

Brunch Menu

Home made toasted Neapolitanian Baba , home made marmellate and butter serve to all the table

Croissant Con Nutella

freshly baked croissants served with nutella spread ea 3.95

Bombolini \$ 7.95

fried sweet dough dusted with sugar and lemon

Macedonia \$ 8.95

Seasonal Fruit Salad vanilla, mint

Frittata Rognosa

frittata with eggs, spicy sausage, parmigiano 9.95

Omelette Piemontese

with mushrooms, parmigiano & cream of porcini 10.95

Omelette Agli Asparagi

with asparagus & parmigiano 9.95

Omelette Giardiniera

with fresh seasonal vegetables 9.95

Uova Fritte \$ 9.95

soft poached eggs wrapped in fontina cheese, breaded and fried , soft polenta

Uova In Camicia Al Pesto

poached eggs in pesto sauce grilled bread 9.95

La Caprese

fresh mozzarella tomatoes, basil, virgin olive oil 10.95

Insalata Di Spinaci
spinach salad with Pancetta & mushrooms. 8.95

Fettuccini Carbonara
home made pasta in cream, pancetta , egg yolk, pecorino cheese 13.95

Spaghetti Del Pecoraio
with sausage, ricotta, chili pepper, pecorino 13.95

Salsiccie Con Uova Ad Occhio Di Bue
grilled sausage with sunny side up egg 11.95

Bistecchina Con Occhio Di Bue
Thin NY steak grilled with egg on top 13.95

PIZZA

MARINARA \$ 7.95
TOMATO, GARLIC, OLIVE OIL ,OREGANO

MARGHERITA D.O.C. \$ 12.95
TOMATO, BUFALA MOZZARELLA, BASIL

ROMANA \$ 11.95
TOMATO MOZZARELLA, ANCHOVY, CAPERS, BLACK OLIVES, CHILES

NAPOLETANA \$ 11.95
TOMATO, ANCHOVY, MOZZARELLA,BASIL

BIANCA NEVE \$ 13.95
MOZZARELLA, RICOTTA .ROSEMARY ,GARLIC,OLIVE OIL

QUATTRO STAGIONI \$ 13.95
TOMATO, MOZZARELLA, BASIL,ORIGANO,OLIVES,MUSHROOMS,ARTICHOKES,HAM

UOVO \$ 12
1.95TOMATO, BUFALA MOZZARELLA, BASIL,EGG

PROSCIUTTO RUCOLA \$ 12.95
TOMATO,MOZZARELLA,PROSCIUTTO CRUDO, RUCOLA

FENNEL & BOTTARGA \$ 13.95
TOMATO, PECORINO, MOZZARELLA,GREY MULLET SALTED EGG ,RAW FENNEL

MELANZANE \$ 12.95

TOMATO,MOZZARELLA,OREGANO,BLACK OLIVES,ROASTED EGGPLANT

SALSICCIA E BROCCOLI \$ 12.95

TOMATO,SMOKED MOZZARELLA,PORK SAUSAGE ,BROCCOLI DI RABE,GALIC

ROLLI \$ 12.95

TOMATO,MOZZARELLA,BASIL,RICOTTA FILLED ROLLED HAM,PARMESAN CHEESE

CALZONI

RICOTTARO \$ 12.95

TOMATO,MOZZARELLA,MORTADELLA,SALMI,RICOTTA

SCAROLA \$ 11.95

BRAISED ESCROLE,BLACK OLIVES,CAPPERS,MOZZARELLA

RICCO \$ 12.95

TOMATO,SMOKED MOZZARELLA,SAUSAGE,HAM,MUSHROOMS

TOPPINGS

1.50

Anchovis,Basil,Black Olives,Capers,CherryTomato,Eggplant,Mushrooms,Onions,Sausage,Spinach

2.50

Rucola,Broccoli di rabe,Mortadella,Salami,Mozzarella fior di latte,Parmesan Cheese,Ricotta Cheese,
Smoke Mozzarella, Whole egg

3.00

Ham roll,Prosciutto di Parma,Buffalo Mozzarella

Le Pizze Dolci

Calzone filled with nutella and banana \$ 7.95

Pineapple,orange marmellate,crumbled Savoiardi cookies \$ 7.95

Pears , ricotta cheese,almond paste , chocolate \$ 7.95

Fresh Squeeze Juces \$5.95

Lunch Menu

**If you are in a hurry we offer you the “Piatto Express “ that consist of:
Taste of Caponata / One Bread Polpetta in tomato sauce/ Zuppa Inglese
And a choice or any Panino or Pillow Pasta or Fettuccine alla Bolognese
\$ 14.95**

Cicchetti freddi Cold Small dishes

Sicilian Caponata Eggplant Salad, Olives, & Capers - \$6.95

Roasted Peppers Hand Charred, Capers, Garlic, anchovies - \$6.95

Giardiniera Piemontese Housemade Pickled Vegetables - \$5.95

Roasted Beet Salad Ricotta Salata, & Walnuts - \$5.95

White Bean & Tuna ,Red Onions, grilled bread - \$6.75

Zucchini Scapece , garlic,mint,vinegar, mozzarella cheese - \$6.75

Salted Cod “ Matecato” ,Grilled Bread ,Olive Oil \$ 6.95

Sample of 3/\$ 15.00 Sample of 6/\$ 28.00

Cicchetti Caldi Hot Small dishes

Bread Polpette in Tomato Sauce- \$5.95

Fried Egg Over Tomato Brushed Bruschetta ,Burrata , Rucola \$ 8.95

Polenta Fries ,Stracchino Cheese - \$6.95

Pork Belly Heirloom Apple Compote - \$8.95

Parmesan Cheese Pudding , Stracciatella,Fried Shallots \$ 8.95

Sauted Shrimp, Softh Polenta,Spicy Lemon Jus \$ 8.95

Sample of 3/\$ 21.00

Panini Grigliati
Grilled Sandwichs
Served with Potato Delfino Or Little rucola Salad
\$ 9.95

Ciabatta , Pork Shoulder , Green Sauce , Broccoli de Rabe , Provolone Cheese

Ciabatta , Mozzarella, Spinach , Gorgonzola , Speak (Smoked prosciutto) , grana

Filone Bread , Red Peppers, Zucchine, Eggplant , Fontina Cheese , Garlic sauce

Filone Bread , Cotechino , Braised Onions , Braised Vinegar Cabbage

Sesame Bread , Tomato ,Grilled Chiken Breast , Provolone , Eggplant, Stracchino Cheese
, Balsamic Vinegar

Multigrain Bread , Smoked Mozzarella , Prosciutto , Rucola

½ Sandwich and 1 Cup soup \$ 10.95

Zuppe e Insalate
Soup & Salad

Cannellini Minestrone, Prosciutto, elbow pasta, olive oil - \$7.95

Sfarrata soup, sausage, garlic bread,- \$8.95

Minestrone Soup Seasonal Vegetables, Basil Pesto , Rice - \$7.95

Romaine Lettuce With Shaved Grana, Anchovies , Mustard, Lemon egg dressing - \$9.95

Red beets carpaccio with VA goat cheese and rucola, lemon mint dressing - \$8.95

Baby Spinach ,Pears, Walnuts, & Ricotta Salata - \$8.95

Caprese DOP Buffalo Mozzarella, Oven Roasted Roma Tomatoes, Fresh Basil, Olive oil
- \$12.95

Add grilled chicken breast \$ 4.95 or grilled shrimps \$ 6.95

Pasta in Casa
House Made Pasta

Gnocchi Potato Dumplings, tomato, pork sausage ragu, pecorino cheese \$16.95

Agnolotti "Gobbi" all'Astigiana, Filled with Roasted Veal, Pork, Sausage, Tossed in Butter, Sage, Roast Jus, Parmesan Cheese - \$16.95

Pasta pillow filled with Ricotta and Spinach, Mascarpone Cheese Sauce \$16.95

Cavatelli, Broccoli Rabe, Pear Tomato, Shrimp, Basil, olive oil - \$17.95

Tagliatelle alla Bolognese Traditional Meat Sauce - \$14.95

Lasagna al Forno Bolognese Meat Ragu, Tomato Sauce - \$14.95

Spaghetti di Gragnano, squid, shrimp, mussels, cherry tomato, garlic, basil \$17.95

Whole Wheat Cappellini, Tomatoes, Sweet Basil, garlic, olive oil - \$12.95

Pietanze
Main dishes

Cornish hen cooked "Al mattone" Lemon & Fresh Herbs - \$16.95

Beef Hanger steak Broccoli Rabe, Red Chili, Garlic, olive oil - \$17.95

Veal scoloppine topped with eggplants, mozzarella in tomato sauce \$ 17.95

Spiedini di Salsiccia
Home made sausage

Luganega, Veal and pork sausage grilled with potato and rosemary \$ 13.95

Pork Sausage and chicken cubes grilled with onions, bread, peppers, sage \$ 13.95

Duck Sausage grilled with shallots, apples, peppers, polenta \$ 15.95

Contorni
Side dishes

Eggplant Parmigiana Baked Eggplant, Tomato, Basil, & Mozzarella - \$6.95

Broccoli Rabe Red Chili, Onion, Garlic, olive oil - \$6.95

Saute'd Spinach, Garlic, olive oil - \$6.95

Scarola e Fagioli Braised Escarole with Cannellini Beans - \$5.95

PIZZA

MARINARA \$ 7.95

TOMATO, GARLIC, OLIVE OIL ,OREGANO

MARGHERITA D.O.C. \$ 12.95

TOMATO, BUFALA MOZZARELLA, BASIL

ROMANA \$ 11.95

TOMATO MOZZARELLA, ANCHOVY, CAPERS, BLACK OLIVES, CHILES

NAPOLETANA \$ 11.95

TOMATO, ANCHOVY, MOZZARELLA,BASIL

BIANCA NEVE \$ 13.95

MOZZARELLA, RICOTTA .ROSEMARY ,GARLIC,OLIVE OIL

QUATTRO STAGIONI \$ 13.95

TOMATO, MOZZARELLA, BASIL,ORIGANO,OLIVES,MUSHROOMS,ARTICHOKES,HAM

UOVO \$ 12

1.95TOMATO, BUFALA MOZZARELLA, BASIL,EGG

PROSCIUTTO RUCOLA \$ 12.95

TOMATO,MOZZARELLA,PROSCIUTTO CRUDO, RUCOLA

FENNEL & BOTTARGA \$ 13.95

TOMATO, PECORINO, MOZZARELLA,GREY MULLET SALTED EGG ,RAW FENNEL

MELANZANE \$ 12.95

TOMATO,MOZZARELLA,OREGANO,BLACK OLIVES,ROASTED EGGPLANT

SALSICCIA E BROCCOLI \$ 12.95

TOMATO,SMOKED MOZZARELLA,PORK SAUSAGE ,BROCCOLI DI RABE,GALIC

ROLLI \$ 12.95

TOMATO,MOZZARELLA,BASIL,RICOTTA FILLED ROLLED HAM,PARMESAN CHEESE

CALZONI

RICOTTARO \$ 12.95

TOMATO,MOZZARELLA,MORTADELLA,SALMI,RICOTTA

SCAROLA \$ 11.95

BRAISED ESCROLE,BLACK OLIVES,CAPPERS,MOZZARELLA

RICCO \$ 12.95

TOMATO,SMOKED MOZZARELLA,SAUSAGE,HAM,MUSHROOMS

TOPPINGS

1.50

Anchovis,Basil,Black Olives,Capers,CherryTomato,Eggplant,Mushrooms,Onions,Sausage,Spinach

2.50

Rucola,Broccoli di rabe,Mortadella,Salami,Mozzarella fior di latte,Parmesan Cheese,Ricotta Cheese,
Smoke Mozzarella, Whole egg

3.00

Ham roll,Prosciutto di Parma,Buffalo Mozzarella

Le Pizze Dolci

\$ 6.95

Calzone filled with nutella and banana

Pineapple,orange marmellate,crumbled Savoiard cookies

Pears , ricotta cheese,almond paste , chocolate

DOLCI

\$ 6.95

Hemisphere Tirami su with hot chocolate and caramelized hazelnut

Zuppa Inglese , chocolate pastry cream, rum sponge cake, hot vanilla sauce

Meringata , meringue, chocolate ice cream , orange sauce , pistachio

Coppa Primavera , Strawberry , Chocolate, Cocco Ice Creams , fresh Strawberry ,
Savoiard Cookies , Meringue , Whipped Cream , Wafer .

Coppa Rinfrescante , Lemon Apricot sorbet , Poached Apricots , Almonds , Whipped
Cream, Pizzella

Dinner Menu

Cose da furbi con il pane Little things to eat with your house made breads

Herb-Marinated Olives \$ 4.00

Assorted olives : Kalamata, Cerignola, Greek, Gaeta marinated with spices , onions , garlic , orange peel, olive oil.

Ricotta and herbs \$ 3.00

Ricotta “impastata” + basil, Italian parsley , lemon , olive oil

Mortadella spread \$ 4.00

Mortadella spread +pistachio+balsamic vinegar

Sample of the 3 of them \$ 6.00

Cicchetti freddi Cold Small dishes

Sicilian Caponata Eggplant Salad, Olives, & Capers - \$6.95

Roasted Peppers Hand Charred, Capers, Garlic, anchovies - \$6.95

Giardiniera Piemontese Housemade Pickled Vegetables - \$5.00

Roasted Beet Salad Ricotta Salata, & Walnuts - \$5.95

White Bean & Tuna ,Red Onions, grilled bread - \$6.95

Zucchini Scapece , garlic,mint,vinegar, mozzarella cheese - \$6.75

Salted Cod “ Matecato” ,Grilled Bread ,Olive Oil \$ 7.95

Sample of 3/\$ 15.00 Sample of 6/\$ 28.00

Cicchetti Caldi
Hot Small dishes

Roasted Dates Wrapped in Pancetta Stuffed with Gorgonzola Dolce , Drizzled with Honey and Balsamic vinegar - \$8.95.

Bread Polpette in Tomato Sauce- \$7.95

Fried Egg Over Tomato Brushed Bruschetta , Burrata , Bottarga \$ 9.95

Polenta Fries , Stracchino Cheese - \$8.95

Pork Belly Heirloom Apple Compote - \$9.95

Parmesan Cheese Pudding , Stracciatella, Fried Shallots \$ 9.95

Sauted Shrimp, Soft Polenta, Spicy Lemon Jus \$ 8.95

Sample of 3/\$ 23.00

Zuppe e Insalate
Soup & Salad

Cannellini Minestrone, Prosciutto, elbow pasta, olive oil - \$7.95

Sfarrata soup, sausage, garlic bread,- \$8.95

Minestrone Soup Seasonal Vegetables, Basil Pesto , Rice - \$7.50

Romaine Lettuce With Shaved Grana, Anchovies , Mustard, Lemon egg dressing - \$9.95

Red beets carpaccio with VA goat cheese and rucola, lemon mint dressing - \$8.95

Baby Spinach , Pears, Walnuts, & Ricotta Salata - \$8.95

Caprese DOP Buffalo Mozzarella, Oven Roasted Roma Tomatoes, Fresh Basil, Olive oil
- \$12.95

Pasta in Casa
House Made Pasta

Gnocchi Potato Dumplings, tomato home made pork sausage ragu, pecorino cheese
\$16.95

Agnolotti "Gobbi" all' Astigiana, Filled with Roasted Veal, Pork, Sausage, Tossed in
Butter, Sage, Roast Jus, Parmesan Cheese - \$18.95

Pasta pillow filled with Ricotta and Spinach, Mascarpone Cheese Sauce \$18.95

Cavatelli, Broccoli Rape, Pear Tomato, Shrimp, Basil, olive oil - \$19.95

Tagliatelle alla Bolognese Traditional Meat Sauce - \$16.95

Pappardelle, Wild Boar Ragu, Parmesan Cheese - \$19.95

Lasagna al Forno Bolognese Meat Ragu, Tomato Sauce - \$17.95

Timpano of Maccheroni, Sweet crust torte of maccheroni pasta, tomato sauce,
mozzarella, little meat balls, eggs, basil \$ 18.95

Calamarata Pasta, squid, shrimp, mussels, cherry tomato, garlic, basil \$19.95

Whole Wheat Cappellini, Tomatoes, Sweet Basil, garlic, olive oil - \$14.95

Risotti

Acquerello Aged Rice From Piemonte

Shrimp, Zucchini, Saffron, Sun-Dried Tomatoes - \$19.95

Gorgonzola Dolce, Pistacchio, Parmesan Cheese - \$17.95

Pork Sausage, Porcini mushroom, Rosemary, Tomato - \$18.95

Fresh Asparagus & Asparagus Puree - \$16.95

Pietanze
Main dishes

Cornish hen cooked "Al mattone" Lemon & Fresh Herbs - \$16.95

Beef Short Ribs Salsa Verde - \$19.95

Beef Hunger steak Broccoli Rabe, Red Chili, Garlic ,olive oil - \$19.95

Organic Veal Skirt Steak , Smoked Mozzarella ,Polenta- \$19.95

Braised Pork Shank Parmigiano-Reggiano Potato Puree - \$18.95

Veal scoloppine topped with eggplants , mozzarella in tomato sauce \$ 19.95

Spiedini di Salsiccia
Home made sausage

Luganega, Veal and pork sausage grilled with potato and rosemary \$ 14.95

Pork Sausage and chicken cubes grilled with onions,bread,peppers,sage \$ 14.95

Duck Sausage grilled with shallots,apples,peppers,polenta \$ 16.95

Contorni
Side dishes

Eggplant Parmigiana Baked Eggplant, Tomato, Basil, & Mozzarella - \$6.95

Broccoli Rabe Red Chili, Onion, Garlic, olive oil - \$6.95

Saute´ed Spinach , Garlic , olive oil - \$6.95

Scarola e Fagioli Braised Escarole with Cannellini Beans - \$5.95

Potato Puree With Parmigiano-Reggiano - \$6.95

Polenta with smoked mozzarella -\$5.95

PIZZA

MARINARA \$ 7.95

TOMATO, GARLIC, OLIVE OIL ,OREGANO

MARGHERITA D.O.C. \$ 12.95

TOMATO, BUFALA MOZZARELLA, BASIL

ROMANA \$ 11.95

TOMATO MOZZARELLA, ANCHOVY, CAPERS, BLACK OLIVES, CHILES

NAPOLETANA \$ 11.95

TOMATO, ANCHOVY, MOZZARELLA,BASIL

BIANCA NEVE \$ 13.95

MOZZARELLA, RICOTTA .ROSEMARY ,GARLIC,OLIVE OIL

QUATTRO STAGIONI \$ 13.95

TOMATO, MOZZARELLA, BASIL,ORIGANO,OLIVES,MUSHROOMS,ARTICHOKES,HAM

UOVO \$ 12

1.95TOMATO, BUFALA MOZZARELLA, BASIL,EGG

PROSCIUTTO RUCOLA \$ 12.95

TOMATO,MOZZARELLA,PROSCIUTTO CRUDO, RUCOLA

FENNEL & BOTTARGA \$ 13.95

TOMATO, PECORINO, MOZZARELLA,GREY MULLET SALTED EGG ,RAW FENNEL

MELANZANE \$ 12.95

TOMATO,MOZZARELLA,OREGANO,BLACK OLIVES,ROASTED EGGPLANT

SALSICCIA E BROCCOLI \$ 12.95

TOMATO,SMOKED MOZZARELLA,PORK SAUSAGE ,BROCCOLI DI RABE,GALIC

ROLLI \$ 12.95

TOMATO,MOZZARELLA,BASIL,RICOTTA FILLED ROLLED HAM,PARMESAN CHEESE

CALZONI

RICOTTARO \$ 12.95

TOMATO,MOZZARELLA,MORTADELLA,SALMI,RICOTTA

SCAROLA \$ 11.95

BRAISED ESCROLE,BLACK OLIVES,CAPPERS,MOZZARELLA

RICCO \$ 12.95

TOMATO,SMOKED MOZZARELLA,SAUSAGE,HAM,MUSHROOMS

TOPPINGS

1.50

Anchovis,Basil,Black Olives,Capers,CherryTomato,Eggplant,Mushrooms,Onions,Sausage,Spinach

2.50

Rucola,Broccoli di rabe,Mortadella,Salami,Mozzarella fior di latte,Parmesan Cheese,Ricotta Cheese,
Smoke Mozzarella, Whole egg

3.00

Ham roll,Prosciutto di Parma,Buffalo Mozzarella

Le Pizze Dolci

Calzone filled with nutella and banana \$ 7.95

Pineapple,orange marmellate,crumbled Savoiard cookies \$ 7.95

Pears , ricotta cheese,almond paste , chocolate \$ 7.95

DOLCI

“I crispeddi” ,Lemon, Orange Rice fritters with Warm Honey \$ 7.95

Cartoccio Siciliano, fried sweet dough fillet with sweet ricotta cheese \$ 7.95

Bombolini ,Fried dough rolled in lemon sugar served with hot chocolate sauce \$ 7.95

Hemisphere Tirami su with hot chocolate and caramelized hazelnut \$ 8.75

Zuppa Inglese , chocolate pastry cream, rum sponge cake, hot vanilla sauce \$ 7.95

Meringata , meringue, chocolate ice cream , orange sauce , pistachio \$ 7.95

Coppa Primavera , Strawberry , Chocolate, Cocco Ice Creams , fresh Strawberry ,
Savoiard Cookies , Meringue , Whipped Cream , Wafer . \$ 7.95

Coppa Rinfrescante , Lemon Apricot sorbet , Poached Apricots , Almonds , Whipped
Cream, Pizzella \$ 7.95