

— DINNER MENU —

ANTIPASTO

CALAMARI

GOLDEN FRIED: HOT PEPPERS, PICCOLO MARINARA -15

GRILLED: LEMON GARLIC CAPER SAUCE -15

CLAMS NICO

LITTLE NECK CLAMS, TOMATOES, PANCETTA, TABASCO, GARLIC, EVOO -15

GRILLED SWEET SAUSAGE

ROASTED PEPPERS, LONG HOT PEPPERS, SHARP PROVOLONE, BALSAMIC REDUCTION -13

LONG STEM ARTICHOKEs

PANKO CRUSTED, PARMESAN CHEESE, ROASTED GARLIC AIOLI -14

BALSAMIC GRILLED SEASONAL VEGETABLES

PORTOBELLO, BABY CIPPOLINI ONIONS, ROASTED RED PEPPERS, ZUCCHINI, ASPARAGUS, ARTICHOKEs, HOUSE BALSAMIC GLAZE, SERVED CHILLED -16

GRILLED OCTOPUS

BABY ARUGULA, RED ONIONS, CHERRY TOMATOES, LEMON, EVOO -16

FRITTO MISTO (FOR 2)

BATTERED AND FRIED GOLDEN BROWN SCALLOPS, SHRIMP, CALAMARI, ZUCCHINI STRIPS AND SLICED CHERRY HOT PEPPERS -23

PEI MUSSELS

CHOICE OF RED OR WHITE SAUCE -15

MOZZARELLA EN CARROZZA

HOUSE FRESH MOZZARELLA, PANKO BREADCRUMBS, ROMA TOMATOES, GARLIC CAPER WINE SAUCE -12.50

APPLEWOOD BACON WRAPPED SHRIMP

BOURBON BARBECUE SAUCE -14.50

CRAB STUFFED PORTOBELLO

WHITE WINE GARLIC SAUCE, CRABMEAT, HERB INFUSION -17.50

INSALATA

ADD CHICKEN +5 ADD SHRIMP +10 ADD SALMON +12
ADD MINI CRAB CAKE +14

CAPRESE

VINE RIPENED TOMATOES, ARTICHOKE, PROSCIUTTO, HOUSE MADE MOZZARELLA, ROASTED PEPPERS, OVER ROMAINE WITH PICCOLO BALSAMIC -13

INSALATA DI ARUGULA

RED ONIONS, HOUSE FRESH MOZZARELLA, CHERRY TOMATOES, PICCOLO BALSAMIC -11

PICCOLO SALAD

CHOPPED ROMAINE, ROASTED RED PEPPERS, GREEN OLIVES, IMPORTED MEATS, PROVOLONE AND ROMANO CHEESE, PICCOLO BALSAMIC -13

SPINACH

PINE NUTS, RAISINS, POACHED PEARS, RASPBERRY VINAIGRETTE -12
ADD GORGONZOLA OR GOAT CHEESE -2

SPRING MIX

HONEY TOASTED WALNUTS, SLICED APPLES, GORGONZOLA, PICCOLO BALSAMIC -11

KALE AND ROASTED BEET SALAD

PINE NUTS, ORANGE SEGMENTS, FETA CHEESE, WHITE BALSAMIC VINAIGRETTE -12

ANTIPASTO

ROMAINE, PROSCIUTTO, SALAMI, CAPICOLA, PROVOLONE, TOMATOES, ARTICHOKE HEARTS, KALAMATA OLIVES, ROASTED PEPPERS, PICCOLO BALSAMIC -14

RUSTICA

PROSCIUTTO, SOPPRESSATA, SHARP PROVOLONE, SHAVED REGGIANO, HOUSE FRESH MOZZARELLA, KALAMATA OLIVES, ROASTED PEPPERS, MARINATED ARTICHOKEs AND GRILLED MARINATED VEGETABLES, EVOO -18.50

KALE AND QUINOA

AVOCADO, CUCUMBERS, TOMATOES, RED ONIONS, LEMON, EVOO -11

CAESAR

ROMAINE, HOUSE CROUTONS, SHAVED PARMIGIANO -7

Artisanal Individual Pizza

TOPPINGS AVAILABLE FOR AN ADDITIONAL CHARGE
GLUTEN FREE ADD -2 WHOLE WHEAT ADD -2

BROOKLYN

OLD WORLD THIN CRUST, PLUM TOMATO SAUCE, HOUSE FRESH MOZZARELLA, BASIL, EVOO -16

MARGHERITA

PLUM TOMATO SAUCE, HOUSE FRESH MOZZARELLA, FRESH BASIL, PARMIGIANO, EVOO -14.50 ADD PROSCIUTTO +4

TOMATO PIE (NO CHEESE)

OLD WORLD CLASSIC, PLUM TOMATO SAUCE, CRUSHED GARLIC, OREGANO, EVOO -14

BIANCO

GRANDE CHEESE, HOUSE FRESH MOZZARELLA, GARLIC, BASIL, PARMIGIANO, EVOO -11.70

QUATTRO FORMAGGIO

HOUSE FRESH MOZZARELLA, RICOTTA, GRANDE MOZZARELLA, PARMIGIANO, FRESH BASIL -16

PORCHETTA

ROAST PORK, BROCCOLI RABE, SHARP PROVOLONE, MOZZARELLA -14.85

ARUGULA

HOUSE FRESH MOZZARELLA, FRESH TOMATOES, CARAMELIZED ONIONS, TOPPED ARUGULA, EVOO -14.85 -ADD PROSCIUTTO +4

FIG PIE

FIG, MOZZARELLA, GORGONZOLA, ROSEMARY, PROSCIUTTO, ARUGULA, EVOO -17

TRADITIONAL PLAIN PIZZA

HOMEMADE TOMATO SAUCE AND GRANDE MOZZARELLA CHEESE -11.75

Sides

SPINACH -8 -BROCCOLI -8 -ASPARAGUS -10 -BROCCOLI RABE -MP
- LONG HOT PEPPERS -10 -MEATBALLS -6 -SAUSAGE -6



NEWTOWN, PA PENNINGTON, NJ DOYLESTOWN, PA

PARTIES OF SIX OR MORE MAY BE CHARGED A 20% GRATUITY - PRICES SUBJECT TO CHANGE
CONSUMING RAW OR UNDERCOOKED EGGS, BEEF, LAMB, MILK PRODUCTS, PORK, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR CHANCES OF FOODBORNE ILLNESS
ALL OF OUR GLUTEN FREE MENU ITEMS ARE COOKED AND PREPARED ON THE SAME COOKING SURFACES WITH THE SAME UTENSILS AS OUR REGULAR MENU ITEMS

ENTREES INCLUDE HOUSE SALAD OR PASTA E FAGIOLI

Pasta

ADD CHICKEN +5 ADD SHRIMP +10
SUB GLUTEN FREE OR WHOLE WHEAT PASTA +2

PASTA COME TI PIACE (AS YOU LIKE IT)
CHOICE OF LINGUINI, CAPELLINI, FETTUCCINI, OR PENNE, TOSSED WITH YOUR CHOICE OF HOUSE MARINARA, PESTO, GARLIC & EVOO -16

FETTUCCINI ALFREDO
A CREAMY PARMIGIANO AND PECORINO ROMANO CHEESE SAUCE -17

TRI-COLOR CHEESE TORTELLINI
CHOICE OF GORGONZOLA, PESTO, MARINARA, ALFREDO, MEAT, VODKA OR BUTTER & TRUFFLE PARMIGIANO OIL SAUCE -17

PENNE ANDREA
SAUTÉED CHICKEN, ASPARAGUS, SUN-DRIED TOMATOES, WHITE WINE SAUCE -19

PENNE CHICKEN AND SHRIMP PESTO
BABY SHRIMP, CHICKEN, PESTO CREAM SAUCE -22

PENNE ALLA ARRABIATA
LONG HOT PEPPERS, KALAMATA OLIVES, GARLIC CAPER MARINARA -17

RIGATONI ALLA VODKA
VODKA INFUSED PINK CREAM SAUCE, PARMA PROSCIUTTO, FORMAGGIO PARMIGIANO -18

FETTUCCINE PRIMAVERA
PEAS, EGGPLANT, CARROTS, ASPARAGUS, CHERRY TOMATOES, GARLIC, EVOO -18

RIGATONI ROMA
ROASTED EGGPLANT, KALAMATA OLIVES, CHERRY TOMATOES, GARLIC WINE SAUCE -17

EGGPLANT PARMIGIANA
THIN SLICED TENDER BATTERED EGGPLANT, GRANDE MOZZARELLA, SERVED OVER CAPELLINI -19

MOM’S CARBONARA
SPAGHETTI, PANCETTA, PEAS, ONIONS, CRACKED EGG, PARMIGIANO -19

RIGATONI BUCCIA DI LIMONE
CARAMELIZED CAULIFLOWER, CARAMELIZED ONIONS, CAPERS, PARSLEY, BROWN BUTTER, LEMON ZEST AND TOPPED WITH BREADCRUMBS -26

Pesce

PAN ROASTED DIVER SEA SCALLOPS
ROASTED TOMATOES, SPINACH, FRESH BASIL, CRUSHED GARLIC, EVOO -33

STUFFED SHRIMP
COLOSSAL SHRIMP, CRABMEAT, BABY SPINACH, CRUSHED GARLIC -31

SALMONE ALLA PICCOLO
PAN SEARED CANNELLINI BEANS, BABY SPINACH, PORT WINE REDUCTION -25

BASIL PESTO CEDAR SALMON
WITH SPINACH, CHEF’S POTATOES AND VEGETABLE OF THE DAY -25

TILAPIA MARE CHAIRO
GRAPE TOMATOES, CRUSHED GARLIC, BABY SHRIMP, CRAB MEAT, WHITE WINE OVER CAPELLINI -29

LINGUINI PESCATORE
LITTLE NECK CLAMS, PEI MUSSELS, SHRIMP, RED OR WHITE SAUCE -29

CAPELLINI WITH CRABMEAT
CRAB, PLUM TOMATOES, CRUSHED GARLIC, BASIL, EVOO -37

PESCE OF THE DAY
PAN SEARED OR GRILLED-TOPPED WITH PARMESAN RISOTTO AND MIXED VEGETABLES -39

CAJUN BLACKENED MAHI MAHI
OVER SPINACH, CHEF’S POTATO OF THE DAY AND TOPPED WITH PICO DE GALLO -27

SHRIMP SCAMPI
SHRIMP, FRESH BASIL, CHOPPED TOMATOES, LINGUINI, LEMON WHITE WINE SAUCE -24

SHRIMP PORTOFINO
SHRIMP, SCALLOPS, PORTOBELLO, LINGUINI, SHERRY WINE CREAM SAUCE -29

AGRUMI PESCE
PAN SEARED TILAPIA AND SHRIMP, SERVED IN A LIGHT CITRUS SAUCE OVER RISOTTO AND SPINACH -29

SLICED POTATO ENCRUSTED SALMON
WITH ASPARAGUS IN A LIMONCELLO CREAM SAUCE -31

CAPE SANTE
SCALLOPS SAUTÉED WITH TANGERINES, DATES AND DRIED FIGS WITH A SAMBUCA CREAM SAUCE OVER LINGUINI -32

LINGUINI AND CLAMS
LITTLE NECK CLAMS, FRESH BASIL, CHOPPED TOMATOES, CRUSHED GARLIC, RED OR WHITE SAUCE -21

Pasta Al Forno & Pasta Fresca

OUR HOMEMADE POTATO GNOCCHI

FLORENTINO : BABY SPINACH, HOUSE FRESH MOZZARELLA, AURORA SAUCE -19

SORRENTO : EGGPLANT, PARMIGIANO, HOUSE FRESH MOZZARELLA, BASIL, MARINARA SAUCE -19
ADD CHICKEN +5 -ADD SHRIMP +10

MANICOTTI
TOPPED WITH MARINARA SAUCE & GRANDE MOZZARELLA CHEESE -18

BAKED RIGATONI
PLUM TOMATOES, RICOTTA, CREAM, GRANDE MOZZARELLA -18

FUSILLI BROCCOLI RABE
SWEET SAUSAGE, BROCCOLI RABE, CRUSHED GARLIC, EVOO -18

FUSILLI FARAJ
A MIXTURE OF PORCINNI, SHIITAKE, OYSTER AND PORTOBELLA MUSHROOMS IN A MASCARPONE CREAM SAUCE WITH TRUFFLE OIL & REGGIANO CHEESE -19

PAPPARDELLA BOLOGNESE
SLOW COOKED CLASSIC MEAT SAUCE, PLUM TOMATOES -18

PAPPARDELLA GAMBERONI
COLOSSAL SHRIMP, GRAPE TOMATOES, LEMON CREAM SAUCE, CHIVES -26

PAPPARDELLA VIENNA
SAUTEÉD CHICKEN, SUN DRIED TOMATOES, AURORA SAUCE -20

CHEESE RAVIOLI
TOPPED WITH MARINARA SAUCE AND GRANDE MOZZARELLA CHEESE -18

LASAGNA
LAYERED TENDER FRESH RICOTTA, GRANDE MOZZARELLA, HOMEMADE BOLOGNESE SAUCE -18

Pollo & Vitello

INCLUDES CHOICE OF PASTA

PARMIGIANA
BREADED AND LIGHTLY FRIED, GRANDE MOZZARELLA, MARINARA -C 20 -V 23

MARSALA
MIXED MUSHROOMS, MARSALA WINE REDUCTION -C 20 -V 24

FRANCESE
EGG EMULSION, LEMON HERB BUTTER WHITE WINE SAUCE -C 20 -V 24

PICCATA
GARLIC CAPER LEMON WHITE WINE SAUCE -C 20 -V 24

CACCIATORE
ROASTED PEPPERS, CARAMELIZED ONIONS, MIXED MUSHROOMS, KALAMATA OLIVES, TOUCH OF MARINARA -C 20 -V 24

MILANESE
OVER BABY GREENS, KALAMATA OLIVES, RED ONIONS, PARMIGIANO, EVOO -C 20 -V 23

SAPORITO
ASPARAGUS SPEARS, CRABMEAT, BRANDY CREAM SAUCE -C 25 -V 29

SALTIMBOCCA
SAUTÉED SPINACH AND SAGE LAYERED WITH PARMA PROSCIUTTO AND FONTANA CHEESE BAKED IN A WHITE WHITE SAUCE -C22 -V 26

DOLCE VITA
SUN-DRIED TOMATOES, EGGPLANT, PROSCIUTTO, GRANDE MOZZARELLA, LIGHT MARINARA SAUCE -C 22 -V 26

FIGO
SAUTÉED WITH FIGS AND PORCINI MUSHROOMS IN A COGNAC CREAM SAUCE -C 22 -V 26

FRANGELICA
SAUTÉED WITH PORCINI MUSHROOMS AND HAZELNUTS IN A FANGELICA CREAM SAUCE -C 22 -V 26

POLLO CON L’OSSO
CHICKEN ON THE BONE MARINATED IN HERB BUTTER WITH SIDE OF CHEF’S POTATOES AND VEGETABLE OF THE DAY -19.50

Carne

14-16 OZ. TUSCAN HERB RIBEYE
SAUTÉED SPINACH, GARLIC BUTTER, HERBED MUSHROOM WITH CHEF’S POTATO AND VEGETABLE OF THE DAY -36

14-16OZ. NEW YORK STRIP STEAK
SEASONED TO PERFECTION, SERVED WITH CHEF’S POTATO AND VEGETABLES OF THE DAY, SIDE OF CABERNET DEMI-GLACE -38

