

Salumi & formaggi

Served with variety spread, mix nuts & bread

SMALL - 16 | LARGE - 26

CHEESES

Parmigiano Reggiano Cow, hard, raw

Mozzarella Stretched curd cheese

Ricotta Creamy cow cheese

Provolone Cow, semi-hard

CURED SLICED MEATS

Prosciutto San Daniele 20 months aged

Coppa A traditional Capocollo

Mortadella Delicate pork roll & pistachio

Salami Spicy salami

Sourced from artisan producers from across Italy

& SHARING

Starters

Mix nuts, heirloom tomatoes,
 Balsamic fig reduction, arugula, EVOO - 14

MELANZANA ALLA PARMIGIANA

Thinly sliced homemade eggplant, pan fried
 San Marzano ^{DOP} sauce, Parmigiano, basil, EVOO - 12

POLPETTE AL SUGO

Meatballs, San Marzano sauce ^{DOP}
 Parmigiano, basil - 12

FRIED CALAMARI

Batter-fried until golden brown - 15

Greens

ORGANIC & LOCAL

CESARE

Chopped romaine, shaved Parmigiano,
 tarallo crumble, creamy Caesar - 9

MISTICANZA

Mix greens, red onions, heirloom tomatoes,
 Castelvetrano olives, basil lemon oil dressing - 9

FRESCA

Chopped romaine, Heirloom tomatoes, shredded
 carrots, Ricotta salata EVOO balsamic fig glaze - 9

Chicken 6 | Shrimp - 9

Panini

HOMEMADE

PROCIDA

Prosciutto, fresh mozzarella,
 arugula, basil, EVOO - 15

ISCHIA

Mortadella, fresh mozzazzarella, pistachio pesto,
 pistachio crumble, EVOO - 15

CAPRI

Fresh mozzarella, heirloom tomatoes,
 Arugula, Balsamic fig glazed, EVOO - 14

MEAT BALL PARM

San Marzano sauce ^{DOP}, fresh mozzarella,
 parmigiano, basil, EVOO - 15

EGGPLANT PARM

San Marzano sauce ^{DOP}, fresh mozzarella,
 parmigiano, basil, EVOO - 14

SAUSAGE PARM

San Marzano sauce ^{DOP}, fresh mozzarella,
 parmigiano, basil, EVOO - 14

Calzoni

TURNOVER OF PIZZA DOUGH STUFFED

PISTACCHIONE

Ricotta, Fiordilatte (Cheese), Mortadella, black pepper, pistachio
 pesto and crumble, parmigiano fondue, basil, EVOO - 13

AMERICANONE

Ricotta, Fiordilatte (Cheese), pepperoni, San Marzano, ^{DOP}
 black pepper, parmigiano fondue, basil, EVOO - 13

CHEESE

Ricotta, Fiordilatte (Cheese) San Marzano sauce ^{DOP},
 Black pepper, Parmigiano fondue, basil, EVOO - 12

PICCANTE

Ricotta, Fiordilatte (Cheese), spicy salami, San Marzano sauce ^{DOP}
 black pepper, Parmigiano fondue, basil, EVOO - 13

Pizza

NAPOLETANA CONTEMPORANEA

AMERICANA

San Marzano sauce ^{DOP} Fiordilatte cheese,
 Pepperoni, Basil, EVOO - 13

FRIARIELLO

Provola cheese, Broccoli rabe pesto,
 sausage, Parmigiano, EVOO - 15

SUMMER

Fiordilatte cheese, mix green, burrata,
 balsamic fig glaze, Parmigiano, EVOO - 15

PISTACCHIO

fiordilatte cheese, Mortadella, ricotta clouds,
 pistachio pesto, pistachio crumble, basil, EVOO - 15

SAN DANIELE

Fiordilatte, prosciutto San Daniele 20 months aged
 Arugula, Parmigiano fondue, basil, EVOO - 15

ORIGINAL SPECIAL LUNCH

ORIGINAL MARGHERITA

San Marzano sauce ^{DOP}
 Fiordilatte cheese, Basil, EVOO

\$10

Paste

FRESH & DURUM WHEAT

RIGATONI BOLOGNESE*

Bolognese sauce, Parmigiano, Basil, EVOO - 15

SPAGHETTI MEATBALLS*

San Marzano sauce ^{DOP} Parmigiano, basil, EVOO - 13

ORIGINAL LASAGNA

Layer pastas, meat sauce, ricotta,
 mozzarella, Parmigiano, basil - 15

MANICOTTI

Homedade stuffed with ricotta cheese & baked
 with San Marzano sauce ^{DOP} Fiordilatte - 14

*Gluten free pasta available

DESSERTS

Cannolo - 6

Tiramisù - 11

Profitterol - 11

Baba al rum invecchiato - 9

Espresso - Caffè Borbone - 3

Kids Menu - 10^{\$}

Our Top Ingredients:

Ancient flour from Napoli

Fiordilatte (cheese)
 Latteria Sorrentina

San Marzano ^{DOP}
 Agro Sarnese/Nocerino

Rega

DOP

Denominazione di origine protetta
 (Protected Designation of Origin)

EVOO

Olio Extra Vergine d`Oliva
 (Extra Virgin olive oil)

Coke | Diet Coke | Sprite - 3.50

San Pellegrino Sparkling | Panna still water - 3