

Contemporary Neapolitan

ORIGINAL FLAVOR

Pizza & Wine Bar

1889

LUNCH  
Noon - 4 pm  
Wed-Thur-Fri

Salumi & Formaggi

Served with friarielli, roasted peppers, honey, mix nuts and bread  
SMALL- 16 | LARGE - 26

Cheeses

Parmigiano Reggiano	Cow, hard, raw
Mozzarella	Stretched curd cheese
Ricotta	Creamy cow cheese
Provolone	Cow, semi-hard

Meats

Prosciutto	raw cured ham
Coppa	A traditional Capocollo
Mortadella	Delicate pork roll & pistacchio
Salami	Spicy salami

Sourced from artisan producers from across Italy

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
- PACCHERI (PASTA) ALLO SCOGLIO
- Mussels, clams & shrimp in a cherry tomatoes sauce, or red marinara sauce - 24

Baked Paste Fresh & durum wheat

- 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, Basil, EVOO - 12
- DIAVOLA
- San Marzano sauce DOP Fior di latte (Cheese) , Spicy salami, Basil, EVOO - 13
- AMERICANA
- San Marzano sauce DOP Fiordilatte (Cheese), Pepperoni, Basil, EVOO - 13
- WHITE MUSHROOMS
- Mushrooms, arugula, tomatoes, parmigiano and Fior di latte (Cheese),EVOO - 15
- TARTUFATA
- Fior di latte, arugula, coppa, burrata, truffle EVOO - 15
- PISTACCHIO
- fior di latte (cheese), Mortadella, ricotta clouds, pistachio pesto, pistachio crumble, basil, EVOO - 15
- SAN DANIELE
- Fior di latte (cheese), prosciutto San Daniele 20 months aged, arugula, Parmigiano fondue, basil, EVOO - 15
- SUMMER
- Fior di latte (cheese), mix green, burrata, balsamic fig glaze, Parmigiano, EVOO - 15
- FRIARIELLO
- Fior di latte (Cheese), Broccoli rabe, sausage, parmigiano, 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

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MAESTRI DEL DESSERT

CANNOLI	6
TIRAMISU	11
PROFITTEROL	11
BABA AL RHUM INVECCHIATO	9

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 ingridients are listed on the menu.