

# • TAVOLA • LUNCH •

• OLIVE OIL • CASTELVETRANO XTRA VIRGIN ½ LITER 17.75

## • ANTIPASTI •

INSALATA MISTA ORGANIC MESCLUN, FRESH HERBS, TOMATO & CUCUMBERS (ADD GORGONZOLA 2.00)	7.95
CLASSIC CAESAR ROMAINE HEARTS SEMOLINA CROUTONS	7.95
ARUGULA, ASPARAGUS, SHAVED GRANA, EVOO VINAIGRETTE	10.00
ROASTED BEETS HERBED GOAT CHEESE PISTACHIO DI BRONTA VINAIGRETTE	10.50
MARYLAND BLUE CRAB & BABY KALE SALAD SPRING HERB CITRUS DRESSING	11.50
BUFFALO MOZZARELLA & TOMATO CAPRESE (IMPORTED FROM PUGLIA)	13.00
MEDITERRANEAN SALAD BARREL AGED FETA, PERSIAN CUCUMBERS, VINE TOMATOES & OLIVES	9.75
WILD BOAR & VEAL MEATBALLS PINE NUTS	12.00
GRILLED PORTUGUESE SARDINES SALMORIGLIO	12.00
SALUMI PROSCIUTTO DI PARMA, HOT SOPRESSATA, CAPICOLA, CASTELVETRANO OLIVES	14.95
FORMAGGI DEL GIORNO REGIONAL COW, GOAT & SHEEP SELECTIONS	13.75
FRIED CALAMARI (LOCAL) SALSA PICCANTE	13.75
RICE BALLS RISOTTO 1 VEAL & 1 SHRIMP 11.75	PIMIENTOS DE PADRONE WOOD ROASTED 7.50
ZUPPA DEL GIORNO 7.75	MARINATED SICILIAN OLIVES 4.75

## • PASTA •

CASARECCE TRAPANESE ROASTED ITALIAN EGGPLANT, PLUM TOMATOES, BASIL ALMOND PESTO	12.75
RIGATONI OR SPAGHETTINI PLUM TOMATO & BASIL OR GARLIC & OLIVE OIL	12.75
ORECHIETTE & ESPOSITO'S LUGANICA SAUSAGE BROCCOLI RABE & BREAD CRUMBS	12.75
WHOLE WHEAT PENNE ASPARAGUS, WILD MUSHROOMS, PEAS, LIGHT PLUM TOMATO	13.00
RIGATONI BOLOGNESE WILD BOAR VEAL MEAT SAUCE	14.50
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
PESCATORE SPAGHETTINI, SHRIMP, CALAMARI, CLAMS, TOUCH OF TOMATO BASIL	16.75

SUBSTITUTE **GLUTEN-FREE PENNE** - ADD \$2.00

## • SECONDI •

CHICKEN ALLA ROMANA FRESH ARTICHOKE, LEMON, CAPERS & SUMMER HERBS	16.75
GRILLED ORGANIC CHICKEN BREAST PAILLARD W/FIELD GREENS OR CAESAR SALAD	16.75
EGGPLANT PARMIGIANA SICILIAN EGGPLANT, PROVOLONE, RIGATONI, PLUM TOMATO & BASIL	17.00
WOOD OVEN ROASTED SALMON GRILLED ASPARAGUS, PINE NUTS FIELD GREEN SALAD VINAIGRETTE	18.75
JUMBO SHRIMP POSITANO CHERRY TOMATOES, SUMMER HERBS, WHITE WINE	21.75
MARKET FISH DEL GIORNO	MARKET

**SIDES** BROCCOLI RABE AL'AGLIO • ROSEMARY ROASTED POTATOES • SPINACI AL'AGLIO 6.50

## • PIZZA •

**WOOD BURNING HANDCRAFTED NEAPOLITAN OVENS**

MARINARA SAN MARZANO TOMATOES, GARLIC, CASTELVETRANO OLIVE OIL	9.75
MARGHERITA POMODORO, BASIL, MOZZARELLA, REGGIANO DOC IMPORTED BUFALA \$3 EXTRA	13.75
CALABRESA BONA ESPOSITO'S HOT SOPRESSATA, FRESH RICOTTA, PLUM TOMATO SAUCE, BASIL	14.50
GRECA BARREL AGED FETA, SPINACH, GAETA OLIVES, BASIL PESTO, MOZZARELLA	13.75
VENDETTA SARDA WILD BOAR SAUSAGE, WILD MUSHROOMS, MOZZARELLA, PLUM TOMATO SAUCE	15.50
FORMAGGI GOLOSI FRESH MOZZARELLA, GORGONZOLA, PROVOLONE, GREEN PEPPERCORNS	15.50
PUTTANESCA PICCANTE GAETA OLIVES, CAPERS, ANCHOVY, PLUM TOMATO, SHARP PROVOLONE	14.75
VIDDANA FIRE ROASTED ARTICHOKE, RED PEPPERS, WILD MUSHROOMS, PLUM TOMATOES, BASIL, MOZZ	15.50
BARESA FENNEL SAUSAGE, BROCCOLI RABE, ROASTED BREAD CRUMBS, MOZZARELLA	15.75
MEDINA TURKISH FIGS, AGED BALSAMIC, GORGONZOLA DOLCE, TOASTED SESAME SEEDS	16.75
LITTLE NECK CLAMS ROASTED GARLIC, MOZZARELLA, PEPPERONCINO	16.75
ISOLA MARYLAND BLUE CRAB, THINLY SLICED LEMON, SUMMER HERBS, TALEGGIO	17.75
AMERICANO CULATELLO, FRESH BRUSSEL SPROUTS, PLUM TOMATOES, GRUYERE, MOZZARELLA	17.75
VESUVIANA VEAL MEAT BALLS, ROASTED PEPPERS, CARAMELIZED ONIONS, TOMATO, BASIL	17.95
SELVAGGIA BRAISED RABBIT, BURRATA, HOT CHERRY PEPPERS	18.75
PARMA CLASSIC MARGHERITA WITH PROSCIUTTO DI PARMA, ARUGULA, SHAVED AGED PARMESAN	18.75

### WINE BY THE GLASS

<b>WHITE:</b> PINOT GRIGIO 8.5	TREBBIANO 9.5	FALANGHINA 9.5	ROSE 8.5
<b>RED:</b> CHIANTI 8.5	MONTEPULCIANO 8.5	SANGIOVESE 9.5	NERO 9.5
PROSECCO 9.5	LAMBRUSCO 10.5	PASSITO 10.5	

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

**BEER & WINE LIST** 

**Maximum 2 credit cards per table.**

**FULL MENU TAKE-OUT AND EVENT CATERING AVAILABLE 212 273-1181**