



Greens Organic & local

CESARE

Chopped romaine, shaved Parmigiano, croutons, creamy Caesar - 11

MISTICANZA

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

FRESCA

Chopped romaine, baby heirloom tomatoes, shredded carrots, shaved Ricotta salata, EVOO balsamic fig glaze - 12

TARALLUCCIA

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

Chicken - 6 | Shrimp - 9

Starters & Sharing

CAPRESE

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

BURRATA

4 oz burrata cheese ball, Mix nuts, baby 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 sauce, Parmigiano, basil, EVOO - 12

POLPETTE AL SUGO

Meatballs, San Marzano sauce, parmigiano, basil, EVOO - 13

SALSICCE

Sausage, San Marzano sauce, parmigiano, basil, EVOO - 13

SAUTÉ DI COZZE

Peppered mussels sautéed in marinara sauce - 14

FRIED CALAMARI

Batter fried until golden brown - 15

CALAMARI & SHRIMP

Batter fried until golden brown - 20

Paste Fresh & durum wheat

RIGATONI BOLOGNESE

Bolognese sauce, Parmigiano, Basil, EVOO - 22

PASTA AL POMODORO (CHOICE OF YOUR PASTA)

Tomato San Marzano DOP, basil, EVOO - 18

GLUTEN FREE AVAILABLE

GNOCCHI PARTENOPEI

Potato dumplings, tomato San Marzano sauce, mozzarella, Parmigiano, basil, EVOO - 21

GNOCCHI ALFREDO

Potato dumplings, Alfredo sauce, Parmigiano, basil, EVOO - 21

GNOCCHI CINQUE TERRE

Potato dumplings, Basil pesto, tomatoes, nuts, Parmigiano wafer, EVOO - 22

RAVIOLI ALLA VODKA

Sauteed in a mild pink vodka sauce - 23

CHICKEN OR VEAL MARSALA

Mushrooms sauteed in a Marsala wine sauce served with spaghetti pasta (Chicken - 23) (Veal - 25)

CHICKEN OR VEAL PICCATA

Sauteed in a lemon wine sauce with capers served with spaghetti pasta (Chicken - 23) (Veal - 25)

CHICKEN OR VEAL CACCIATORE

Roasted pepper, mushroom, Kalamata olives, served with spaghetti pasta (Chicken - 23) (Veal - 25)

SPAGHETTI ALLE VONGOLE

Littleneck clams, cherry tomato, white wine garlic sauce, EVOO - 26

SPAGHETTI ALLO SCOGLIO

Mussels, clams & shrimp in a cherry tomatoes sauce, or red marinara sauce - 29

ORIGINAL LASAGNA

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

PASTA AL FORNO

Rigatoni, tomato Marzano DOP, ricotta, mozzarella, baked until brown - 22

MANICOTTI

Seasoned ricotta & parmigiano cheese rolled with pasta sheets & topped with our delicate tomato sauce & mozz cheese - 22

CHICKEN OR VEAL PARMIGIANA

Breaded, pan-fried and topped with mozzarella & tomato sauce served over spaghetti pasta (Chicken - 23) (Veal - 25)

EGGPLANT PARMIGIANA

Thinly sliced homemade eggplant, pan fried topped with tomato sauce, mozzarella served with spaghetti pasta - 23

Pizza Napoletana Contemporanea

ORIGINAL MARGHERITA

San Marzano sauce DOP, Fior di latte (cheese) Basil, EVOO - 17

AMERICANA

San Marzano sauce DOP, Fior di latte, Pepperoni, Basil, EVOO - 20

DIAVOLA

San Marzano sauce DOP, Fior di latte (Cheese) , Spicy Salami, Basil, EVOO - 20

BURRATA HOT HONEY

San Marzano sauce DOP, Spicy salami, Burrata(cheese), Hot Honey, parmigiano, basil, EVOO - 22

MEATBALL PIE

San Marzano sauce DOP, Fior di latte (cheese), meatballs, parmigiano fondue, basil, EVOO - 21

SAUSAGEROOMS

San Marzno sauce DOP, Fior di latte (Cheese), Sausage, Mushrooms, parmigiano, basil, EVOO - 21

PARMIGIANA

San Marzano sauce DOP, fior di latte(cheese), thinly sliced homemade eggplant pan fried, parmigiano fondue, basil, EVOO - 21

SAN DANIELE

Fior di latte (cheese), Prosciutto San Daniele 20 months aged, arugula, Parmigiano fondue, basil, EVOO - 22

TARTUFATA

Fior di latte (cheese), arugula, coppa(capocollo), burrata, truffle EVOO - 22

PISTACCHIO

Fior di latte (cheese), Mortadella, ricotta clouds, parmigiano wafer, pistachio pesto, pistachio crumble, basil, EVOO - 22

SUMMER

Fior di latte (cheese), mix green, burrata(cheese), balsamic fig glaze, Parmigiano, EVOO - 22

TRICOLORE

Fior di latte (Cheese), tomatoes, basil pesto, parmigiano fondue, basil, EVOO - 21

BIANCA

Fior di latte (cheese), ricotta clouds, shaved ricotta salata, basil pesto drops, parmigiano fondue, basil, EVOO - 20

Calzoni turnover of pizza stuffed

CHEESE

Ricotta, Fior di latte(Cheese), San Marzano sauce DOP, Black pepper, Parmigiano fondue, basil, EVOO - 18

PICCANTE

Ricotta, fior di latte(cheese), spicy salami, San Marzano sauce DOP, black pepper, Parmigiano fondue, basil, EVOO - 20

PISTACCHIONE

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

AMERICANONE

Ricotta, Fior di latte (Cheese), pepperoni, San Marzano, black pepper, parmigiano fondue, basil, EVOO - 20



Desserts

CANNOLI	6
LIMONCELLO CAKE	8
CHEESECAKE	9
BABA AL RHUM INVECCHIATO	9
CARROT CAKE	10
TIRAMISU	11
PROFITTEROL	11
BABAMISU'	11

Espresso  3

Kids Menu \$10

Our top ingredients:

Ancient flour from Napoli	
Fior di latte (cheese)	
San Marzano DOP Agro Sarnese Nocerino	
DOP Denominazione di origine protetta (Protected Designation of Origin)	
EVOO Extra Vergine olio d'Oliva (Extra Virgin Olive Oil)	

Coke ^{Diet} Coke ^{Diet} Sprite - \$3.50

 Sparkling -  ACQUA PANNA still water - \$3

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