

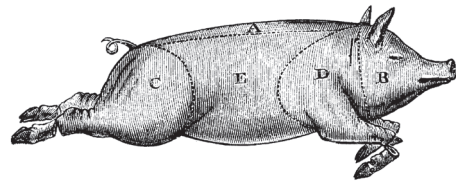
SMALL PLATES

ANTIPASTI

- Truffled Ricotta 9
- Risotto Balls* 6
- Mixed Olives 6
- Speck Fontina Spiedini* 8
- Grilled Baby Octopus* 12
- Roman Artichokes* 8
- Pickled Beets 5
- Eggplant Caponata 5
- Grilled Pepper Crostini 8
- Fried Mozzarella* 8
- Wood Roasted Mortadella* 9
- Beef Tartar 12
- Fried Calamari* 9
- Shrimp & Chilies 12

* served HOT

SLICED MEATS



SALUMI

PROSCIUTTO ~ SPECK ~ BRESAOLA
SOPPRESSATA ~ COPPA ~ CACCIATORINI
10/.ea

CHEESE

PARMESAN ~ PROVOLONE ~ TALEGGIO
MOZZARELLA ~ PECORINO ~ GORGONZOLA
8/.ea

ANTIPASTI PLATTERS

- Prosciutto & Melon, Pine Nut Vinaigrette 20
- Prosciutto, Buffalo Mozzarella & Arugula 36
- Speck, Caramelized Figs, Gorgonzola & Vin Cotto 38
- Bresaola, Soppressata, Cacciatorini, Provolone,
Peppadew, Fennel, Olives 25

WOOD OVEN PIZZA

MARGHERITA Mozzarella, Tomato & Basil	11
PRIMO Prosciutto di Parma, Tomato & Mozzarella, Arugula	15
FUNGHI Wood Roasted Mushrooms, Pancetta, Melted Onion, Taleggio & Thyme	12
DIAVOLA Pepperoni, Tomato, Mozzarella	13
NONNA Zucchini Flowers, Fried Egg, Tomato, Mozzarella	14
EMILIA Fennel Sausage, Rapini, Tomato, Mozzarella & Pecorino, Garlic	15
BIANCA Ricotta, Fontina, Mozzarella, Pecorino, Rosemary & Truffle Oil	16
DONNA Tomato, Mozzarella, Spinach, Ricotta, Parmesan, Garlic	14

*Our Neapolitan style pizzas, cooked at 850°
in our wood burning ovens, are made with the finest imported Italian Buffalo Mozzarella,
San Marzano tomatoes and Ligurian extra virgin olive oil.*

SALADS

All Salads serve 2-3

TABLE SIDE CAESAR

Romaine, Croutons, Caesar Dressing, Parmesan 18

RUCOLA

Arugula, Shaved Fennel, Pecorino, Lemon Dressing 16

INSALATA MISTA

Mixed Greens, Grapefruit, Blue Cheese, Candied Hazelnut, Honey Balsamic Vinaigrette 16

CAPRESE

Buffalo Mozzarella, Tomatoes, Beets, Watermelon, Pesto Vinaigrette 18

PASTA

DRY - SECCA	¼ lb / ½ lb / 1 lb
SPAGHETTI AGLIO E OLIO Garlic, Olive Oil, Parsley, Crushed Hot Pepper	13 / 21 / 40
SPAGHETTI POMODORO Cherry Tomato Sauce, Basil	15 / 25 / 48
PENNE ALL'ARRABBIATA "Angry Style", Spicy Tomato Sauce	15 / 25 / 48
BUCATINI ALL'AMATRICIANA Spaghetti "with a Hole", Sweet Onion, Pancetta, Tomato	17 / 27 / 54
LINGUINE ALLE VONGOLE "Little Tongues", Littleneck Clams, Garlic, Parsley, White Wine	18 / 28 / 58
ORECCHIETTE "Little Ears", Broccoli Raab, Fennel Sausage	16 / 28 / 52
HOUSEMADE - FATTA IN CASA	¼ lb / ½ lb / 1 lb
FETTUCCINE AL BURRO "Little Ribbons", Butter, Parmesan, Cracked Pepper	14 / 22 / 44
STRACCI DI MANZO "Rags" Tossed with Braised Beef Short Rib, Tomato	21 / 38 / 72
RAVIOLI DI RICOTTA Pillows of Ricotta, Tomato Basil Sauce, Parmesan	16 / 30 / 54
LASAGNE AL FORNO "Kitchen Pot" - Layered with Bolognese Meat Sauce, Bechamel	16 / 30 / 54

*Weight is based on dry, pre-cooked pasta.
Use the following guidelines as general recommendations:
"for 1" = Quarter (¼) lb "for 2" = Half (½) lb "for 4" = one (1) lb*

MAIN COURSES

All Main Courses serve 2

SHRIMP SCAMPI

Lemon, Butter, White Wine Sauce 44

FRITTO MISTO

Fried Cod, Shrimp, Calamari & Scallops, Vegetables, Chive Aioli 36

GRILLED SWORDFISH PUTTANESCA

Roasted Plum Tomatoes, Grilled Red and Green Peppers, Garlic, Capers, Black Olives 38

CHICKEN

PICCATA Lemon, Caper-Brown Butter 24	ALLA DIAVOLA "Devil Style" - Garlic, Lemon, Hot Pepper 25	PARMIGIANA Mozzarella, Tomato Sauce 26
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STEAK ALLA PIZZAIOLA

"The Pizza Maker's Sauce" - T-Bone Steak cooked in a Tomato-Oregano-Garlic Sauce 56

VEAL

MILANESE Pan Fried Rib Chop, Tomato Salad 46	SALTIMBOCCA White Wine, Prosciutto & Sage 34
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SIDES

MEATBALLS Veal, Pork & Beef Meatballs, Tomato Sauce	11
HOUSEMADE GRILLED SAUSAGE Salsa Verde	7
CREAMY POLENTA Rosemary & Parmesan	5

VEGETABLES

SPINACH Olive Oil & Garlic	5
BROCCOLI RAAB Garlic, Hot Pepper	5
EGGPLANT PARMIGIANA Mozzarella & Parmesan	10