

• 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	12.75
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	14.75
WILD BOAR & VEAL MEATBALLS PECORINO SARDO, PINE NUTS	13.75
SALUMI PROSCIUTTO DI PARMA, CAPICOLA, HOT SOPRESSATA, CASTELVETRANO OLIVES	15.75
FORMAGGI DEL GIORNO REGIONAL COW, GOAT & SHEEP SELECTIONS	15.75
FRIED LOCAL CALAMARI FRESH PLUM TOMATO SAUCE	14.75
ARANCINI (RICE BALLS) 1 VEAL & 1 SHRIMP	13.50
MARINATED SICILIAN OLIVES	5.75
GRILLED PORTUGUESE SARDINES SALMORIGLIO	13.75
PIMIENTOS DE PADRONE	7.50
ZUPPA DELLA CASA	8.75

• PASTA •

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
GNOCCHI DELLA CASA HAND MADE "LIGHT AS A CLOUD"	18.75
ORECCHIETTE ESPOSITO SAUSAGE BROCCOLI RABE ROASTED BREAD CRUMBS	18.95
SPINACH FETTUCCINE W/FREE RANGE CHICKEN MEATBALLS TOMATO, BASIL, PARMESAN	18.95
PAPPARDELLE WILD MUSHROOM VEAL RAGU	19.95
SPAGHETTI VONGOLE MANILA CLAMS, ROASTED GARLIC, ITALIAN PARSLEY, PEPPERONCINO, OLIVE OIL	19.95
WHOLE WHEAT PENNE WILD SALMON, CHERRY TOMATO, BASIL PESTO, LIGHT CREAM	18.95
SPAGHETTI FRUTTI DI MARE HEAD-ON PRAWNS, MUSSELS, CLAMS & CALAMARI MARECHIARA	24.95
SUBSTITUTE GLUTEN-FREE PENNE – ADD \$2.75	

• SECONDI •

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
EGGPLANT PARMIGIANA SICILIAN EGGPLANT, PROVOLONE, PLUM TOMATOES, BASIL	22.75
PORK BRACIOLA ROLLED PORK CUTLET, HERBS, GARLIC, SHARP PROVOLONE, HANDMADE GNOCCHI	25.95
WOOD OVEN ROASTED SALMON GRILLED ASPARAGUS, 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

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	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
LITTLE NECK CLAMS HAND SHUCKED FRESH CLAMS, ROASTED GARLIC, MOZZARELLA, PEPPERONCINO	18.95
TRAPANESE ROASTED EGGPLANT, MOZZARELLA, SHEEP'S MILK RICOTTA, TRAPANESE PESTO	17.50
BARESA FENNEL SAUSAGE, BROCCOLI RABE, ROASTED BREAD CRUMBS, MOZZARELLA	17.50
BOSCAIOLA PORCINI MUSHROOMS, MOZZARELLA, PORTOBELLOS, ROSEMARY, SHARP FONTINA	17.50
CALABRESA BONA ESPOSITO'S HOT SOPRESSATA, FRESH RICOTTA, PLUM TOMATO SAUCE, BASIL	16.75
PARMA CLASSIC MARGHERITA WITH PROSCIUTTO DI PARMA, ARUGULA, PARMIGIANA	22.95
VESUVIANA VEAL MEAT BALLS, ROASTED PEPPERS, CARAMELIZED ONIONS, TOMATO BASIL	18.95
CALZONE CARBONARA (OPEN-FACED) SHEEP'S MILK RICOTTA, MOZZARELLA, PANCETTA, BASIL	17.50

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

WHITE

• **WINE BY THE GLASS** •

RED

PINOT GRIGIO 11.5	ROSE 11	CHIANTI RISERVA 11.5
GAVI DI GAVI 12	PROSECCO 12.5	MONTEPULCIANO 12
FALANGHINA 13	LAMBRUSCO 12.5	SANGIOVESE 13
PASSITO 12	APEROL SPRITZ 12.50	

Maximum 2 credit cards per table.
18% Gratuity may be added to parties of 6 or more.

BEER & WINE LIST 