

• ANTIPASTI •

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
ROASTED BEET SALAD BRONTA PISTACHIO, GOAT CHEESE, WILD ARUGULA	11.50
WOOD FIRED ARTICHOKE ARUGULA SALAD SHAVED REGGIANO, LEMON, VINAIGRETTE	11.75
MARYLAND BLUE CRAB & BABY KALE SALAD SPRING HERB CITRUS DRESSING	12.50
CAPONATA BRUSCHETTA EGGPLANT, CELERY, PEPPERS, CASTELVETRANO OLIVES, RICOTTA SALATA	10.75
BABALUCI ESCARGOT WITH SICILIAN SALSA VERDE	11.75
BURRATA WOOD FIRED RED PEPPERS, CHERRY TOMATO BASIL SALAD. IMPORTED FROM PUGLIA	13.75
WILD BOAR & VEAL MEATBALLS PECORINO SARDO, PINE NUTS	12.75
SALUMI PROSCIUTTO DI PARMA, CAPICOLA, HOT SOPRESSATA, CASTELVETRANO OLIVES	15.75
FORMAGGI DEL GIORNO REGIONAL COW, GOAT & SHEEP SELECTIONS	15.75
GRILLED LOCAL CALAMARI LEMON & CAPER SALMORIGLIO	14.75
ARANCINI (RICE BALLS) 1 VEAL & 1 SHRIMP	12.50
MARINATED SICILIAN OLIVES	4.75
GRILLED PORTUGUESE SARDINES SALMORIGLIO	13.75
PIMIENTOS DE PADRONE	7.50
ZUPPA DELLA CASA	7.75

• PASTA •

CASARECCE TRAPANESE ROASTED ITALIAN EGGPLANT, PLUM TOMATO, BASIL ALMOND PESTO	16.95
LASAGNA DELLA CASA FRESH PASTA, BUFFALO MOZZARELLA, RICOTTA, VEAL MEAT SAUCE	17.95
GNOCCHI DELLA CASA HAND MADE "LIGHT AS A CLOUD"	17.75
ORECCHIETTE ESPOSITO SAUSAGE BROCCOLI RABE ROASTED BREAD CRUMBS	17.95
SPINACH FETTUCCINE W/FREE RANGE CHICKEN MEATBALLS TOMATO, BASIL, PARMESAN	17.95
PAPPARDELLE PORCINI MUSHROOM VEAL RAGU	17.95
SPAGHETTI VONGOLE MANILA CLAMS, ROASTED GARLIC, ITALIAN PARSLEY, PEPPERONCINO, OLIVE OIL	17.95
WHOLE WHEAT PENNE WILD SALMON, CHERRY TOMATO, BASIL PESTO, LIGHT CREAM	17.95
SPAGHETTI FRUTTI DI MARE HEAD-ON PRAWNS, MUSSELS, CLAMS & CALAMARI MARECHIARA	23.95
SUBSTITUTE GLUTEN-FREE PENNE – ADD \$2.00	

• SECONDI •

PETTO DI GALLETTO GRILLED CHICKEN BREAST IN LEMON HERB MARINADE, FIELD GREENS & TOMATO	21.75
CHICKEN ALLA ROMANA FRESH ARTICHOKEs, LEMON, CAPERS & SUMMER HERBS	22.75
EGGPLANT PARMIGIANA SICILIAN EGGPLANT, PROVOLONE, PLUM TOMATOES, BASIL	19.75
PORK BRACIOLA ROLLED PORK CUTLET, HERBS, GARLIC, SHARP PROVOLONE, HANDMADE GNOCCHI	23.95
WOOD OVEN ROASTED SALMON GRILLED ASPARAGUS, FIELD GREEN SALAD PINE NUTS	25.75
BLACK ANGUS HANGER STEAK TUSCAN WINE REDUCTION, BROCCOLI RABE & ROASTED POTATOES	26.95
SIDES BROCCOLI RABE AL'AGLIO • ROSEMARY ROASTED POTATOES • SPINACI AL'AGLIO 7.75	

MARKET FISH DEL GIORNO	PASTA DEL GIORNO	RISOTTO DEL GIORNO	CROSTINI DEL GIORNO	WHOLE FISH WOOD SMOKED	PIZZA DEL GIORNO
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• 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
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
VESUVIANA VEAL MEAT BALLS, ROASTED PEPPERS, CARAMELIZED ONIONS, TOMATO BASIL	17.95

WHITE

PINOT GRIGIO	9.5
TREBBIANO	11
FALANGHINA	12
ROSE	9.5

• WINE BY THE GLASS •

PROSECCO	11.5
PASSITO	11.5
LAMBRUSCO	11.5

RED

CHIANTI RISERVA	9.5
MONTEPULCIANO	10.5
SANGIOVESE	11.5
NERO D'AVOLA	12

Maximum 2 credit cards per table.

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

BEER & WINE LIST 