

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

Starters & SHARING

CAPRESE

Fresh mozzarella, heirloom tomatoes, oregano, basil, EVOO - 14

BURRATA (Cheese)

Mix nuts, heirloom tomatoes, Balsamic fig reduction, arugula, EVOO - 15

PROSCIUTTO SAN DANIELE 20 months aged

Fresh mozzarella, Basil pesto drops, arugula, EVOO - 18

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 - 13

SAUTÈ DI COZZE

Peppered mussels in red ^{DOP} marinara sauce - 14

FRIED CALAMARI

Batter-fried until golden brown - 15

CALAMARI & SHRIMP

Batter-fried until golden brown - 20

Greens

ORGANIC & LOCAL

CESARE

Chopped romaine, shaved Parmigiano, tarallo napoletano crumble, creamy Caesar - 11

MISTICANZA

Mix greens, red onions, heirloom tomatoes, Castelvetro olives, basil lemon oil dressing - 12

FRESCA

Chopped romaine, Heirloom tomatoes, shredded carrots, Ricotta salata EVOO balsamic fig glaze - 12

TARALLUCCIA

Chopped romaine, mix green, mix nuts, Parmigiano wafer, tarallo crumble, Ricotta salata, creamy ranch - 12

Chicken 6 | Shrimp - 9

Paste

FRESH & DURUM WHEAT

GNOCCHI PARTENOPEI Potato dumplings

San Marzano sauce ^{DOP} Fiordilatte (Cheese) Parmigiano, basil, EVOO - 21

RIGATONI BOLOGNESE

Bolognese sauce, Parmigiano, Basil, EVOO - 22

GNOCCHI CINQUE TERRE

Basil pesto, tomato, Provolone nuts, Parmigiano wafer, EVOO - 22

RAVIOLI ALLA NAPOLETANA

Meat sauce, Provolone Parmigiano wafer - 23

LINGUINE ALLE VONGOLE

Littleneck clams, cherry tomato, white wine, garlic, sauce, tarallo Neapolitano crumble - 26

PACCHERI (Pasta) ALLO SCOGLIO

Mussels, clams & shrimp in a cherry tomato sauce, or red ^{DOP} marinara sauce - 29

PASTA AL POMODORO CHOICE OF YOUR PASTA

Tomato San Marzano ^{DOP} fresh basil, EVOO - 18

Gluten free pasta available

Calzoni

TURNOVER OF PIZZA DOUGH STUFFED

PISTACCHIONE

Ricotta, Fiordilatte (Cheese), Mortadella, black pepper, pistachio pesto and crumble, parmigiano fondue, basil, EVOO - 20

AMERICANONE

Ricotta, Fiordilatte (Cheese), pepperoni, San Marzano ^{DOP} black pepper, parmigiano fondue, basil, EVOO - 20

Baked Paste

FRESH & DURUM WHEAT

ORIGINAL LASAGNA

Layer pastas, Meat sauce, ricotta, mozzarella Parmigiano, basil - 23

PASTA AL FORNO

San Marzano sauce ^{DOP} ricotta, Fiordilatte (Cheese) baked until brown - 22

MANICOTTI

homemade stuffed with ricotta & baked with San Marzano sauce ^{DOP} Fiordilatte (Cheese) - 22

Pizza

NAPOLETANA CONTEMPORANEA

ORIGINAL MARGHERITA

San Marzano sauce ^{DOP} Fiordilatte (Cheese), Basil, EVOO - 17

DIAVOLA

San Marzano sauce ^{DOP} Fiordilatte (Cheese), Spicy salami, Basil, EVOO - 20

AMERICANA

San Marzano sauce ^{DOP} Fiordilatte (Cheese), Pepperoni, Basil, EVOO - 20

WHITE MUSHROOMS

Mushrooms, arugula, tomatoes, parmigiano and Fiordilatte (Cheese), EVOO - 21

TARTUFATA

Fiordilatte (Cheese), arugula, coppa, Burrata, truffle EVOO - 22

PISTACCHIO

Fiordilatte (Cheese), Mortadella, ricotta clouds, pistachio pesto, pistachio crumble, basil, EVOO - 22

SAN DANIELE

Fiordilatte (Cheese), prosciutto San Daniele 20 months aged Arugula, Parmigiano fondue, basil, EVOO - 22

SUMMER

Fiordilatte (Cheese), mix green, burrata, balsamic fig glaze, Parmigiano, EVOO - 22

FRIARIELLO

Provolone (Cheese), Broccoli rabe, sausage, parmigiano, EVOO - 21

CHEESE

Ricotta, Fiordilatte (Cheese) San Marzano sauce ^{DOP}, Black pepper, Parmigiano fondue, basil, EVOO - 18

PICCANTE

Ricotta, Fiordilatte (Cheese), spicy salami, San Marzano sauce ^{DOP} black pepper, Parmigiano fondue, basil, EVOO - 20

DESSERTS

Cannolo - 6

Tiramisù - 11

Profitterol - 11

Baba al rum invecchiato - 9

Espresso - Caffe 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