

START WITH A SCHNACK

Garlic Knot Sliders Flight 16.50

Pick 3:
-Chicken Milanese -Chicken Parmesan
-Meatball Parmesan -Eggplant Parmesan
-Chicken Parmesan Alla Vodka
-Prosciutto, Fresh Mozzarella and Red Roasted Pepper

Antipasti Rustica 15.00

Salami, soppersatta, prosciutto, marinated artichoke, mushroom, zucchini, provolone, shaved parmigiana cheese. **

Arancini 10.00

Fried rice ball stuffed with Bolognese, peas and mozzarella atop marinara sauce

Bruschetta (4 pcs.) 10.00

Diced tomatoes, garlic, basil, olive oil and balsamic glaze atop crostini

Housemade Garlic Bread 10.00

Wood-fired stromboli-style with four cheeses, garlic, black pepper & a salt crust

Egg Rolls (2 pcs.) 7.00

Choose from:
Italian - sausage, broccoli rabe, provolone cheese
Buffalo Chicken - buffalo sauce, chicken, mozzarella & cheddar cheese
Cheesesteak - chopped steak meat, mozzarella & cheddar

Mussels 15.00

Choose from red sauce, spicy red sauce**, white sauce (not gf). Served with bread.

Fried Calamari 16.00

Choose from classic fried with side of marinara or sticky - honey-citrus-soy reduction with raisins and long hots

Eggplant Rollatini 14.00

Thinly sliced eggplant rolled and stuffed with ricotta cheese mixture, and topped with mozzarella cheese and marinara sauce

Stuffed Shells 12.00

topped with San Marzano tomato sauce & melted mozzarella



HOUSEMADE SOUP

Cup 5.00/Bowl 8.00

- Chicken Noodle
- Stracciatella
- Pasta Fagiole

A SALAD GROWS IN BROOKLYN

Chopped Salad 11.00

Field greens, tomatoes, red onions, cucumbers, carrots, olives **
Add Italian Meats +5.00

Southwest Salad 14.00

Spinach, tomatoes, onions, roasted corn, avocado, black beans, tortilla strips with cilantro lime vinaigrette

Grilled Chicken Salad 15.00

Chicken breast, field greens, tomatoes, onions, toasted nuts, goat cheese, dried cranberries with house balsamic**

Caesar Salad 11.00

Crisp romaine, house made croutons, shaved parmesan with Caesar dressing ** if no croutons
Add Grilled Chicken +4.00

Brooklyn Tropical Salad 16.00

Small bowl of healthy field greens, strawberries, blueberries, pineapple, and cubed chicken in a lemon vinaigrette **

SANDWICHES

served with french fries

Sloppy Joe Panini 14.50

Ground beef, tomato sauce, swiss cheese, caramelized onion

Parmagiana Subs 14.50

Choice of Meatball, Chicken or Eggplant.
Sub Vodka Sauce +2.50

Cheesesteak Sub 14.50

Steak, provolone cheese, caramelized onions and peppers

Loaded Italian Sub 14.50

Kalamata olives, marinated artichokes, pickled jalapeno, roasted pepper, prosciutto, salami, mortadella, provolone, arugula, red wine vinegar

Italian Hoagie 14.50

salami, mortadella, ham and provolone, lettuce, tomato and onion, oil, vinegar, salt, pepper, oregano

Cuban Panini 15.50

Pulled pork, ham, Swiss cheese, pickles and mustard

Chicken Caprese Panini 14.50

Chicken, avocado basil pesto, mozzarella, tomato, basil, arugula, balsamic glaze

Broccoli Rabe Panini 15.50

Choice of chicken or pork, with broccoli rabe, chili flakes, provolone cheese and roasted garlic aioli

Sausage, Peppers & Onions 14.00

Italian sausage, peppers and onions with marinara sauce on long roll

Steak Champignon Wrap 14.50

Shaved beef or chicken, mushrooms and onions in our brandy blue cheese cream sauce

Turkey Brooklyn Panini 14.50

Sliced turkey, mozzarella, tomato, basil and olive oil

Chicken Caesar Wrap 14.50

Chicken, lettuce, parmesan cheese and Caesar dressing

Roast Beef Panini 15.50

Roast beef, American cheese, horseradish sauce, pickled red onion

Artichoke Dip Panini 14.50

Chicken, mayo, caramelized onion, roasted pepper, artichoke dip, spinach

Veggie Wrap 14.50

Zucchini, spinach, roasted red peppers, mushrooms, tomato, goat cheese, balsamic glaze

Santa Fe Wrap 14.50

Blackened chicken, black beans, corn, tomato, cheddar, sour cream

Brooklyn Wrap 14.50

Chicken, guacomole, bacon, lettuce, tomato & mayo



WINGS 14.00

Choose your sauce:

- Honey Siracha
- Roasted Garlic Parmesan
- Buffalo Sauce
- Spicy Asian Zing
- BBQ

ON THE SIDE

Meatballs or Sausage 8.50 Garlic Knots w/marinara 6.50

Mozzarella Sticks 7.50 Mac n' Cheese Bites 9.50

French Fries 5.00 Simple Salad 5.50

Truffle Parmesan Fries 7.50 Long Hots 10.50

Brooklynator Fries 8.00 Broccoli 10.50

Empanadas 8.00 Broccoli Rabe MP

choice of Chicken or Beef (2pcs) sauteed in garlic, olive oil and chili flakes**

ENTREES

served with salad, choice of pasta* and bread

Chicken Marsala	24.00
Fresh wild mushrooms, onions, marsala wine	
Chicken Francese	24.00
Egg battered, flash fried, lemon, garlic white wine sauce	
Chicken Picante	24.00
Roasted peppers, mushroom, lemon, capers, white wine	
Chicken Scallopine	23.00
Artichokes, lemon caper sauce	
Chicken Parmigiana	24.00
Eggplant Parmigiana	22.00
Shrimp Parmigiana **	26.00
Pelto Marinara	20.50
Chicken breast, shrimp, San Marzano tomato sauce	
Vongole	23.50
Sauteed little neck and baby clams, garlic and olive oil, parsley, marinara sauce or white wine sauce. **	
Frutti Di Mare	29.50
Calamari, shrimp, mussels fra diavolo sauce or scampi sauce **	
Shrimp Fra Diavolo	23.00
Spicy marinara, shrimp over choice of pasta **	
Shrimp Fantasia	23.50
Prosciutto-wrapped shrimp served with spinach and mozzarella in a white wine sauce **	
Salmon Alla Rosie	30.00
Broiled Salmon fillet in lemon white wine garlic sauce served with roasted potatoes and vegetable medley. (Not served with pasta)**	

Dressing choices: Blue Cheese, Ranch, Caesar, House Balsamic, Honey Mustard, Oli + Vinegar



BREAD BOWLS

made with our house made bread

Mac n’ Cheese	-	Baked Ziti	-	Bolognese
Buttered Noodles	-	Pesto Cream	-	Penne Vodka
10.50				

ADD-ONS

Grilled Chicken	4.00	Shrimp	8.00
Chicken Cutlet	5.00	Mushrooms	3.00
Pancetta	5.00	Salmon	10.00

Pasta

Ask about our

House Made Pasta of the Day

Penne- Spaghetti - Whole Wheat - Capellini
Gnocchi +4 - Gluten-free Short Pasta +3

Choose any pasta shape above and we will prepare it with your choice of sauce below. Includes house salad and bread. ** Indicates can be made GF

Alla Vodka	18.50
Shallots, cream and marinara sauce	
Marinara	16.50
House-made with San Marzano tomatoes**	
Amatriciana	19.50
Olive oil, pancetta, San Marzano tomato, red pepper flakes, pecorino cheese**	
Pesto	18.50
Basil, pine nuts, garlic, olive oil, parmesan cheese, salt and pepper	
Aglio e Olio	16.50
Garlic and olive oil	
Alfredo	19.50
Butter, heavy cream, parmesan, salt and pepper**	
Bolognese	20.50
House-made slow cooked meat in tomato sauce**	
Lasagna	18.50
Meat, bechamel, mozzarella, parmesan cheese, San Marzano tomato sauce	
Baked Ziti	17.50
Ricotta, mozzarella, San Marzano tomato sauce**	
Meatball Marinara	20.50
Meatballs in our house-made marinara sauce	
Sausage Marinara	20.50
Sausage in our house-made marinara sauce	
Broccoli Rabe	20.50
Sweet sausage, chili flakes, broccoli rabe, garlic & olive oil*	
Cacio e Pepe	19.50
Black pepper, parmesan cheese in a silky butter sauce	
Carbonara	19.00
Panchetta, onions, egg yolk and a touch of cream with parmesan cheese**	
Gluten-free Pasta Primavera	23.00
Gluten-free short pasta, zucchini, carrots, mushrooms, and spinach**	
Gnocchi Angelina	18.00
Potato gnocchi in a pomodoro tomato sauce with mozzarella cheese strips.	
Shrimp Oreganata	23.50
Shrimp topped with seasoned bread crumbs in a garlic white wine sauce	
Shrimp Aurora	23.00
Shrimp and green peas tossed with butter in vodka sauce	

STUFFED PASTA

Wild Mushroom Ravioli

Wild mixed mushrooms, gorgonzola brandy cream sauce 20.50

Cheese Ravioli

Marinara 17.50 Alla Vodka 19.50

Lobster Ravioli

Choice of vodka sauce or citrus champagne cream sauce 20.50

FROM THE ZERO BAR

Lavender Lemonade <i>Choice of frozen or over ice</i>	7.00
Matcha Fauxito <i>Matcha, fresh mint, simple syrup, lemon/lime</i>	8.00
Phony Negroni <i>Non-alcoholic Negroni with nuanced juniper, citrus, and floral notes served on the rocks with orange peel</i>	7.00
Strawberry Shirley <i>Strawberry syrup, grenadine, cherries & lemon-lime soda</i>	6.50
Pina Gelata <i>Pineapple juice & coconut gelato blended until smooth</i>	8.00

Jalapeno Margarita <i>jalapeno infused non-alc agave spirit with lime juice and bitter orange syrup</i>	8.00
Amaretto Espresso Rumtini <i>Dry shaken espresso with amaretto syrup, Ritual Rum Alternative liquor</i>	9.00
Frozen Mango Daiquiri <i>Mango gelato, lime juice, non-alc rum</i>	7.00
Blueberry Basil Shrub <i>blueberry, basil, balsamic, lemon, , non-alc agave topped with seltzer on the rocks</i>	8.00



SOFT DRINKS

Homemade Italian Sodas <i>Herbal Cola, Strawberry Cara Cara Orange, Blueberry Key Lime - all made with cane sugar</i>	4.50
Add Green Tea, Ashwaganda or Vitamin B Complex for a boost! <i>+ 1.50</i>	1.50
Homemade Brewed Iced Tea	3.50
Homemade Lemonade <i>pink or traditional</i>	3.50
Chocolate Milk <i>kids cup</i>	3.00
Milk <i>kids cup</i>	2.50
Apple Juice <i>kids cup</i>	2.50
Sodas - 16oz Bottles or 12oz cans <i>(in cooler) varieties and prices vary</i>	

NON-ALC BEERS

Peroni 0.0	6.00
Ceria NA <i>ask about our current flavors</i>	6.00

Ask about
our desserts



ITALIAN SHAKES

S'mores Italian Shake	9.00
Wired Monkey	9.00
Cookies n' Cream	8.00
Vanilla, Chocolate or Strawberry	8.00



FROM THE BARISTA

Cappuccino <i>Espresso mixed with steamed milk topped with macrofoam</i>	Reg 12oz 4.75	16oz To Go or Iced 5.25
Latte <i>Espresso and steamed milk topped with microfoam</i>	4.95	5.50
Ciao Mocha <i>Espresso, chocolate syrup and steamed milk with whipped cream</i>	5.25	5.75
Carmelo Caffe <i>Espresso, carmel sauce and steamed milk served with whipped cream</i>	5.25	5.75
Amaretti Latte <i>Espresso, amaretto syrup and steamed milk</i>	4.25	4.75
Americano <i>Double shot of espresso plus hot water</i>	4.25	———
Hot Ciocolatto <i>Chocolate syrup and steamed milk topped with whipped cream</i>	4.75	5.25
Chai Latte <i>A blend of black tea, cinnamon, cardamom, star anise and black pepper steamed with milk</i>	4.95	5.75
Matcha Latte <i>Japanese green tea powder with steamed milk</i>	4.95	5.75
London Fog <i>Earl Grey tea, lavender syrup and steamed milk</i>	4.75	5.25
Hot Tea <i>Ask about our feature tea flavors.</i>	4.25	4.75