

Antipasti

- POLPO** OCTOPUS, EVOO, SLICED POTATO, LEMON, RED ONIONS 19
- CARPACCIO** SLICED RAW FILET MIGNON, ARUGULA, PARMAGIANO, LIGHT PESTO & TRUFFLE OIL 19
- BURRATA** PROSCIUTTO DI PARMA, CHERRY TOMATO, POLENTA, BALSAMIC GLAZE 16
- MEATBALL SKILLET** BEEF MEATBALLS [3], MARINARA, PECORINO ROMANO, CROSTINI 17
- CARCIOFI RIPIENI** STUFFED ARTICHOKE W. SEASONED BREADCRUMBS, PARMAGIANO, GARLIC & OIL 16
- VONGOLE OREGANATA** BAKED LONG ISLAND LITTLE NECKS, LEMON, SEASONED BREADCRUMBS 17
- SHRIMP MELISSA** EVOO, GARLIC, LEMON, WHITE WINE, TOUCH OF TOMATO, CROSTINI 21
- CALAMARI FRITTI** SERVED W. MARINARA AND HOT CHERRY PEPPER SAUCE 17
- TUNA TARTARE** SUSHI-GRADE, QUAIL EGG, PINE NUTS, GARLIC, PEPPERS, PEAR, CHIPS - MIX IT UP 18
- COZZE AL SUGO** PEI MUSSELS, LIGHT TOMATO OR GARLIC & WHITE WINE, CROSTINI 15
- SALUMI E FORMAGGI** ITALIAN CHEESES, MEATS, OLIVES, RED PEPPERS 23

Salads

- SEAFOOD** OCTOPUS, SHRIMP, CUTTLEFISH, LEMON, EVOO - SERVED COLD 21
- CAPRESE** FRESH MOZZARELLA, BEEFSTEAK TOMATO, BASIL, RED PEPPER, EVOO, BALSAMIC 16
- SUMMER** LETTUCE, PEAR, FENNEL, CANDIED WALNUTS, GORGONZOLA, CHERRY TOMATOES, LEMON DRESSING 16
- CAESAR** ROMAINE, PARMAGIANO, CROUTONS, CAESAR DRESSING 15
- BARBABIETOLE** ROASTED RED BEETS, ARUGULA, PISTACCHIO, ORANGE, SHAVED PARM, HONEY DRESSING 16

ADD ---- CHICKEN /8 SHRIMP /12

Pasta

- SPAGHETTI ALLA GRICIA** 'GREE-cha' PECORINO, SARAWAK BLACK PEPPER, CRISPY GUANCIALE 25
- PENNE ROMANA** VODKA SAUCE, ITALIAN SWEET SAUSAGE 25
- PACCHERI ALLA NORMA** 'pa-KER-ee' MARINARA SAUCE, DICED ROASTED EGGPLANT & DRY-AGED RICOTTA SALATA 23
- GNOCCHI AL PESTO** HOMEMADE W/ RICOTTA, PESTO CREAM SAUCE 23
- EGGPLANT RAVIOLI** TRUFFLE CREAM SAUCE 25
- ORECCHIETTE** 'oo-reck-ee-ET-tay' BROCCOLI RABE, SAUSAGE, GARLIC, EVOO 25
- LINGUINI VONGOLE** WHITE OR RED CLAM SAUCE, MANILA CLAMS 26
- BUCATINI AMATRICIANA** MARINARA SAUCE, PECORINO, CRISPY GUANCIALE 25
- RIGATONI BOLOGNESE** HOMEMADE MEAT SAUCE 25

Secondi

[SIDE OF TODAY'S VEGETABLE UNLESS OTHERWISE STATED - PRICES WILL VARY ON SUBSTITUTIONS]

- SORRENTINO** CHICKEN, PROSCIUTTO DI PARMA, EGGPLANT, FONTINA CHEESE, SHERRY WINE TOMATO SAUCE 26
- SCARPARELLO** CHICKEN ON THE BONE, SAUSAGE, RED PEPPERS, HOMESTYLE POTATO CHIPS, LEMON, GARLIC 29
- MARSALA** WILD MUSHROOMS, MARSALA WINE ----- CHICKEN 26 / VEAL 29
- SALMONE** GRILLED WILD N. ATLANTIC SALMON, PISTACCHIO CRUST, TEQUILA SAUCE 30
- BRANZINO** MEDITERRANEAN SEABASS, WHITE WINE, LEMON, CAPERS, SPINACH 30
- BISTECCA GONNA** GRILLED 16oz SKIRT STEAK, ROASTED POTATOES 45
- COSTOLETTA DI MAIALE** PAN-SEARED PORK CHOP, PROSCIUTTO, ASPARAGUS, PROVOLONE, BROWN SAUCE 32
- COSTOLETTA DI VITELLO** VEAL CHOP GRILLED, ROASTED POTATOES 55
- PARMIGIANA** CHICKEN / VEAL / SHRIMP / EGGPLANT(BAKED) --- SERVED W. PENNE MARINARA
26 29 29 21

Sides

- ASPARAGUS PARMAGIANA /12 BROCCOLI RABE /11 SPINACH /10 ROASTED POTATOES /9

~ MENUS REFLECT A CASH DISCOUNT. A 3.5% PROCESSING FEE WILL BE APPLIED TO CREDIT CARD TRANSACTIONS

~ PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS

~ GLUTEN FREE OPTIONS ARE AVAILABLE

~ BOOK YOUR PRIVATE PARTIES TODAY !