

Bruschette

\$7 Choice of Three \$13 Choice of Six

Classica	Fresh tomato, garlic & fresh basil	
Gamberi	Roasted jumbo shrimp, tomato & hot peppers	
New Salmone	Guacamole, hot fresh peppers and salmon tartar with spicy mango sauce	
Mozzarella-Basilico	Roasted red peppers, mozzarella & basil pesto	
Pomodorini	Roasted cherry tomatoes & fresh mozzarella	
Parma	Prosciutto crudo, Parmigiano Reggiano, baby arugula & spicy oil	
Caprino con Noci	Goat cheese, raisins & walnuts	
Portobello	Roasted portobello & walnut with goat cheese	
Ricotta	Sautéed mushrooms & kale with fresh ricotta	
Zucchini	Grilled zucchini, smashed avocado & hot pepper	
Bacon	Artichoke puree, bacon & parmigiano	
Peperoncino	Avocado, red onion, tomato with hot pepper	
Pera	Roasted squash, fresh ricotta & pears	
Polpette	Mini meat ball with fresh tomato sauce & mozzarella	

Soups

Serving for One \$4.75 or for Two \$9

Minestrone (Optional Gluten Free with no pasta)	
Lenticchia Lentil	
Pasta con Fagioli (Optional Gluten Free with no pasta)	
Zucca Butternut Squash Soup	
Crema di Funghi Cream of Mushroom	
Crema di Broccoli	
Tortellini in Brodo	
Zuppa di Pollo ai Vegetali Chicken Vegetable	
Cauliflower Chestnut Cream	
Sweet Potato & Sage	
Zuppa di Pesce Misto Seafood Soup - Pint \$5.75 / Quart \$11.50	

Antipasti

Zucca Fritta Fried zucchini served with a pink sauce	\$10.50
Mozzarella Fritta Fresh mozzarella breaded and fried with fresh tomato sauce	\$12.00
Ravioli Fritti Fried cheese ravioli with fresh tomato sauce	10.50
Pollo alla "New Yorkese" Chicken wings with celery, carrots and bleu cheese sauce	10.50
Stuffed Avocado Avocado halves filled with a chopped mixed vegetable blend, a touch of mayo and finished with Parmigiano Reggiano	\$11.00
Calamari Fritti Crispy fried calamari with a tomato dipping sauce	\$11.50
Cozze con Salsa Pomodoro e Vino Bianco Mussels sautéed in a marinated tomato sauce	\$12.50
Calamari alla Griglia Grilled calamari with a lime dressing	\$12.00
Fresh Homemade Mozzarella	\$11.00
Halloumi alla Griglia Grilled halloumi with fresh lemon & avocado	 \$12.00
Funghi Sautéed mushrooms with baby arugula and goat cheese served with a Ciabatta bread crostini and drizzled with extra virgin olive oil & balsamic	\$12.00



Additional charges may apply to Gluten Free items