENNEL SAUSAGE, BROCCOLI RABE, ROASTED BREAD CRUMBS, MOZZARELLA | 17.50 |
| CALABRESA BONA ESPOSITO'S SOPRESSATA, FRESH RICOTTA, PLUM TOMATO SAUCE, BASIL | 16.75 |
| PARMA CLASSIC MARGHERITA WITH PROSCIUTTO DI PARMA, ARUGULA, PARMIGIANA | 22.95 |
| VESUVIANA CHICKEN MEAT BALLS, ROASTED PEPPERS, CARAMELIZED ONIONS, TOMATO BASIL | 18.95 |
| CALZONE CARBONARA (OPEN-FACED) SHEEP'S MILK RICOTTA, MOZZARELLA, CAPICOLLO, BASIL | 17.50 |
| CACIO E PEPE PECORINO ROMANO, BLACK PEPPER, OLIVE OIL | 18.95 |

GLUTEN FREE PIZZA ADD 2.75 SERVED 10" ROMAN GRANDMA SQUARE PAN

SUB VEGAN MOZZARELLA 2.50

Maximum 2 credit cards per table.

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

BEER & WINE LIST 

