

# • TAVOLA •

## • PIZZA •

### WOOD BURNING HANDCRAFTED NEAPOLITAN OVENS

<b>MARINARA</b> SAN MARZANO TOMATOES, GARLIC, CASTELVETRANO OLIVE OIL	<b>10.75</b>
<b>MARGHERITA</b> POMODORO, BASIL, MOZZARELLA, REGGIANO <b>DOC IMPORTED BUFALA \$3 EXTRA</b>	<b>14.75</b>
<b>FORMAGGI GOLOSI</b> FRESH MOZZARELLA, GORGONZOLA, PROVOLONE, GREEN PEPPERCORNS	<b>15.75</b>
<b>VENDETTA SARDA</b> WILD BOAR SAUSAGE, WILD MUSHROOMS, MOZZARELLA, PLUM TOMATO SAUCE	<b>16.75</b>
<b>PUTTANESCA PICCANTE</b> GAETA OLIVES, CAPERS, ANCHOVY, POMODORO, SHARP PROVOLONE	<b>16.00</b>
<b>MEDINA</b> TURKISH FIGS, AGED BALSAMIC, GORGONZOLA DOLCE, TOASTED SESAME SEEDS	<b>17.95</b>
<b>VIDDANA</b> FIRE ROASTED ARTICHOKE, RED PEPPERS, WILD MUSHROOMS, PLUM TOMATOES, BASIL, MOZZ	<b>16.50</b>
<b>GRECA</b> BARREL AGED FETA, SPINACH, GAETA OLIVES, SICILIAN PESTO, MOZZARELLA	<b>16.50</b>
<b>LITTLE NECK CLAMS</b> ROASTED GARLIC, MOZZARELLA, PEPPERONCINO	<b>18.95</b>
<b>SOPRANO</b> HOT CAPICOLA, BABY KALE, PLUM TOMATOES, MOZZARELLA, GORGONZOLA	<b>17.75</b>
<b>BARESA</b> FENNEL SAUSAGE, BROCCOLI RABE, ROASTED BREAD CRUMBS, MOZZARELLA	<b>16.75</b>
<b>CALABRESA BONA</b> ESPOSITO'S HOT SOPRESSATA, FRESH RICOTTA, PLUM TOMATO, BASIL	<b>16.75</b>
<b>AMERICANO</b> CULATELLO, FRESH BRUSSEL SPROUTS, PLUM TOMATOES, GRUYERE, MOZZARELLA	<b>18.75</b>
<b>SELVAGGIA</b> BRAISED RABBIT, BURRATA, HOT CHERRY PEPPERS	<b>19.75</b>
<b>PARMA</b> CLASSIC MARGHERITA WITH PROSCIUTTO DI PARMA, ARUGULA, PARMESAN	<b>19.95</b>
<b>VESUVIANA</b> VEAL MEAT BALLS, ROASTED PEPPERS, CARAMELIZED ONIONS, TOMATO BASIL	<b>17.95</b>
<b>PIZZA DEL GIORNO</b>	<b>Market</b>

## • ESPRESSO BAR •

Espresso	3.25
Cappuccino	4.75
Iced Tea or Soda	3.00
Limonata, Aranciata or Chinotto	3.75
Italian Sparkling or Still Water	7.50

### WINE BY THE GLASS

WHITE	RED
PINOT GRIGIO 9.5	CHIANTI 9.5
TREBBIANO 11	MONTEPULCIANO 10.5
FALANGHINA 12	SANGIOVESE 11.5
ROSE 9.5	NERO D'AVOLA 12
PROSECCO 11.5	LAMBRUSCO 11.5
	PASSITO 11.5