

Please Scroll Down To View Entire Menu

PIZZA

MADE IN OUR STATE OF THE ART WOOD BURNING OVEN
○○○

PIZZA DEL GIORNO: Ask about our Pizza of the day	\$14.95
MARGHERITA: Tomato sauce, fresh mozzarella and basil	\$11.95
GENOVA: Sautéed shrimp, zucchini, bermuda onions, capers, sun-dried tomatoes, mozzarella, pesto and tomato sauce	\$15.95
PEPPERONI: Tomato sauce, mozzarella, Bermuda onions and pepperoni	\$13.95
FICHI: Gorgonzola cheese, figs and pancetta	\$12.95
PROSCIUTTO CRUDO: Prosciutto di Parma, mushrooms, tomato sauce and mozzarella	\$13.95
MAIALONA: Salami, ham, spicy sausage, mozzarella and tomato sauce	\$14.95
VESUVIO: Tomato sauce, bell peppers, sausage, pepperoni, artichokes, mozzarella & black olives	\$13.95
PORCINI: Gorgonzola cheese and porcini mushrooms	\$13.95
ORTOLANO: Roasted peppers, zucchini, eggplant, mozzarella and tomato sauce	\$12.95
PAESANA: Tomato sauce, pecorino romano cheese, black olives, capers & Sicilian oregano	\$10.95
QUATTRO FORMAGGI: Four cheeses	\$12.95
DIAVOLA: Spicy Italian sausage, tomato sauce and mozzarella	\$13.95
BUFALA: Tomato sauce, Imported bufala mozzarella and basil	\$12.95
MAIS: Mozzarella, yellow corn, ham and a touch of cream	\$10.95
EMILIA: Mozzarella, gorgonzola and prosciutto di Parma topped w/ fresh arugula	\$13.95
BIANCA: Sautéed spinach and mushrooms topped w/ crumbled feta cheese	\$11.95
INTEGRALE: Whole wheat pizza with artichokes, mushrooms, cherry tomatoes and fresh mozzarella	\$12.95

INSALATE

○○○

CAESAR SALAD: Romaine lettuce, grilled chicken, croutons and Reggiano cheese w/ house caesar dressing	\$10.95
MISTICANZA: Baby Lettuce w/ balsamic vinaigrette	\$7.50
RUSTICA: Fresh mozzarella, marinated artichokes, roasted peppers over greens w/ balsamic vinaigrette	\$8.95
RUCOLA: Baby arugula, pear, gorgonzola cheese and walnuts w/ balsamic vinaigrette	\$9.95
ESOTICA: Baby arugula, heart of palm, avocado, tomatoes and shaved parmigiano	\$9.95
BARBABIETOLE: Red and yellow roasted beets, avocado and goat cheese w/ hazelnut vinaigrette	\$9.95
SPECK: Baby arugula, mediterranean lima beans, speck w/ a light vinaigrette	\$8.95
CAPRESE: Plum tomatoes, Imported bufala mozzarella and fresh basil	\$9.95
GAMBERI: Grilled Marinated zucchini, and grilled shrimp over mesclun salad w/ balsamic vinaigrette	\$10.95

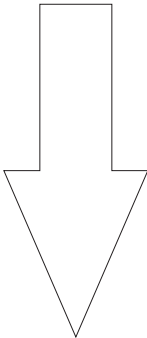
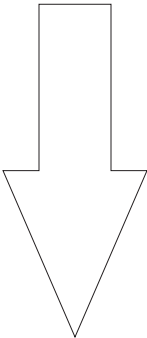
ANTIPASTI

○○○

PROSCIUTTO DI PARMA: Prosciutto crudo with mozzarella di bufala	\$11.95
BRUSCHETTA: Fresh plum tomato, garlic and basil on grilled toasted bread	\$6.95
CALAMARI FRITTI: Fried calamari with spicy Sicilian sauce	\$10.95
PORTOBELLO: Grilled Portobello Mushroom, arugula and shaved parmigiano	\$8.50
SQUID ALLA GRIGLIA: Grilled marinated calamari over baby arugula salad	\$9.95
MUSSELS MARINARA: Steamed mussels in a spicy tomato sauce	\$12.95

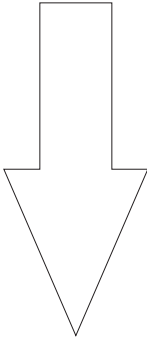
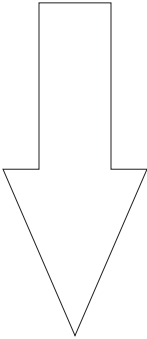
FOR 2 PEOPLE

COVO SALUMI: Mixed salami's and prosciutto with herb pepato cheese	\$13.95
VEGETARIANO: Mixed grilled vegetables and fior di latte mozzarella	\$12.95
MISTO DI PESCE: Mixed seafood with lemon dressing and beans	\$14.95



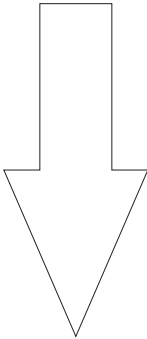
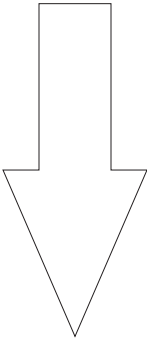
CONTORNI
\$6.95
ooo

- CAVOLETTI: Brussel sprouts with garlic and olive oil
- SPINACI: Sautéed spinach with garlic and olive oil
- BROCCOLI RABE: Sautéed spicy broccoli rabe
- SWISS CHARD: Sautéed swiss chard with garlic and olive oil
- FAGIOLINI: String beans with olive oil, garlic and cherry tomatoes
- HOMEMADE MASHED POTATOES
- ROSEMARY ROASTED POTATOES



PRIMI PIATTI
ooo

- FETTUCCINE ORTOLANO: Homemade whole wheat fettuccine with seasonal vegetables \$11.95
- TORTIGLIONI ALLA NORMA: With tomato sauce, eggplant, basil, topped with ricotta salata \$10.95
- FETTUCCINE AI FUNGHI: Homemade fettuccine with wild mushrooms, light cream sauce and truffle oil \$13.95
- PENNE AL PESTO: Penne with nut-free pesto sauce, chicken and sun-dried tomatoes \$14.95
- FETTUCCINE VERDE: Homemade spinach fettuccine w/ pear in a sweet gorgonzola cream sauce, topped with baby arugula \$12.95
- PENNE ALLA VODKA: Penne with vodka sauce \$13.95
- PICI AL CINGHIALE: Homemade perciatelli pasta with wild boar and porcini mushrooms \$13.95
- SPAGHETTI ALLA CHITARRA: Homemade spaghetti with sautéed juniper berries in a ground lamb ragù \$13.95
- LASAGNA CLASSICA: Homemade meat lasagna \$14.95
- PENNE ALLA BOLOGNESE: An original Italian recipe made with ground beef, celery, carrots and onions \$14.95
- SPAGHETTI CARBONARA: Pancetta, onion, eggs and pecorino romano \$12.95
- BARESE: Mini shell pasta with spicy sausage, light tomato sauce, rosemary and sage \$12.95
- SPAGHETTI POSITANO: With clams, cherry tomatoes, garlic and extra virgin olive oil \$13.95
- LINGUINE NERE: Homemade black linguine w/ crab meat and spicy tomato sauce \$16.95
- LOBSTER RAVIOLI: Ravioli filled with lobster in a spicy tomato sauce \$14.95
- MARE: Spaghetti with mix seafood in a spicy tomato sauce \$16.95
- RISOTTO OF THE DAY P.A.



SECONDI PIATTI
ooo

- BRANZINO: Brick oven baked whole mediterranean sea bass with a side of sautéed swiss chard \$21.95
- BACCALA' ALLA LIVORNESE: Pan-seared cod fish with capers, black olives and tomato sauce with a side of sautéed spinach and carrots \$17.95
- SALMONE: Grilled salmon filet with capers in a lemon sauce served with sautéed swiss chard and mashed potatoes \$18.95
- GAMBERONI: Pan-seared jumbo shrimp w/ white wine sauce and a side of risotto milanese \$21.95
- POLLO AL LIMONE: Sautéed chicken cutlet with lemon sauce and grilled asparagus \$15.95
- CONIGLIO: Braised rabbit with rosemary and black olives w/ mashed potatoes \$14.95
- SCOTTADITO DI AGNELLO: Grilled marinated rack of lamb w/ rosemary roasted potatoes \$21.95
- BRASATO AL BAROLO: Braised prime short rib in Barolo wine w/ mashed potatoes \$17.95
- GRIGLIATA TOSCANA: Mixed grilled meat \$17.95
- SKIRT STEAK: Grilled skirt steak w/ a mushroom red wine sauce and a side of roasted red new potatoes and cipollini \$17.95
- BURGER: Fresh ground rib eye burger with Idaho and sweet potato fries \$11.95

19% Gratuity will be applied to parties 6 or more

DOLCI

\$5.95

Chocolate Mousse

Tiramisu

Cannoli

Mascarpone Caramel Cheese Cake

Flourless Chocolate Cake

Granita topped with Limoncello Liqueur

Creme Brulée

Affogato (Vanilla Gelato with a shot of Espresso)

ARTISANAL GELATO:

Nocciola (Hazelnut)

Dark Chocolate

Vanilla Bean

Tre Gusti (Tri-flavored Gelato) \$7.50

CORDIALS

\$10

- Chambord
- Kahlua
- Bailey's Irish Cream
- Amaretto Di Saronno
 - Sambuca
- Grand Marnier
- Frangelico
- Montenegro
- Fernet Branca
 - Grappa
- Limoncello
 - Port
- Jagermeister
- Drambuie

CAFÉ

- American Coffee \$2.50
- Espresso \$3.00
- Double Espresso \$4.00
- Cappuccino \$4.00
- Caffè Latte \$4.00
- Tea \$3.00
- Macchiato \$3.50
- Hot Chocolate \$4.50
- Iced Cappuccino \$4.50
- Iced Coffee \$3.50

