

Contemporary Neapolitan

ORIGINAL
FLAVOR
Pizza & Wine Bar
1889

LUNCH
11am - 4 pm
Wed-Thur-Fri

Starters & Sharing

- CAPRESE
Fresh mozzarella, heirloom tomatoes, oregano, basil, EVOO - 13
- BURRATA
4 oz burrata cheese ball,Mix nuts, heirloom tomatoes, Balsamic fig reduction, arugula, EVOO - 14
- PROSCIUTTO SAN DANIELE (20 MONTHS AGED)
Fresh mozzarella, basil pesto drops, arugula, EVOO - 17
- MELANZANA ALLA PARMIGIANA
Thinly sliced homemade eggplant, pan fried, San Marzano sauce, Parmigiano, basil, EVOO - 12
- POLPETTE AL SUGO
Meatballs, San Marzano sauce, parmigiano, basil, EVOO - 12
- SALSICCE
Sausage, San Marzano sauce, parmigiano, basil, EVOO - 12
- SAUTÉ DI COZZE
Peppered mussels sautéed in marinara sauce - 13
- FRIED CALAMARI
Batter fried until golden brown - 14
- CALAMARI & SHRIMP
Batter fried until golden brown - 19

Greens Organic & local

- CESARE
Chopped romaine, shaved Parmigiano, croutons, creamy Caesar - 9
- MISTICANZA
Mix greens, red onions, baby heirloom tomatoes, Castelvetrano olives, basil lemon oil dressing - 9
- FRESCA
Chopped romaine, baby heirloom tomatoes, shredded carrots, Ricotta salata EVOO balsamic fig glaze - 9
- TARALLUCCIA
Chopped romaine, mix green, mix nuts, Parmigiano wafer, tarallo crumble, Ricotta salata, creamy ranch - 9

Chicken - 6 | Shrimp - 9

Paste Fresh & durum wheat

- RIGATONI BOLOGNESE
Bolognese sauce, Parmigiano, Basil, EVOO - 15
- PASTA AL POMODORO (CHOICE OF YOUR PASTA)
Tomato San Marzano DOP fresh basil, EVOO - 12
- GLUTEN FREE AVAILABLE
- GNOCCHI PARTENOPEI
Potato dumplings, tomato San Marzano sauce, mozzarella, Parmigiano, basil, EVOO - 15
- GNOCCHI ALFREDO
Potato dumplings, Alfredo sauce, Parmigiano, basil, EVOO - 16
- GNOCCHI CINQUE TERRE
Potato dumplings, Basil pesto, tomatoes, nuts, Parmigiano wafer, EVOO - 17
- RAVIOLI ALLA VODKA
Sauteed in a mild pink vodka sauce - 18
- CHICKEN OR VEAL MARSALA
Mushrooms sauteed in a Marsala wine sauce served with spaghetti pasta (Chicken - 18) (Veal - 20)
- CHICKEN OR VEAL PICCATA
Sauteed in a lemon wine sauce with capers served with spaghetti pasta (Chicken - 18) (Veal - 20)
- CHICKEN OR VEAL CACCIATORE
Roasted pepper, mushroom, Kalamata olives, served with spaghetti pasta (Chicken - 18) (Veal - 20)
- SPAGHETTI ALLE VONGOLE
Littleneck clams, cherry tomato, white wine, garlic sauce EVOO - 21
- SPAGHETTI ALLO SCOGLIO
Mussels, clams & shrimp in a cherry tomatoes sauce, or red marinara sauce - 24

- ORIGINAL LASAGNA
Layer pastas, Meat sauce, ricotta, mozzarella Parmigiano, basil - 18
- PASTA AL FORNO
Rigatoni, San Marzano sauce DOP, ricotta, mozzarella, baked until brown - 17
- MANICOTTI
Seasoned ricotta & parmigiano cheese rolled with pasta sheets & topped with our delicate tomato sauce & mozz cheese - 15
- CHICKEN OR VEAL PARMIGIANA
Breaded, pan-fried and topped with mozzarella & tomato sauce served over spaghetti pasta (Chicken - 18) (Veal - 20)
- EGGPLANT PARMIGIANA
Thinly sliced homemade eggplant, pan fried topped with tomato sauce, mozzarella served with spaghetti pasta - 18

Pizza Napoletana Contemporanea

- ORIGINAL MARGHERITA
San Marzano sauce DOP, Fior di latte (cheese) Basil, EVOO - 12
- AMERICANA
San Marzano sauce DOP, Fior di latte, Pepperoni, Basil, EVOO - 13
- DIAVOLA
San Marzano sauce DOP, Fior di latte (Cheese) , Spicy Salami, Basil, EVOO - 13
- BURRATA HOT HONEY
San Marzano sauce DOP, Spicy salami, Burrata(cheese), Hot Honey, parmigiano, basil, EVOO - 15

- MEATBALL PIE
San Marzano sauce DOP, Fior di latte (cheese), meatballs, parmigiano fondue, basil, EVOO - 15
- SAUSAGEROOMS
San Marzno sauce DOP, Fior di latte (Cheese), Sausage, Mushrooms, parmigiano, basil, EVOO - 15
- PARMIGIANA
San Marzano sauce DOP, fior di latte(cheese), thinly sliced homemade eggplant pan fried, parmigiano fondue,basil, EVOO - 15

- SAN DANIELE
Fior di latte (cheese), Prosciutto San Daniele 20 months aged, arugula, Parmigiano fondue, basil, EVOO - 15

- TARTUFATA
Fior di latte (cheese), arugula, coppa(capocollo), burrata, truffle EVOO - 15

- PISTACCHIO
Fior di latte (cheese), Mortadella, ricotta clouds, parmigiano wafer, pistachio pesto, pistachio crumble, basil, EVOO - 15

- SUMMER
Fior di latte (cheese), mix green, burrata(cheese), balsamic fig glaze, Parmigiano, EVOO - 15

- TRICOLORE
Fior di latte (Cheese), tomatoes, basil pesto, parmigiano fondue, basil, EVOO - 15

- BIANCA
Fior di latte (cheese), ricotta clouds, shaved ricotta salata, basil pesto drops, parmigiano fondue, basil, EVOO - 15

Calzoni turnover of pizza stuffed

- CHEESE
Ricotta, fior di latte(cheese), San Marzano sauce DOP, black pepper, Parmigiano fondue, basil, EVOO - 13
- PICCANTE
Ricotta, fior di latte(cheese), spicy salami, San Marzano sauce DOP, black pepper, Parmigiano fondue, basil, EVOO - 15
- PISTACCHIONE
Ricotta, Fior di latte (Cheese), Mortadella, black pepper, pistachio pesto and crumble, parmigiano fondue, basil, EVOO - 15
- AMERICANONE
Ricotta, Fior di latte (Cheese), pepperoni, San Marzano, black pepper, parmigiano fondue, basil, EVOO - 15

Panini homemade

- PROCIDA
Prosciutto, fresh mozz, arugula, basil, EVOO - 15
- ISCHIA
Mortadella, fresh mozz, pistachio pesto, pistachio crumble, EVOO - 15
- CAPRI
Fresh mozz, Heirloom tomatoes, arugula, balsamic fig glazed, EVOO - 14
- MEAT BALL PARM
San Marzano sauce, fresh mozz, Parmigiano, basil, EVOO - 15
- EGGPLANT PARM
San Marzano sauce, fresh mozz, Parmigiano, basil, EVOO - 14
- SAUSAGE PARM
San Marzano sauce, fresh mozz, Parmigiano, basil, EVOO - 14

Desserts

CANNOLI	6
LIMONCELLO CAKE	8
CHEESECAKE	9
CARROT CAKE	10
TIRAMISU	11
STRAWBERRY DREAMIN'	10
Gluten free	
CHOCOLATE DREAMIN'	9
Gluten free	

Kids Menu

\$10

Espresso

CAFFÈ  **BORBONE**

3

 **Coke**

 **Coke**

 **Sprite**

\$3.50

 **S.PELLEGRINO**

Sparkling -  **ACQUA PANNA**

still water - \$3

please alert your server of any food allergies, as not all ingredients are listed on the menu.