

SMALL PLATES

PEI MUSSELS 16

Sautéed in olive oil, garlic & white

SPICY CALAMARI & SAUSAGE 17

Calamari lightly fried then sautéed with pork sausage, arugula & tossed

CRISPY CAULIFLOWER 13

Lightly fried & tossed in marinara

SMOKED MOZZARELLA 13

Lightly fried and served with a side of marinara



Soup



PASTA FAGIOLI 7

Navy and kidney beans, onions, carrots, celery, tomatoes, chicken broth & pasta

SMALL PLATES

CALAMARI 16

Fresh calamari rings & tentacles lightly fried then served with a side of marinara

STUFFED MEATBALLS 14

Freshly ground beef & veal stuffed with fontina, tossed with marinara

RISOTTO BALLS 14

Stuffed with fontina cheese & basil, served on a bed of marinara

TAPENADE AIOLI SHRIMP 16

Butterfly shrimp lightly fried over arugula, drizzled with olive tapenade & paprika aioli

Shareable salads

MISTA 14

Mixed greens, grape tomatoes, carrots, olives & house dressing

CAESAR 14

Romaine, croutons, shaved parmesan & homemade caesar dressing

ARUGULA 16

Arugula, endive, radicchio, sundried tomatoes, shaved parmesan & honey balsamic dressing

MEDITERRANEAN 16

Mixed greens, red onions, cucumbers, grape tomatoes, yellow peppers, olives, carrots, feta & house dressing

SICILIANA 17

Mixed greens, mozzarella, roasted peppers, olives, capers, anchovies, carrots,grape tomatoes, artichokes & house dressing

KALE 17

Baby kale, apple slices, cherry tomatoes, chopped pistachios, parmesan, lemon mustard dressing

TOMATO 18

Tomatoes, mixed cherry tomatoes, olives, croutons, grilled zucchini, topped with burrata, and almond pesto served with olive oil vinagrette dressing

Add to Any Salad chicken +7.5 shrimp +8.5 salmon +10.5

Traditional Brick Oven Pizza

ONE SIZE 14" 17*

MARGARITA Tomato sauce, basil & mozzarella

Toppings: (same price 1/2 or whole)

Ricotta Cheese +3.5

Sub Vegan Cheese +3.5

Pepperoni +4

Roasted Peppers +3

Mushrooms +3

Spinach +3

Pork Sausage +4

Capicola Ham +4

Prosciutto +4

Olives+3

Tomatoes +3

Zucchini +3



Sub Cauliflower Crust*
10" +1

Sub Rice Crust*
Pizza 12" +2

*Comes with choice of one topping. There is a risk of cross-contamination with gluten.

Artisanal Pizza

*Our artisanal pizzas have been carefully crafted & cannot be modified

ONE SIZE 14" 21*

FRANKIE Spicy pork sausage, sundried tomato pesto, tomato sauce, basil & mozzarella

PIETRO Smoked mozzarella, prosciutto & baby arugula, drizzled with truffle oil

VALENTINA Mozzarella, olives, artichokes, caramalized onions, grape tomatoes, and spinach, drizzles with truffle oil

TOMMY Capicola ham, aged provolone, crushed red hot pepper, tomato sauce

LUIGI Tomato sauce, basil, four cheeses

SHORT RIB +\$2 Tender short rib, caramelized onions, Parmesan, béchamel truffle sauce

MORTADELLA Mozzarella, mortadella, arugula, and pisachios. Topped with fresh burrata cheese in middle and drizzled with honey

VEGAN PESTO Vegan cheese, tofu ricotta, cherry tomatoes, zucchini, topped with English Pea and Basil Pesto and drizzled with balsamic reduction

Pasta

LINGUINI CIELO 25

Chicken & shrimp sautéed with onions & garlic in a creamy tomato sauce

RIGATONI ALLA VODKA 20

Pancetta, red onions & parmesan tossed in a blush sauce

EGGPLANT PARMESAN 20

Lightly fried eggplant with mozzarella cheese topped with homemade marinara, with spaghetti

RIGATONI BOLOGNESE 20

Traditional beef and veal sauce

CHEESE RAVIOLI 19

Homemade ravioli in a blush cream sauce

GEMELLI ARUGULA 20

Chicken sautéed with arugula and tossed in a parmesan white wine sauce

FETTUCINE CARBONARA 20

Pork pancetta, red onions, cream, peas, & mushrooms

SPAGHETTI MEATBALLS 20

3 homemade beef & veal meatballs tossed with spaghetti marinara

Zucchini pasta +4 Gluten free penne pasta*+2.5
*there is a risk of cross-contamination with gluten



Entrees

ROASTED CHICKEN 27

Topped with shallot picatta sauce and Served with truffle fries

CHICKEN PARMESAN 22

Breaded chicken breast, lightly fried & oven baked with mozzarella topped with marinara. Served with spaghetti.

CHICKEN LIMONE 22

Chicken tenders sautéed with fresh lemon & capers tossed in a white wine garlic sauce. Served with cauliflower picatta

BRANZINO 29

Parmesan crusted served with lemon, olive oil, arugula and cherry tomatoes

FRUTTI DI MARE 28

Fresh shrimp, calamari, mussels & chopped clams mixed in a spicy marinara. Served over linguini

ATLANTIC SALMON 28

8oz Atlantic Salmon grilled, topped with lemon, olive oil & capers. Served with sautéed vegetables.



Wine

SPARKLING & ROSÉ

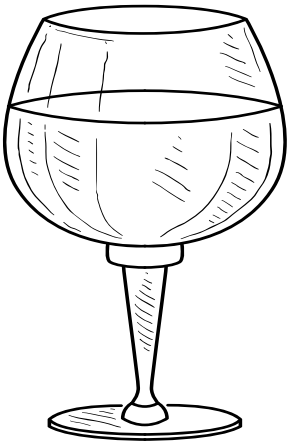
- PROSECCO** Veneto, Italy
- CAVA** Barcelona, Spain
- ROSE** Toulouse, France

WHITE WINE

- TREBIANO** Abruzzo, Italy
- MOSCATO** Villa Pozzi, Italy
- PINOT GRIGIO** Delle Venezie, Italy
- CHARDONNAY** Russian River Valley, CA
- SAUVIGNON BLANC** New Zealand
- GRECO DI TUFO** Montefusco, Italy
- CHARDONNAY** Napa Valley, CA

RED WINE

- SEIANO** Lazio, Italy
- PINOT NOIR** North Coast, California
- CHIANTI** Tuscany, Italy
- MONTEPULCIANO** Abruzzo, Italy
- CABERNET SAUVIGNON** Clarksburg, CA
- DOLCETTO D'ALBA** Piemonte, Italy
- MALBEC** Mendoza, Argentina
- SUPER TUSCAN** Tuscan, Italy
- CABERNET SAUVIGNON** Alexander Valley, Sonoma CA
- CA'PIGNETO AMARONE (2008)** Valpolicella, Italy



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| 11 | 40 |
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| 11 | 40 |
| 9 | 35 |
| 11 | 40 |
| 11 | 42 |
| 12 | 42 |
| 12 | 42 |
| 12 | 42 |
| 12 | 42 |
| 14 | 50 |

Cocktails

CHERRY OLD FASHIONED 13

Bourbon Luxardo Liqueur, & Cherry Bitters served in a smoked Glass

BEE'S KNEES 13

Tanqueray, Lime, Honey, Champagne

`NEW YORK SOUR 13

Bourbon, Lemon, Demerara, Red Wine Float

POMEGRANATE MARGARITA 13

Hornitos Plata, Pama Liqueur, Fresh

ALMAFI SPRITZ 12

Lillet, lime juice, saint germain, and prosecco

FROSÈ 12

Strawberry puree and rose wine



Draft Beer

STELLA ARTOIS Lager- Euro Pale Belgium • 5.0 % **7**

PERONI Lager - Euro Pale Italy • 5.1% **7**

DESCHUTES Fresh Squeezed IPA Oregon • 6.4% **8**

EVIL GENIUS Stacy's Mom IPA Pennsylvania • 7.5% **7**

MILLER LITE Pilsner Wisconsin • 4.2% **5**

DOWNEAST CIDER Double Blend Massachusetts • 7.3% **5**

YARDS BREWING CO. Level Up IPA Pennsylvania• 6.5% **7**

LORD HOB0 Juice Lord New England IPA Massachusetts • 6.0% **8**

YARDS BREWING CO. Philadelphia Pale Ale Pennsylvania • 4.6% **6**

GUINNESS BREWERY. Irish dryt stout Ireland • 4.2% **8**

LEINENKUGEL`S. Summer Shandy Weiss Beer Wisconsin • 4.2% **6**

YUENGLING. Traditional Lager Pennsylvania • 4.5% **5**

ALLAGASH White Maine • 5.2% **7**

DOUBLE NICKEL. Weekend Warrior Hazy Pale Ale New Jersey • 5.8% **7**

Mocktails

SHIRLEY TEMPLE 7

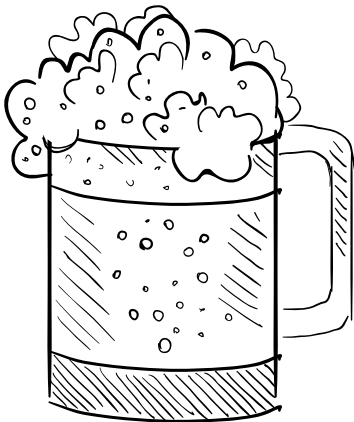
Sprite, Grenadine, and Twizzler Straw

UNICORN LEMONADE 7

Lemon Juice, Simple Syrup, Butter Fly Pea Flower tea

FOJITO 7

Lime Juice, Club Soda, Simple Syrup and Mint Leaves



Bottles & Cans

Constantly rotating, be sure to ask your server about our current selection

BLUE MOON Belgian White 5.0% **5**

AMSTEL LIGHT Euro Pale Lager 3.5% **4**

MICHELOB ULTRA 4.2% **5**

PILSNER URQUELL Pilsner 4.4% **4**

CONSHOHOCKEN BREWING Type A IPA 7% (16oz Can) **7.5**

ANGRY ORCHARD Crisp Apple Cider 5.0% **5**

Lunch Specials

Available M- F from Open to 4 PM

SANDWICHES 15
Served on housemade thin focaccia bread with fries
Substitute a caesar/mista salad for fries (+2)

CHICKEN PESTO
Grilled chicken, roasted red peppers, sauteed spinach, fresh mozzarella & hot pesto

CHICKEN PARMESAN
Breaded chicken breast, lightly fried,with mozzarella & marinara

PIETRO'S
Prosciutto, marinated tomatoes and arichokes, red onions, caesar dressing, finished with arugula and shaved provolone

MEATBALL
Beef & veal meatballs, with mozzarella & marinara

SALAD 15

CHICKEN CAESAR
Grilled chicken, romaine, croutons, shaved parmesan & homemade caesar dressing

CHICKEN MISTA
Grilled chicken, mixed greens, grape tomatoes, carrots, olives & house dressing

PASTA 15

PENNE PESTO
Grilled chicken with almond basil pesto & mushrooms

FETTUCINE SALMON
Salmon in a light alfredo sauce