

STARTERS

ANTIPASTO RUSTICO / \$24

Prosciutto di Parma, soppressata, capicollo, Parmigiano-Reggiano, fontina, burrata, olives, cherry tomatoes, grilled Roman artichokes, & seasoned wood-fired herb foccacia

BURRATA CAPRESE / \$15

Imported burrata cheese from Puglia served with heirloom tomatoes, extra virgin olive oil, & fresh basil

BURRATA BRUSCHETTA / \$13

Burrata centered around a pesto aioli & oven roasted tomatoes w/ a garlic bread crontini

NAPLES STREET FOOD BASKET / \$15

Mini rice balls, mini potato croquettes, fried polenta served with tomato sauce

MELANZANA PARMIGIANA / \$12

Multilayered eggplant parmigiana topped w/ fresh mozzarella & finished in the brick oven

MUSSELS / \$15

GARLIC & OIL | GORGONZOLA | FRA DIAVOLO

GRILLED OCTOPUS / \$18

Served with roasted potatoes in pesto sauce & salad

GRILLED CALAMARI / \$15

Served on a bed of arugula and heirloom tomatoes

WOOD-FIRED WINGS / \$12

MILD | BUFFALO | BBQ | GARLIC PARMESAN | TERIYAKI

POLPETTE DEL GIORNO / \$9

Meatballs served in a crock of tomato sauce with ricotta

CLAMS & OYSTER CASINO / \$15

Baked & stuffed with mixed bell peppers, onions, crispy prosciutto, topped with lemon butter sauce

TUNA TAR TAR / \$16

Served w/ diced avocado and homemade potato chips wasabi aioli and sweet soy souce

CAMARÃO Á ALHINHO / \$15

Pan-seared shrimp in a garlic white wine & Portuguese herb blend

FRITTO DI CALAMARI / \$15

Crispy golden fried calamari served w/ our house-made marinara

POLLO



CHICKEN PARMIGIANA / \$24

Traditional chicken cutlet parmigiana finished in brick oven served w/ pasta or veg

CHICKEN CHAMPAGNE / \$24

Chicken cutlet topped w/ fresh spinach & mozzarella finished in a prosecco reduction served w/ potatoes & veg

CHICKEN SALTIMBOCCA / \$24

Chicken breast topped with prosciutto di parma, fresh mozzarella & sage, in a mushroom marsala reduction served w/ potatoes & veg

CHICKEN MILANESE / \$24

Prepared w/ an Italian seasoned blend topped with arugula, heirloom tomatoes, red onion & gorgonzola

CHICKEN FRANCESE / \$24

Egg washed & pan-seared in a lemon white wine butter sauce served w/ potatoes & veg

CHICKEN PICCATA / \$24

Pan-seared in a butter white wine sauce w/ capers & artichokes served w/ potatoes & veg

WOOD-FIRED CHICKEN / \$24

Wood-fired chicken in your choice of Marsala | Scarpariello | or Cacciatore sauce served w/ mashed potatoes & veg

SALADS

SPRING MIX SALAD / \$11

Spring mix w/ red onion, cherry tomatoes, fresh mozzarella & segmented oranges w/ a balsalmic vinaigrette

MEDITERRANEAN SALAD / \$13

Iceberg lettuce w/ cucumbers, feta cheese, mixed bell peppers, tomatoes, kalamata olives, & ham tossed w/ a red vinaigrette dressing

SWEET KALE SALAD / \$11

Sweet Kale w/ walnuts, cherry tomatoes, goat cheese, tossed in a white vinegar balsalmic

BEETS CARPACCIO / \$12

Thinly sliced roasted beets served with arugula, multicolored cherry tomatos, shaved parmiggiano cheese in a white truffle oil

OCTOPUS SALAD / \$19

Slow-cooked & served in a lemon vinaigrette with arugula, cherry tomatoes & carrots

COBB SALAD / \$16

Iceberg lettuce, crispy bacon, avocado, hard boil eggs, grilled chicken, multi colored tomatoes, gorgonzola, Dijon white balsamic vinaigrette

CAESAR / \$10

Choice of either grilled or chopped Organic baby romaine, served with Caesar dressing, Parmesan & bread sticks

BABY SPINACH SALAD / \$12

Heirloom tomatoes, dried cranberries, onions, Bocconcini & a raspberry balsamic vinaigrette

BUTTERHEAD SALAD / \$14

Served w/ crispy prosciutto, crispy fried onions & gorgonzola in a raspberry balsamic vinaigrette

SALAD ADD-ONS: CHICKEN/\$6

6OZ. STEAK/\$10 4OZ. SALMON/\$10

SHRIMP/\$10

PASTA

PACCHERI ALLA GENOVESE / \$24

Large square shaped pasta with short rib meat, slowcooked with onions and carrots in a white wine and sage sauce

CAVATELLI ALLA SICILIANA / \$22

Twisted shaped pasta with fried eggplant and melted fresh mozzarella served in a red sauce, finished in the brick oven

SHORT RIB LASAGNA / \$24

Lasagna w/ shortrib, broccoli rabe, cremini mushrooms & mozzarella topped with cheese fondue

FETTUCCINE W/ PORCINI / \$25

Egg fettuccine pasta w/ porcini mushrooms in a light cream sauce

GNOCCHI AL TEGAMINO / \$21

Handmade gnocchi served in a marinara sauce with melted fresh mozzarella finished in the brick oven

RIGATONI SALSICCE | FRIARIELLI / \$22

Rigatoni pasta w/ Italian sausage, pepperoncini, broccoli rabe & garlic in a white wine sauce

CHEESE RAVIOLI / \$18

3-cheese jumbo ravioli tossed in our house made marinara

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

PASTA: ZITI | SPAGHETTI | FETTUCCINE
LINGUINE | RIGATONI | ANGEL HAIR |
\$2 • WHOLE WHEAT PENNE | \$2 • GF PENNE

SAUCE: \$14 • MARINARA \$20 • BOLOGNESE
\$17 • VODKA \$17 • ALFREDO \$16 • POMODORO
\$14 • FRA DIAVOLO \$13 • GARLIC & OIL

MIX & MATCH
PASTA

Choose your pasta, sauce & protein / veg

PROTEIN: \$6 • GRILLED CHICKEN
\$10 • GRILLED SHRIMP \$10 • 6oz. STEAK
\$10 • 4oz. SALMON \$5 • SAUSAGE \$5 •
MEATBALLS
VEGETABLES: \$4 • MUSHROOMS
\$5 • ARTICHOKE \$3 • PEPPERS \$3 • SPINACH
\$3 • SAUTEED ONIONS \$5 • BROCCOLI RABE

CARNE



PESCE

VEAL PARMIGIANA / \$28

Breaded veal cutlet pan fried and topped with melted mozzarella served with marinara sauce & side of pasta

VEAL PICCATA / \$28

Tender veal sauteed and served in a lemon butter sauce w/ capers & artichokes served w/ potatoes & veg

VEAL FRANCESE / \$28

Egg washed & pan-seared in a lemon white wine butter sauce served w/ potatoes & veg

VEAL CHOP MILANESE / \$30

Prepared w/ an Italian seasoning blend topped with arugula, heirloom tomatoes, red onion & gorgonzola

VEAL CHAMPAGNE / \$28

Veal cutlet topped with fresh spinach & mozzarella finished in a prosecco reduction served with potatoes & veg

VEAL SALTIMBOCCA / \$28

Tender veal topped with prosciutto di parma fresh mozzarella & sage, in a mushroom marsala reduction served w/ potatoes & veg

NY STRIP PORCINI / \$34

Aged grass fed center cut strip steak grilled to perfection served with a porcini mushroom reduction, served w/ potatoes & veg

SEARED NY STRIP / \$34

Served on a sizzling plank over a bed of mushrooms, onions, & peppers w/ a side of roasted potatoes

FILET MIGNON / \$34

8 oz. filet mignon on top of green peppercorn Armagnac sauce, topped w/ crispy onions & side of garlic mashed potatoes

PORK CHOP ARRABIATA / \$25

14 oz. grilled pork chops in a garlic & white wine arrabiata sauce w/ sweet & Italian long hot peppers served w/ roasted potatoes & veg

GRILLED SEAFOOD PLATTER / \$36

Grilled octopus, salmon, jumbo shrimp & Branzino served w/ vegetables & potatoes finished w/ a limoncello sauce

SALMON ALL' ARANCIO / \$28

Pan seared wild salmon topped w/ crusted Gorgonzola & vegetables in a fresh orange reduction

BRANZINO ALL' ACQUA PAZZA / \$29

Pan-seared Mediterranean wild sea bass served with berry capers & heirloom tomatoes in a white wine reduction served with vegetables & roasted potatoes

SEAFOOD CIOPPINO / \$34

Clams, mussels, shrimp, calamari, & a 4oz Lobster tail in a fennel saffron white wine broth

TUNA STEAK / \$29

Sesame crusted tuna steak finished with a sweet soy wasabi aoli over a lemon risotto

SHRIMP SCAMPI / \$28

Sauteed shrimp in a lemon white wine garlic sauce over linguine

MEDITERRANEAN PASTA / \$34

Shrimp, mussels in a half shell, clams, diced salmon, artichokes, olives, tomatoes & capers in a white wine sauce over Fettuccine

LINGUINE ALLE VONGOLE / \$26

Traditional linguine with fresh baby clams and cherry tomatoes in garlic & oil white wine sauce

RISOTTO FRUTTI DI MARE / \$30

Clams, mussels, shrimp and chopped octopus in a garlic white wine sauce w/ a touch of cream & tomato sauce over arborio rice

• WOOD-FIRED PIZZA •

WHITE



RED

SMOKED SALMON / \$19

Cream cheese & dill aoli w/ arugula, capers, red onions, smoked salmon topped with a citrus vinaigrette

AL TARTUFO / \$16

Fresh mozzarella, mushrooms topped with arugula and truffle oil

PORCINI / \$23

Porcini mushrooms, heirloom tomatoes, mozzarella, & shaved parmiggiano

DOLCE VITA / \$18

Red wine caramelized onions, roasted brussels sprouts, crispy pancetta, & fresh mozzarella drizzled w/ a fig reduction

SALSICCE | FRIARIELLI / \$17

Fresh mozzarella, broccoli rabe, & sausage

FRESCA - FRESCA / \$19

Cherry tomatoes, fresh mozzarella & arugula, topped with prosciutto di parma and shaved parmigiano cheese

SMOKED PROSCIUTTO / \$16

Smoked prosciutto, mozzarella, basil & shaved parmiggiano

FRUTTI DI MARE / \$24

Cherry tomatoes, oregano, and garlic with shrimp, calamari, mussels, and clams in the shell

BIANCA / \$17

Imported burrata, fresh ricotta, fontina, Parmigiano-Reggiano, roasted garlic sauce & EVOO

MARGHERITA / \$12

Plum tomato, fresh mozzarella, basil, & EVOO

MARINARA / \$11

Plum tomato, oregano, garlic, basil, and extra virgin olive oil - NO MOZZARELLA

BBQ CHICKEN / \$17

Roasted chicken w/ a BBQ sauce base, caramelized onions & ranch drizzle

CAPRICCIOSA / \$18

Plum tomato, fresh mozzarella, ham, mushrooms, black olives, artichoke, basil and extra virgin olive oil

TRADITIONAL PIZZA / \$12

NY style with mozzarella and plum tomato

PULCINELLA SPECIAL / \$18

Half Margherita | Half Calzone

BUFFALO CHICKEN / \$17

Roasted chicken w/ a buffalo sauce base, crumbled bacon & aged Gorgonzola topped w/ chopped celery

RIPIENO AL FORNO / \$12

Calzone with ricotta & mozzarella

TOPPINGS (ADD. \$3) • CHICKEN | PEPPERONI | SAUSAGE | BACON | HAM | MEATBALLS | PROSCIUTTO | ONIONS | PEPPERS | ARTICHOKE | CHERRY TOMATOES | MUSHROOMS | SPINACH | OLIVES | ROASTED GARLIC | BROCCOLI RABE