



SPRING

SUMMER

FALL

WINTER

APPETIZERS

PANELLE BOARD

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

OLIVE MARINATI

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

CAVOLETTI BRUXELLES

CHEF'S SEASONAL WEEKLY BRUSSELS SPROUTS CREATION

POLPETTE DELLA NONNA

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

BURRATA BOARD

SERVED WITH SEASONAL FRUITS, NUTS & SALUMI

ARROSTICINI

D'ABRUZZO NYC LAMB SKEWERS, ROSEMARY AIOLI, CROSTINI

SOUPS

KALE & CANNELLINI

PORK SAUSAGE, HEARTY VEGETABLES, CROSTINI

PASTA FAGIOLI

TRADITIONAL MOLISANA SPECIALTY PASTA AND BEANS

BEVERAGES

SPARKLING

SAN BENEDETTO 1LT

NATURAL MINERAL

SAN BENEDETTO 1LT

BOYLAN BOTTLING CO. 100 PERCENT PURE CANE SODA

COLA  
DIET COLA  
CREAM SODA  
GINGER ALE  
ROOT BEER  
BLACK CHERRY

HOUSE BREWED ICED TEA AND SEASONAL BEVERAGES

SALADS

WINTER CITRUS BURRATA

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

CIDER-POACHED PEAR SALAD

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

CESARE

TAVOLA RUSTICA HOUSE GREENS, HOUSE CROUTONS, SHAVED PARMIGIANO

PASTA

GLUTEN FREE PASTA

CAVATELLI ALLA MOLISANA

HOUSE MADE CAVATELLI PASTA, SAUTÉED BROCCOLI RABE, CRUMBLLED SAUSAGE, NDUJA, EVOO, ROASTED GARLIC

PAPPARDELLE BOLOGNESE

WIDE EGG PASTA, BVP RAGU, HERBED RICOTTA

GNUDI ALLA VODKA

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

EVERYTHING ELSE

CUORE DELLA NONNA

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

BISTECCA RUSTICA

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

PESCE AL FORNO

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

CHICKEN PARMIGIANA

A JERSEY FAVORITE, OVER CREAMY POLENTA

MELANZANE AL FORNO

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

12 INCH TERRA COTTA FIRED PIZZA

RED

MARGHERITA

SAN MARZANO TOMATOES, MOZZARELLA DI BUFALA, BASIL

MONTERODUNI

SAN MARZANO TOMATOES, MOZZARELLA DI BUFALA, PEPPERONI, BASIL

CARPINONE

SUNDAY SAUCE, PARMESAN, CRUMBLLED MEATBALL AND SAUSAGE

LA ROMANA

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

FORNELLI

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

WHITE

STAGGIONALE

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

PETTORANELLO

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

MIRANDA

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

ISERNIA

SEASONED RICOTTA, GORGONZOLA DOLCE, CRUMBLLED SAUSAGE, CARAMELIZED ONION

TOPPINGS

VERDURE

GARLIC CONFIT  
ONION  
SPINACH  
MUSHROOMS  
LONGHOTS  
OLIVES

CARNE

IMPORTED SALAMI  
PEPPERONI  
PROSCIUTTO  
SAUSAGE  
MEATBALL  
ANCHOVY

GLUTEN FREE CRUST

CAULIFLOWER