

HOT APPETIZERS

POLPETTE \$17

veal, beef & pork, homemade meatballs, served with pomodoro sauce and ricotta

ROLLATINI DI MELENZANA \$15

stuffed with ricotta cheese & homemade mozzarella

CHICKEN WINGS \$15

served with ranch or blue cheese with buffalo sauce

SAUSAGE SCARPARELLO \$21

skinny sausage with cheese and parsley, sauteed with potatoes, hot & sweet cherry peppers, white wine

MOZZARELLA IN COROZZA \$17

fresh homemade mozzarella battered in egg & fried, served with pomodoro sauce

SPIEDINI ALLA ROMANA \$20

white wine, lemon butter sauce with capers & anchovies

TRIPPA SICILIANA \$23

served with peas & potatoes, in a pomodoro sauce

PANELLE \$16

served with cacioavallo cheese and ricotta

CALAMARI

fritti \$20

lightly floured tubes & tentacles fried with a side of marinara

gratinati \$25

tossed with seasoned bread crumbs, baked & topped with lemon sauce

ZUPPE

white or red
di vongole \$23 di cozze \$20

ORIGINATI

topped with seasoned breadcrumbs & baked

clams \$20 shrimp \$20

ARANCINI AL FORMAGGIO \$13

rice balls with four cheeses

POTATO CROQUETTE \$12

GOURMET COAL FIRED PIZZA 12" ROUND

ALL PIZZA WELL DONE | GF PIZZA AVAILABLE +3 | NO SUBSTITUTIONS

TOPPINGS

\$3

eggplant, baby arugula, mushroom, olives, onion, garlic, peppers, hot honey, spinach

\$4

extra cheese, ricotta, meatball, sausage, pepperoni, anchovy, long hot pepper, ham

\$5

prosciutto di parma, white truffle oil, broccoli rabe

WHITE SPECIALTY PIZZA

BIANCA \$17

homemade mozzarella, ricotta, pecorino romano, garlic infused extra virgin olive oil

VIA COL VENTO \$21

homemade mozzarella, sausage, broccoli rabe, pecorino romano, extra virgin olive oil

LA TOSCANA \$24

homemade mozzarella, figs, burrata, baby arugula, prosciutto di parma, balsamic glaze

RED SPECIALTY PIZZA

NONNA \$21 - 12" SQUARE PIZZA

homemade mozzarella, signature red sauce, pecorino romano

MARGHERITA \$16

tomodoro sauce, homemade mozzarella, pecorino romano, basil, extra virgin olive oil

TRADITIONAL \$16

tomodoro sauce, oregano, pecorino romano, shredded mozzarella

GARDINIA (VODKA) \$18

homemade mozzarella, vodka sauce, pecorino romano

MARINARA \$15

tomodoro sauce, garlic, pecorino romano, basil, extra virgin olive oil

DIABOLO \$22

tomodoro sauce, homemade mozzarella, sausage, sopresatta, long hot peppers, basil, extra virgin olive oil

EMILIANA \$23

tomodoro sauce, homemade mozzarella, baby arugula, prosciutto di parma, shaved parmigiana reggiano, white truffle oil

MACELLAIO \$22

tomodoro sauce, homemade mozzarella, sausage, meatballs, pepperoni, pecorino romano, basil, extra virgin olive oil

CURIOSA \$21

tomodoro sauce, homemade mozzarella, hot capicola, pecorino romano, Mike's Hot Honey, basil, extra virgin oil

MARGHERITA DI BUFALA \$21

tomodoro sauce, imported mozzarella di bufala, pecorino romano, basil, extra virgin olive oil

CALZONES

TOPPINGS AVAILABLE

BAKED OR FRIED \$16

stuffed with homemade mozzarella, ricotta and pecorino romano, served with a side of pomodoro sauce

FRENCH FRIES \$8

LONG HOT PEPPERS \$16
extra virgin olive oil

SIDES

SAUTEED SPINACH \$12

SAUTEED BROCCOLI RABE \$15

BEVERAGES

FOUNTAIN \$3 \$1 refills

STILL WATER/ SPARKLING WATER \$7

Parties Of 6 Or More Subject To 20% Gratuity. If You Use A Credit Card, We Will Charge An Additional 3% To Help Offset Processing Costs. This Amount Is Not More Than What We Pay In Fees. We Do Not Surcharge Debit Cards. *2 HOUR LIMIT PER TABLE*

COLD APPETIZERS

MOZZARELLA CAPRESE \$18

homemade fresh mozzarella, tomato, basil, roasted peppers, extra virgin olive oil

BURRATA \$20

baby arugula, prosciutto di parma, extra virgin olive oil

ANTIPASTO RUSTICO \$26

imported hot and sweet sopressata, artichoke hearts, aurrichio provolone, olive medley, roasted red peppers, marinated mushrooms

SALADS

ORTOLANA \$16

mixed greens, tomato, gaeta olives, red onions, balsamic vinaigrette

ARUGULA, PEAR, PARMEGGIANO \$17

lemon, extra virgin olive oil

DI PERA AGRO DOLCE \$18

spring mix, poached pear, candied walnuts, provolone cheese, citrus dressing

TRE COLORE \$17

arugula, radicchio, belgium endive, balsamic vinaigrette

CAESAR \$18

romaine, croutons, shaved parmigiano reggiano

DI RAPA ROSA \$18

red beets, mix greens, orange wedge, candied walnuts, balsamic vinaigrette, topped with goat cheese

SALAD ADD ONS

CHICKEN \$7

SHRIMP \$10

SALMON \$10

SOUPS

PASTA E FAGIOLI \$13

cannellini beans with pasta alla toscana

MINISTRONE \$13

hearty blend of seasonal vegetables & pasta

STRACCIATELLA

ALLA ROMANA \$13
eggdrop with spinach

PASTA

GF +5

LINGUINI ALLA PESCATORA FRA DIAVOLO \$42

white or red; clams, mussels, shrimp, calamari

LINGUINI ALLA VONGOLE \$29

white or red

SHRIMP ALLA BOSCIALOA \$32

fresh pappardelle, shrimp, peas, prosciutto, in a light pink sauce

SALVATORE PAPPARDELLE BOLOGNESE \$30

veal & pork in a light cream sauce

add burrata +\$8

TORTELLINI PROSCIUTTO E PISELLI \$25

peas & prosciutto in a light cream sauce

PENNE ALLA VODKA \$22

SPAGHETTI ALL' AMATRICANA \$26

guanciale, fresh plum tomato, onion

PENNE WITH BROCCOLI RABE & SAUSAGE \$28

GNOCCHI ALLA SORRENTINA \$26

homemade gnocchi, homemade fresh mozzarella, pomodoro sauce

SUNDAY SAUCE \$39

meatball, bracirole, sweet Italian sausage, spare rib, and rigatoni pasta

PASTA ADD ONS

CHICKEN \$7

SAUSAGE \$8

SHRIMP \$10

SALMON \$10

PARMIGIANA

SERVED WITH SIDE PENNE POMODORO

EGGPLANT ALL SICILIANA \$25
layerd eggplant with imported cheese & mozzarella

MEATBALL \$28

CHICKEN \$28

SHRIMP \$32

VEAL \$33

MILANESE

TOPPED WITH ARUGULA, TOMATO & ONION SALAD

CHICKEN \$34

PORK CHOP \$45

VEAL CHOP \$65

ENTREE

SERVED WITH CHEF'S CHOICE OF VEGETABLES & POTATOES

CHICKEN FRANCESE \$32

boneless chicken breasts lightly battered & pan fried in a savory lemon sauce

DOUBLE CUT PORK CHOP \$42

with hot&sweet cherry peppers

VEAL MARSALA \$34

veal thinly sliced with mushrooms in a marsala wine sauce

GRILLED FAROE ISLAND SALMON \$35