

STARTERS

Focaccia & Warm Olives - homemade bread with seasoned olives	10
Bruschetta - diced fresh tomatoes, basil, garlic and extra virgin olive oil	9
Arancini - homemade arborio rice balls, lightly fried, stuffed with mozzarella cheese, tomato sauce	12
Polpette - 3 homemade meatballs with tomato sauce	14
Tavoletta - caprese salad, olives, prosciutto, hot soppressata & giardiniera (pickled vegetables) - <i>serves 2 or more</i>	24
Calamari - <i>lightly fried or grilled</i> cocktail sauce	18
Polenta con Funghi - grilled polenta topped with sautéed cremini and oyster mushrooms, shaved padano cheese	18
Shrimp Cocktail - jumbo shrimp, homemade cocktail sauce	18

SALADS

Panzanella - toasted bread, tomato, cucumber, red onion, chickpeas, red wine vinaigrette	16
Caesar - romaine, pancetta, parmigiano cheese, vinaigrette-style caesar dressing	15
Melograno - arugula, pomegranate, candied walnuts, shaved parm, white balsamic vinaigrette	16
Caprese - fresh fior di latte cheese, tomatoes, fresh basil, olives, olive oil & balsamic glaze	17

Additions to any Starter or Entrée:

Add Meatball	5	Add Shrimp	9
Add Chicken	7	Add Vegetables	4

PASTA

*Gluten-free pasta available 3

Lasagna - baked fresh pasta, ground beef, egg, mozzarella, parmigiano, tomato & béchamel sauce	22
Penne alla Vodka - bacon, vodka rosé sauce	19
Gnocchi Bolognese - potato dumpling pasta, tomato meat sauce	22
Orecchiette Barese - crumbled sausage & rapini in a garlic olive oil sauce	24
Stagione - homemade pasta, roasted vegetables, light tomato-garlic sauce	19
Penne or Spaghetti Pomodoro - in our signature basil tomato sauce	17
Frutti di Mare - linguine, shrimp, mussels, clams, calamari, scallops, in a <i>tomato garlic herb</i> or <i>white wine garlic</i> sauce	34
Ravioli - ricotta cheese stuffed ravioli, brandy rosè sauce	24
Spaghetti Amatriciana - pancetta, onions, peas, white wine tomato sauce	22

ENTRÉES

Cornish Hen - fresh herb marinated, whole boneless, oven-roasted, served with potato & veg	30
Salmon - pan-seared salmon, lemon herb marinade, served with rice pilaf & veg	29
Gamberetti - black tiger shrimp sauteed in garlic butter & white wine served with rice & veg	29
Vitello - grilled 12 oz Veal Chop, demi-glacé, served with potato and veg	36
Verdura - roasted vegetables in a light, fresh garlic olive oil tomato sauce, on a bed of quinoa	24
Parmigiana Chicken 28 or Eggplant 26 - lightly breaded and fried, topped with tomato sauce and melted mozzarella, served with side of spaghetti	
Bistecca - 10 oz UDSA NY striploin, fresh herb & garlic compound butter served with potato & veg	38

PIZZA

Margherita - fior di latte mozzarella, San Marzano tomato, fresh basil	17
Pepperoni - imported Italian pepperoni, mozzarella, San Marzano tomato	19
Ortolano - peppers, mushrooms, onions, black olives, mozzarella, San Marzano tomato	19
147 - mozzarella, hot soppressata, roasted red peppers, black olives, gorgonzola cheese, San Marzano tomato	20
Barese - olive oil, mozzarella, crumbled sausage, rapini, roasted garlic	22
'Nduja - spicy Calabrian sausage, fior di latte mozzarella, roasted peppers & onions, San Marzano tomato	20
Capricciosa - ham, artichokes, mushrooms, black olives, mozzarella, San Marzano tomato	22
Funghi - gorgonzola cheese crema sauce, cremini & oyster mushrooms	20
Prosciutto e Rucola - prosciutto crudo, arugula, mozzarella cheese, paderno cheese, balsamic glaze, San Marzano tomato	22
Melanzana - sliced eggplant, provolone cheese, mozzarella cheese, San Marzano tomato	19
<i>Additional pizza toppings</i>	2

DESSERTS

Tiramisu / Cannoli / Triple Chocolate Fudge Cake / NY Cheesecake with Berries **9**

Ask your server about **Ice Cream & Gelato** Features