



SPRING

SUMMER

FALL

WINTER

ANTIPASTI

APPETIZERS

PANELLE BOARD 10

HOUSE-BAKED PIZZA BREAD,
SEASONED OLIVE OIL,
SEASONED RICOTTA, PESTO

OLIVE MARINATI 14

WARM SELECTION OF OLIVES,
PRESERVED ORANGE, ROSEMARY,
PEPPERCORN, PARM CHUNKS, GRISSINI

CAVOLETTI BRUXELLES 16

CHEF'S SEASONAL WEEKLY
BRUSSELS SPROUTS CREATION

POLPETTE DELLA NONNA 19

PORK, BEEF, & VEAL MEATBALLS,
SUNDAY TOMATO SUGO,
SEASONED RICOTTA

BURRATA BOARD 20

SERVED WITH SEASONAL
FRUITS, NUTS & SALUMI

ARROSTICINI 15

D'ABRUZZO NYC LAMB SKEWERS,
ROSEMARY AIOLI, CROSTINI

ZUPPA

SOUPS

KALE & CANNELLINI 10

PORK SAUSAGE,
HEARTY VEGETABLES, CROSTINI

PASTA FAGIOLI 15

TRADITIONAL MOLISANA SPECIALTY
PASTA AND BEANS

BEVANDE

BEVERAGES

SPARKLING 6

SAN BENEDETTO 1LT

NATURAL MINERAL 6

SAN BENEDETTO 1LT

BOYLAN BOTTLING CO.
100 PERCENT PURE CANE SODA 4

COLA
DIET COLA
CREAM SODA
GINGER ALE
ROOT BEER
BLACK CHERRY

HOUSE BREWED ICED TEA
AND SEASONAL BEVERAGES 4

INSALATE

SALADS

WINTER CITRUS BURRATA 20

TORN BURRATA, TAVOLA RUSTICA
HOUSE GREENS, CITRUS VINAIGRETTE,
WINTER CITRUS SEGMENTS,
HAZELNUT, AGED BALSAMIC

CIDER-POACHED PEAR SALAD 18

ORGANIC BABY KALE, POACHED CRANBERRIES,
CIDER PEARS, CIDER VINAIGRETTE,
GORGONZOLA, WALNUT CRUMBLE

CESARE 17

TAVOLA RUSTICA HOUSE GREENS,
HOUSE CROUTONS, SHAVED PARMIGIANO

PRIMI

PASTA

GLUTEN FREE PASTA +4

CAVATELLI ALLA MOLISANA 26

HOUSE MADE CAVATELLI PASTA,
SAUTÉED BROCOLLI RABE,
CRUMBLIED SAUSAGE, NDUJA,
EVOO, ROASTED GARLIC

PAPPARDELLE BOLOGNESE 27

WIDE EGG PASTA, BVP RAGU,
HERBED RICOTTA

GNUDI ALLA VODKA 25

HERBED RICOTTA DUMPLINGS, VODKA SAUCE,
WINTER PEAS, CRISPED PROSCIUTTO
(VEGETARIAN OPTION AVAILABLE)

TUTTO IL RESTO

EVERYTHING ELSE

CUORE DELLA NONNA 28

MEATBALL, BRAISED BEEF SHORT RIB,
SAUSAGE, SUNDAY TOMATO SUGO,
CREAMY POLENTA, ARUGULA

BISTECCA RUSTICA 35

IRISH NATURE FED SKIRT STEAK,
CREAMY BLACK PEPPER AND WILD
MUSHROOM SAUCE, SERVED WITH ROASTED
POTATOES, ONIONS AND VEGETABLES

PESCE AL FORNO 36

HERB MARINATED AND BAKED BRANZINO,
CREAMY PISTACHIO EMULSION, ROASTED
POTATOES, ONIONS AND PEPPERS

CHICKEN PARMIGIANA 27

A JERSEY FAVORITE, OVER CREAMY POLENTA

MELANZANE AL FORNO 26

CRISPY BREADED EGGPLANT, MOZZARELLA
DI BUFALA, ROASTED PEPPER AIOLI,
DRESSED ARUGULA & BASIL,
SERVED OVER CREAMY POLENTA

LE PIZZE

12 INCH TERRA COTTA
FIRED PIZZA

ROSSO

RED

MARGHERITA 18

SAN MARZANO TOMATOES,
MOZZARELLA DI BUFALA, BASIL

MONTERODUNI 19

SAN MARZANO TOMATOES,
MOZZARELLA DI BUFALA, PEPPERONI, BASIL

CARPINONE 20

SUNDAY SAUCE, PARMESAN,
CRUMBLIED MEATBALL AND SAUSAGE

LA ROMANA 19

TRADITIONAL ROMAN SQUARE PIE,
MOZZARELLA DI BUFALA, PARMESAN,
LONG HOTS, MICROGREENS

FORNELLI 18

SAN MARZANO TOMATOES,
SLICED EGGPLANT,
MOZZARELLA DI BUFALA, PARMIGIANO

BIANCO

WHITE

STAGGIONALE 21

RUSTIC POTATO PIE, CARAMELIZED ONIONS,
AGED PARMESAN AND PROVOLONE,
LEMON ZEST ARUGULA

PETTORANELLO 19

SEASONED RICOTTA,
MOZZARELLA DI BUFALA, PARMESAN,
SAUTÉED SPINACH, GARLIC CONFIT

MIRANDA 20

MOZZARELLA DI BUFALA,
PROVOLONE, ROASTED MUSHROOMS,
SOFT EGG, TRUFFLE OIL

ISERNIA 19

SEASONED RICOTTA,
GORGONZOLA DOLCE,
CRUMBLIED SAUSAGE,
CARAMELIZED ONION

DI PIU

TOPPINGS

VERDURE 2

GARLIC CONFIT
ONION
SPINACH
MUSHROOMS
LONGHOTS
OLIVES

CARNE 3

IMPORTED SALAMI
PEPPERONI
PROSCIUTTO
SAUSAGE
MEATBALL
ANCHOVY

GLUTEN FREE CRUST 3

CAULIFLOWER