

ANTIPASTI

	C	B
ZUPPA DEL GIORNO { made daily. ask your server }	7	9
BRUSCHETTA { crostini. marinated tomato. garlic }	12	
MELENZANE FUNGHETTO { chopped eggplant. basil. marinara. e.v.o.o. }	14	
PARMIGIANA { neapolitan eggplant parmesan }	16	
FORMAGGI E SALUMI { assorted cold cuts. imported cheese. fig jam. walnuts } serves 2	20	
PROSCIUTTO S. DANIELE { paired with either melon, mozzarella, or buratta }	17	
GUAZZETTO { clams. mussels. shrimps. mild tomato broth }	17	
GRIGLIATA { grilled calamari and shrimps. wild arugula. lemon }	17	

INSALATE

MISTA { baby mix. tomato. cucumber. radish. balsamic vinaigrette }	11
VERDE { baby mix. wild fennel. garlic. lemon vinaigrette }	12
CAESAR { contains raw eggs }	12
CAPRESE { mozzarella. tomato. basil. e.v.o.o. }	13
TRE COLORI { arugula. radicchio. endive. parmesan. balsamic vinaigrette }	13
PASQUALE { chopped iceberg. tomato. bell pepper. chicken. cucumber. gorgonzola vinaigrette }	14
FAGIOLI E TONNO { arugula. cannellini. italian tuna. green olives. red onion. lemon vinaigrette }	15
POLPO { grilled octopus. potato. frisee. lemon vinaigrette }	18

PANINI HOUSE CIABATTA (served with small house salad)

POLLO { rosemary grilled chicken. arugula. e.v.o.o. }	14
CAPRESE { mozzarella. tomato. basil. balsamic. e.v.o.o. }	14
TONNO { lettuce. tuna. tomato. green onion. olives }	14
TACCHINO { shaved turkey breast. goat cheese. avocado. bell pepper }	14
PROSCIUTTO { marinated eggplant. mozzarella. e.v.o.o.. }	14
NAPOLETANO { all beef meatballs. melted mozzarella. marinara }	14
BISTECCA { herb marinade. beef tenderloin. tomato. lettuce }	16

CONTORNI

MEATBALLS	10
GRILLED SHRIMP	12
ASPARAGUS GRATINATI	10
SPINACHI (steamed or sauteed)	6
STRING BEANS (steamed or sauteed)	7
RAPINI (broccoli raab)	9
ROASTED POTATOES	6
ROASTED PEPPERS	6
SAUTEED MUSHROOMS	6

vegetarian vegan gluten free

SODA DIET COKE COKE SPRITE 3 1/2 SPARKLING / FLAT 4 1L SPARKLING / FLAT 7 LIMONATA/ ARANCIATA 3
CAFFE ESPRESSO 3 DOPPIO ESPRESSO 3.5 COFFEE/TEA 3 CAPPUCCINO 4 MACCHIATO 3.5 LATTE 4.5

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. Split dish fee: \$3
18% gratuity will be added for parties of 6 or more **BUON APPETITO** Corkage fee: \$20
We reserve the right to refuse service to anyone

LUNCH

PASTA VEGETARIAN

- LASAGNA** 19
{ eggplant, spinach, ricotta, marinara, parmesan }
- V **AGLIO E OLIO** 16
{ spaghetti, roasted garlic, pepperoncino, parsley }
- FILETO DI POMODORO** 17
{ spaghetti, corbari tomato, garlic, e.v.o.o }
- V **ARRABIATA** 17
{ penne, spicy tomato, parsley }
- SICILIANA** 18
{ ziti, fresh mozzarella, marinara, basil, eggplant }
- RAVIOLI** 18
{ ricotta and spinach filling, }
SAUCE : { BASIL MARINARA OR BUTTER, AND SAGE }

PASTA CARNE

- GNOCCHI SORRENTINA** 19
{ beef ragu, smoked mozzarella, basil } option no meat..... 17
- LASAGNA NAPOLETANA** 19
{ marinara, ricotta, baby meatballs, mozzarella }
- BOLOGNESE** 19
{ homemade Fettucine. }
- ZITI GENOVESE** 20
{ beef shortrib, caramelized onion, prosciutto, white wine }

PASTA MARE

- LINGUINE VONGOLE** 19
{ manilla clams, white wine, garlic, parsley }
- SPAGHETTI PESCATORE** 22
{ clams, mussels, shrimp, tomato sauce, garlic, pepperoncino }

SEAFOOD

- or **ZUPPA DI PESCE** 31
{ manilla clams, shrimp, mussels, calamari, sole, tomato fish broth, pepperoncino }
- PESCE DEL GIORNO** MP
{ fish of the day served with seasonal vegetables }

SECONDI

- PETTO** 19
{ rosemary grilled chicken breast, spinach, potatoes }
- MILANESE** 21
{ breaded chicken cutlet, sauteed eggplant, mashed potatoes }
- LIMONE** 20
{ chicken piccata, spinach, potatoes }
- ARROSTO** 21
{ baked half chicken, potatoes, onion, tomato }
- SALSICCIA A LA BRACE** 20
{ thin grilled italian sausage, rosemary potatoes }
- OSSO BUCO** 32
{ braised veal shank, saffron risotto }

PIZZE

- MARGHERITA** 17
{ mozzarella di bufala D.O.P, marinara, basil }
- CAMPIONE** 18
{ salami, arugola, mozzarella, marinara, truffle oil }
- PROSCIUTTO E FUNGHI** 18
{ italian ham, mushrooms, mozzarella, marinara }
- VEG **VEGETARIANA** 18
{ artichoke, spinach, sun-dried tomato, caramelized onion, mozzarella, marinara }
- SALAMINO PICCANTE** 18
{ spicy salami, mozzarella, marinara }
- BIANCA** 18
{ mozzarella, shaved parmesan, prosciutto, arugola }
- DIAVOLA** 18
{ mozzarella, spicy sausage, bell pepper, marinara }
- GIO** 18
{ mozzarella, caramelized onion, ham, egg, potato }
- 4 STAGIONI** 18
{ 1/4 margherita, 1/4 prosciutto and funghi, 1/4 artichokes, 1/4 olives }

IN ORDER, TO MAKE FOOD COME OUT IN A TIMELY FASHION, WE MUST LIMIT MODIFICATION & SUBSTITUTIONS.
PLEASE ALERT YOUR SERVER FOR ANY ALLERGIES.