



SFIZI (little bites)

ricotta fresca
fresh ricotta, crostini 6.

bruschetta
crushed cherry tomatoes, garlic, Sicilian oregano 5.

fegatini
rustic chicken liver pate, giardiniera, crostini 6.

peperoni
roasted Italian green peppers 5.

olive
mixed olives from campania 4.

provolone
Auricchio aged cows milk cheese, favas 7.

ANTIPASTI

mare (sea)

calamari
fried calamari, lemon mascarpone, crispy lemon, pepperoncini 12.

cozze
mussels, marsala, cured lemon, pancetta, cured tomatoes 11.

polpo affogato
octopus Neopolitan style braised in tomato, soaked biscotata 15.

terra (land)

prosciutto & melone
burrata, 24 month Parma ham, ripe melon, hazelnuts, honey 16.

melanzane
eggplant parmigiana, mozzarella di bufala, tomato passato 10.

semplice
simple greens salad, pancetta, Auricchio crumbs 10.

tavola calda (neopolitan street food)

mozzarella in carrozza
pan fried roasted ham & cheese, tomato basil salad 12.

panzarotti
smoked scamorza stuffed potato croquette, roasted pepper sauce 9.

zeppole di baccala
salt cod fritters, salsa russa 12.

calzone fritto
Neopolitan tomato calzone, sliced sopressata & Auricchio provolone 12.

spaghetti e vongole thick spaghetti, clams, parsley, garlic, Ravece olive oil 15. / 25.

al pomodoro strozapretti pasta, San Marzano tomato sugo, basil, Parmigiano Reggiano 11. / 18.

pasta e ceci radiatore pasta, chickpeas, Swiss chard, Ravece olive oil 15. / 25.

nero di sepia chitarra pasta, cuttlefish, black ink, pepperoncini, parsley 16. / 28.

sugo Genovese tagliatelle, braised veal, carrots, celery, spring onion 16. / 28.

All pasta is made in house

PRIMI

pasta al forno (baked pasta)

gnochetti alla sorrentina little potato dumplings, tomato, basil, smoked scamorza 15.

lasagna classica meat sauce, bechamel, ricotta, basil, Parmigiano Reggiano 16.

lasagna verde spinach, nettles, artichoke, mozzarella di bufala, snipped herbs 15.

SECONDI

carne (meat)

pizzaiola
tomato braised beef, corn flour "pizza di grana" pine nuts, raisins 26.

maiale agli agrumi
slow roasted pork shoulder, citrus, celery root, apple 25.

pollo (chicken)

cotoletta
breaded chicken thigh, tomato basil sugo, scamorza cheese 19.

scaloppine al limone
lemon chicken, broccoli rabe, black truffle 19.

pesce (seafood)

acqua pazza
bass, scallops, calamari, shrimp, clams, pomodorini, capers, zucchini 27.

spigola
steamed striped bass, potatoes & peppers 27.

fritura di pesce
fried shrimp, calamari, bass, bianchetti, smelts 26.

CONTORNI (sides)

patate al forno
rosemary roasted potatoes 7.

cicoria
sautéed chicory, pine nuts, raisins 7.

carciofi
sliced "stuffed" artichoke hearts, anchovy vinaigrette 7.

funghi
hen of the wood, beachwood & oyster mushrooms, caciotta 8.

polpette della nonna
three traditional meatballs, tomato sugo 9.

cavolfiore al forno
assorted roasted cauliflower, black truffle 8.

LA FAMIGLIA (family style dinner)

Fiat 45. **Ferrari** 60.

changes daily - please ask your server

BEER

yuengling/yuengling light, PA – lager 5.
sierra nevada, CA – pale ale 7.
firestone walker union jack, CA - ipa 8.
lagunitas sumpin sumpin, CA - ipa 8.
allagash white, MA – witbier 7.
moretti la rossa, Italy – double bock 6.
naragansett, RI – lager (16 oz. can) 5.
baladin super, Italy – tripele4 (330 ml) 11.
baladin sidro, Italy – cider (330 ml) 11.
dogfish, DE - tweason'ale – gluten free 7.
clausthaler, Germany – n/a 6.

DRAFTS

weihenstephaner hefeweizen - germany 8.
lagunitas czech style pilsner - california 8.
peroni nastro azzurro - italy 8.
green flash west coast ipa - california 8.
urban farm dry cidah - maine 8.
smuttynose old brown dog ale – new hampshire 8.

ROTATING DRAFTS

the sam adams tap 6.
the mayflower tap 6.
the jack's abby tap 7.
the bear republic tap 8.

APERITIVI

spritz aperol, cardamaro, prosecco 9.
bicicletta campari, white wine, soda 9.
negroni sbagliato "broken" negroni topped with prosecco 11.
italian iced tea lemon, amaro, vodka, prosecco 11.
erba cynar, strawberry, rosemary, prosecco 10.
fresca aqua di cedro, vanilla, lemon, prosecco 11.

COCKTAILS

campania martini
blood orangecello, house infused fig-apricot-citrus vodka 11.
amalfi margarita
tequila, campari, grapefruit, lime 10.
negroni
barrel aged gin, cinzano, campari 11.
the meletti
cask aged overholt rye, meletti amaro, amarena cherry 12.
ernest in italy
rum, grapefruit, amaretto, citrus 10.
gin fusion
gin, blood orange, fennel, ginger prosecco 11.

DOPO CENA

vini dolci

10 passito di pantellaria, donnafugata, sicily 12.
20 year tawny port, ferreira, portugal 14.
nv brachetto d'acqui, rosa-regale, banfi, piemonte 9.
05 vin santo, dolce arianna, tuscan 11.
11 moscato, villa pozzi, sicily 8.

grappi and amari

inquire about or selection of grappa and amaro, try a flight!

bevande

coffee 3. / espresso 3/5. / cappuccino / latte 6.
caffee corretto, luxardo grappa, espresso 13.
sgroppino, vodka, lemon sorbet, prosecco 13.
affogato, espresso over vanilla gelato 7.

loose tea

china green jade, english breakfast, earl grey, red zen,
chamomile flowers, peppermint, lemon verbena 5.

DOLCE

tiramisu the traditional recipe 9.
torta al cioccolato chocolate mousse cake 10.
panna cotta balsamic dressed strawberries, basil 10.
zuccotto al limone lemon semifreddo hazelnut crunch 10.
bocconcini di San Giuseppe cream filled fritters, amarena cherries 10.
ricotta e pere ricotta mousse, pear, hazelnut sponge 10.
cannoli three ricotta filled cannoli shells, chocolate 9.
gelato / sorbetto assorted flavors 6./scoop

piccolini

(four cookies per order)
quaresimali alle nocciole chocolate hazelnut biscotti 4.
quaresimali alle mandorle traditional dry fruit almond biscotti 4.
accoppiata apricot jam filled lady fingers 4.
mandorlate al cioccolato chocolate & assorted nut Florentines 8.

VINO

wines by the glass

spumante bianco

nv prosecco, stellina di

bianco

12 pinot grigio, villa pozzi, sicily 8.
13 satrico bianco, casale del giglio, lazio, italy 10.
12 sauvignon blanc, riviera, puglia, italy 10.
11 falangina, feudi, campania, italy 11.
12 vermentino, sella mosca, sardinia 10.
12 albana, tre monti, emilia romagna, italy 10.

spumante rosso

nv lambrusco, medici

rosso

12 nero d'avola, cusumano, sicily 10.
11 barbera d'asti, chiaro, piemonte, italy 10.
11 ciro rosso, librandi, calabria, italy 10.
07 montepulciano d'abruzzo, cerulli spinozzi, italy 12.
10 aglianico, bisceglia, basilicata, italy 10.
11 primitivo, botrogmano, puglia, italy 11.