

Antipasti

PASTA E FAGIOLI

Ditalini Pasta, Pancetta, White Beans and Tomato Soup 9.25

TUNA CRUDO*

Florida Orange, Shaved Fennel, Bosc Pear, Cipolla Aceto and Fennel Dust 17.00

COZZE ALLA NAPOLI 🌐

Simmered with White Wine, Slivered Garlic, Tomatoes, Butter and Herbs 16.00

THREE MINUTE SICILIAN CALAMARI

Sautéed with Caperberries, Pine Nuts and Israeli Couscous, Spiced Tomato Sauce 17.00

EGGPLANT ROLLATINI

Crisp Fried Eggplant stuffed with Ricotta, Mozzarella and Parmesan Cheeses with Pomodoro Sauce 14.50

CAPRESE

Buffalo Mozzarella, Local Heirloom Tomatoes, Imported Oregano, Garden Basil and Extra Virgin Olive Oil 16.00

MOZZARELLA IN CARROZZA

Oven Baked Fresh Mozzarella in a Light Tomato Sauce 14.00

CALAMARI

Served with a Cherry Pepper Vinaigrette and Pomodoro Sauce 19.00

BURRATA CHEESE

Heirloom Tomatoes, Kalamata Olives, Aged Saba and Extra Virgin Olive Oil 16.00

BRUSCHETTA

Grilled Italian Bread, Tomatoes, Basil, Extra Virgin Olive Oil and Balsamic Reduction 11.00

Insalata

HOUSE SALAD

Mixed Lettuces, Genoa Salami, Aged Provolone,
Baby Heirloom Tomatoes, Cucumber,
Olives, Lemon Parmesan Dressing 14.00

MIXED GREENS SALAD

Mixed Lettuces, Tomatoes, Cucumber, Shaved Onion,
Croutons, Pinot Grigio Vinaigrette 11.50

CAESAR SALAD

Kalamata Olives, Anchovies
Shaved Reggiano, Focaccia Croutons, 13.50

GORGONZOLA & PEAR SALAD

Mixed Greens, Gorgonzola Cheese,
Caramelized Onions, Bosc Pear, Walnuts,
Tomatoes, Pinot Grigio Vinaigrette 14.75

Pasta

Organic, Gluten-Free and Whole Wheat Pasta Available Upon Request.

RIGATONI ALLA VODKA

Tomato Cream Vodka Sauce and Pancetta 25.25

SPAGHETTI & MEATBALLS

In our own Full-Flavored Pomodoro Sauce 22.00

PENNE "PRIMAVERA"

Vegetables, Extra Virgin Olive Oil, White Wine, Butter and Reggiano Cheese 27.00

PAPPARDELLE CARBONARA

Bacon, Prosciutto, English Peas, Onions and Cream 25.00

CENCIONI BOLOGNESE

A House Specialty with Veal, Beef, Pork, Vegetables and Cream 28.50

PERCIATELLI AL AMATRICIANA

Guanciale, Onions, Pepperoncino, San Marzano Tomatoes and Pecorino 25.00

GARGANELLI VALDOSTANO

Roasted Chicken, Mushrooms, Sun-Dried Tomatoes and Parmesan Cream Sauce 27.00

CHEESE RAVIOLI POMODORO

Handmade Cheese Ravioli in Tomato Sauce 25.75

STROZZAPRETTI ROMANA

Italian Sausage and Mushrooms tossed in Tomato Cream Sauce 27.50

TORTELLONI FORMAGGI

Handmade Tortelloni filled with Mozzarella, Ricotta and Reggiano Cheeses,
Italian Sausage and Basil Tomato Sauce 28.25

Prices subject to service charge and state sales tax.

Pizza

Whole wheat pizza dough available upon request.

MARGHERITA

Fresh Tomato Sauce, Mozzarella, Garlic and Basil
19.00

ITALIAN SAUSAGE

Fire Roasted Peppers, Ricotta, Tomato Sauce and Mozzarella
21.00

HOUSE

Pepperoni, Italian Sausage, Tomato Sauce and Mozzarella
22.00

BIANCO

Ricotta, Parmesan, Fontina and Mozzarella Cheeses
20.00

GRILLED CHICKEN

Mushrooms, Smoked Bacon, Rosemary Infused Olive Oil and Mozzarella
23.00

Al Forno

MEAT LASAGNA

Oven Baked with Ricotta,
Mozzarella and Parmesan Cheese
and Tomato Sauce
28.00

CHICKEN PARMIGIANA

Breaded Chicken Cutlet with
Tomato Sauce and Mozzarella Cheese
Side of Spaghetti Pomodoro
29.00

EGGPLANT PARMIGIANA

Crisp Breaded Eggplant with
Tomato Sauce and Mozzarella Cheese
Side of Spaghetti Pomodoro
27.00

VEAL PARMIGIANA

Breaded Veal with
Tomato Sauce and Mozzarella Cheese
Side of Spaghetti Pomodoro
39.00

Pesci

SHRIMP SCAMPI

Shrimp Sautéed with Garlic, Herbs, Tomatoes,
White Wine and Butter over Linguini
35.00

SNAPPER "MEDITERRANEAN"

Light Tomato Sauce, Black Olives, Capers,
Onions, Roasted Peppers, Garlic,
Lemon and Butter over Linguini
35.00

TILAPIA FRANCESE

Lemon White Wine Sauce
Served with Spaghetti Aglio e Olio
32.00

SNAPPER PICATTA

Lemon, White Wine and Capers over
Sautéed Spinach
33.00

Carni

VITELLO MILANESE

Pan-Fried. Arugula, Shaved Fennel, Tomatoes,
Tossed in Lemon Vinaigrette Shaved Reggiano
39.75

POLLO MARSALA

Shallots, Mushrooms and
Marsala Wine served over Pappardelle
33.00

VITELLO SALTIMBOCCA

Prosciutto, Mushrooms, Sage, Fontina Cheese
Side of Spaghetti Aglio e Olio
41.00

FILET MIGNON*

Gorgonzola Bread Pudding,
Garlic Confit Tomatoes, Asparagus and
Brandy Peppercorn Sauce
45.00

Side Dishes

Italian Sausage, Meatballs, Asparagus, Sautéed Broccoli or Broccolini
8.50

 Farm-raised in an environmentally sustainable manner.

*Consuming raw or undercooked meats, poultry, seafood or eggs,
may increase your risk of foodborne illness, especially if you have certain medical conditions.