

• 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	10.75
ROASTED BEETS HERBED GOAT CHEESE PISTACHIO DI BRONTA VINAIGRETTE	10.75
BUFFALO MOZZARELLA & TOMATO CAPRESE (IMPORTED FROM PUGLIA)	13.50
MEDITERRANEAN SALAD BARREL AGED FETA, PERSIAN CUCUMBERS, VINE TOMATOES & OLIVES	10.50
WILD BOAR & VEAL MEATBALLS PINE NUTS	13.00
GRILLED PORTUGUESE SARDINES SALMORIGLIO	13.00
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	12.75
ZUPPA DEL GIORNO	8.75
PIMIENTOS DE PADRONE WOOD ROASTED	7.50
MARINATED SICILIAN OLIVES	5.75

• PASTA •

CASARECCE TRAPANESE ROASTED ITALIAN EGGPLANT, PLUM TOMATOES, BASIL ALMOND PESTO	13.75
RIGATONI OR SPAGHETTINI PLUM TOMATO & BASIL OR GARLIC & OLIVE OIL	12.75
ORECHIETTE & ESPOSITO'S LUGANICA SAUSAGE BROCCOLI RABE & BREAD CRUMBS	13.75
WHOLE WHEAT PENNE ASPARAGUS, WILD MUSHROOMS, PEAS, LIGHT PLUM TOMATO	13.75
RIGATONI BOLOGNESE WILD BOAR VEAL MEAT SAUCE	14.75
LASAGNA DELLA CASA FRESH PASTA, BUFFALO MOZZARELLA, RICOTTA, VEAL MEAT SAUCE	15.75
SPAGHETTINI VONGOLE MANILA CLAMS, ROASTED GARLIC, ITALIAN PARSLEY, PEPPERONCINO, OLIVE OIL	16.75
PESCATORE SPAGHETTINI, SHRIMP, CALAMARI, CLAMS, TOUCH OF TOMATO BASIL	17.95

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

• SECONDI •

GRILLED ORGANIC CHICKEN BREAST PAILLARD W/FIELD GREENS OR CAESAR SALAD	16.75
CHICKEN ALLA ROMANA FRESH ARTICHOKE, LEMON, CAPERS & SUMMER HERBS	17.75
EGGPLANT PARMIGIANA SICILIAN EGGPLANT, PROVOLONE, RIGATONI, PLUM TOMATO & BASIL	18.00
WOOD OVEN ROASTED SALMON GRILLED ASPARAGUS, PINE NUTS FIELD GREEN SALAD VINAIGRETTE	19.75
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 6.75

• 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
FORMAGGI GOLOSI FRESH MOZZARELLA, GORGONZOLA, PROVOLONE, GREEN PEPPERCORNS	15.50
VENDETTA SARDA WILD BOAR SAUSAGE, WILD MUSHROOMS, MOZZARELLA, PLUM TOMATO SAUCE	15.50
PUTTANESCA PICCANTE GAETA OLIVES, CAPERS, ANCHOVY, POMODORO, SHARP PROVOLONE	14.75
MEDINA TURKISH FIGS, AGED BALSAMIC, GORGONZOLA DOLCE, TOASTED SESAME SEEDS	16.75
VIDDANA FIRE ROASTED ARTICHOKE, RED PEPPERS, WILD MUSHROOMS, PLUM TOMATO, BASIL, MOZZ	15.50
GRECA BARREL AGED FETA, SPINACH, GAETA OLIVES, SICILIAN PESTO, MOZZARELLA	13.75
LITTLE NECK CLAMS HAND SHUCKED FRESH CLAMS, ROASTED GARLIC, MOZZARELLA, PEPPERONCINO	16.75
TRAPANESE ROASTED EGGPLANT, MOZZARELLA, SHEEP'S MILK RICOTTA, TRAPANESE PESTO	15.50
BARESA FENNEL SAUSAGE, BROCCOLI RABE, ROASTED BREAD CRUMBS, MOZZARELLA	15.75
BOSCAIOLA PORCINI MUSHROOMS, MOZZARELLA, PORTOBELLOS, ROSEMARY, SHARP FONTINA	15.50
CALABRESA BONA ESPOSITO'S HOT SOPRESSATA, FRESH RICOTTA, PLUM TOMATO SAUCE, BASIL	14.50
PARMA CLASSIC MARGHERITA WITH PROSCIUTTO DI PARMA, ARUGULA, PARMIGIANA	19.75
VESUVIANA VEAL MEAT BALLS, ROASTED PEPPERS, CARAMELIZED ONIONS, TOMATO BASIL	17.75
CALZONE CARBONARA (OPEN-FACED) SHEEP'S MILK RICOTTA, MOZZARELLA, PANCETTA, BASIL	15.50

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

WINE BY THE GLASS

WHITE: PINOT GRIGIO 9.5 FALANGHINA 9.75 GAVI DI GAVI 11.75 ROSE 9.75
RED: CHIANTI RISERVA 9.75 MONTEPULCIANO 9.75 SANGIOVESE 9.75
PROSECCO 9.75 LAMBRUSCO 10.5 PASSITO 11

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