

GOURMET COAL FIRED PIZZA

12” ROUND

ALL PIZZA WELL DONE | GF PIZZA AVAILABLE +5 | NO SUBSTITUTIONS

GLUTEN FREE PIZZA

10” ROUND CAULIFLOWER CRUST

- MARGHERITA \$18

pomodoro sauce, homemade mozzarella, pecorino romano basil, extra virgin olive oil
- TRADITIONAL \$18

pomodoro sauce, oregano, pecorino romano, shredded mozzarella
- BIANCA \$18

homemade mozzarella, ricotta, pecorino romano, garlic, garlic infused extra virgin olive oil
- MARINARA \$18

pomodoro sauce, garlic, pecorino romano, basil, extra virgin olive oil
- GARDINIA (VODKA) \$18

homemade mozzarella, vodka sauce, pecorino romano

CALZONES

TOPPINGS AVAILABLE

- BAKED OR FRIED \$16

stuffed with homemade mozzarella, ricotta and pecorino romano

WHITE SPECIALTY PIZZA

- BIANCA \$17

homemade mozzarella, ricotta, pecorino romano, garlic, garlic infused extra virgin olive oil
- VIA COL VENTO \$21

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

RED SPECIALTY PIZZA

- NONNA 21\$

homemade mozzarella, signature red sauce, pecorino romano
- MARGHERITA \$16

pomodora sauce, homemade mozzarella, pecorino romano, basil, extra virgin olive oil
- TRADITIONAL \$16

pomodoro sauce, oregano, pecorino romano & shredded mozzarella
- GARDINIA (VODKA) \$18

homemade mozzarella, vodka sauce, pecorino romano
- MARINARA \$15

pomodoro sauce, garlic, pecorino romano, basil, extra virgin olive oil
- DIABOLO \$22

pomodoro sauce, homemade mozzarella, sausage, sopresatta, long hot peppers, basil, extra virgin olive oil
- EMILIANA \$23

pomodoro sauce, homemade mozzarella, baby arugula, prosciutto di parma, shaved parmigiana reggiano, white truffle oil
- MACELLAIO \$22

pomodoro sauce, homemade mozzarella, sausage, meatballs, pepperoni, basil, pecorino romano, extra virgin olive oil
- CURIOSA \$21

pomodoro sauce, homemade mozzarella, hot capicola, pecorino romano, Mike's Hot Honey, basil, extra virgin oil
- MARGHERITA DI BUFALA \$21

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

TOPPINGS

- \$3

eggplant, baby arugula, mushroom, olives, onion, garlic, peppers, hot honey
- \$4

extra cheese, ricotta, meatball, sausage, pepperoni, anchovy, long hot pepper
- \$5

prosciutto di parma, white truffle oil, broccoli rabe

HOT APPETIZERS

- TRIPPA ALL SICILIANA \$18

served with peas & potatoes, pomodoro sauce
- PANELLE \$15

served with caciocavallo, cheese and ricotta
- CALAMARI

fritti \$20 gratinati \$25
- ZUPPE

white or red

di vongole \$23 di cozze \$20
- ORIGINATI

served with breadcrumbs & baked

clams \$20 shrimp \$20
- ARANCINI AL FORMAGGIO \$12

rice ball with four cheeses
- POTATO CROQUETTE \$12
- POLPETTE \$15

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 SCARPARIELLO \$20

skinny cheese and parsley sausage, sauteed with potatoes, hot & sweet cherry peppers, white wine
- MOZZARELLA IN COROZZA \$16

fresh homemade mozzarella battered in egg & fried, served with pomodoro sauce
- SPIEDINI ALLA ROMANA \$20

white wine, lemon butter sauce with capers & anchovies

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 \$24

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

PASTA

GF +5

- SUNDAY SAUCE (INQUIRE)

come join us for our Sunday Family Dinner!
- LINGUINI ALLA PESCATORA FRA DIAVOLO \$39

white or red; clams, mussels, shrimp, calamari
- LINGUINI ALLA VONGOLE \$28

white or red
- SHRIMP ALLA BOSCIALOA \$30

fresh pappardelle, shrimp, peas, prosciutto, in a light pink sauce
- SALVATORE PAPPARDELLE BOLOGNESE \$28

veal & pork in a light cream sauce
- TORTELLINI PROSCIUTTO E PISELLI \$24

peas & prosciutto in a light cream sauce
- PENNA ALLA VODKA \$22
- SPAGHETTI ALL' AMATRICANA \$25

ganzaiale, fresh plum tomato, onion
- PENNA WITH BROCCOLI RABE & SAUSAGE \$28
- GNOCCHI ALLA SORRENTINA \$25

homemade fresh mozzarella, pomodoro sauce

ADD ONS

- CHICKEN

\$7
- SHRIMP

\$10
- SALMON

\$10
- SAUSAGE

\$8

ENTREES

SERVED WITH CHEF'S CHOICE OF VEGETABLES & POTATOES

- DOUBLE CUT PORK CHOP \$36

with sweet & hot cherry peppers
- GRILLED SALMON \$34
- VEAL MARSALA \$34

veal thinly slices with mushrooms in a marsala wine sauce
- CHICKEN FRANCESE \$30

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

PARMIGIANA

SERVED WITH SIDE PENNE POMODORO

- VEAL \$32
- CHICKEN \$26
- MEATBALL \$26
- EGGPLANT ALL SICILIANA \$24
- SHRIMP \$30

SOUPS

- PASTA E FAGIOLI \$12

cannellini beans with pasta alla toscana
- MINISTRONE \$12

hearty blend of seasonal vegetables and pasta
- STRACCIATELLA ALL ROMANA \$12

eggdrop with spinach

SIDES

- FRENCH FRIES \$8
- SAUTEED BROCCOLI RABE \$15
- SAUTEED SPINACH \$12
- LONG HOT PEPPERS \$16

extra virgin olive oil

SALADS

- ORTOLANA \$15

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
- CAESER \$18

romaine, croutons, shaved parmeeggiano 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

BEVERAGES

- FOUNTAIN SODA \$3

pepsi, diet pepsi, root beer, starry, ginger ale, club soda, lemonade, lemon iced tea, unsweetened iced tea
- STILL WATER/ SPARKLING WATER \$7