



LUNCH

Noon - 4 pm
Wed-Thur-Fri

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

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 NEW

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

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 Marzano 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
BABA AL RHUM INVECCHIATO	9
CARROT CAKE	10
TIRAMISU	11
PROFITTEROL	11
BABAMISU'	11

Kids Menu \$10 Espresso CAFFÈ **BORBONE** 3

Coke Zero **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.