

Salumi per la Tavola: Prosciutto; 'Nduja ; Sopressata; and Mortadella with Pistachos **\$24**

Formaggi per la Tavola: Provolone del Monaco; Blue di Bufala, Pecorino Calabrese: and Cacio di Capra **\$24**

Piattini

Olive Marinate \$6

*Cerignola, Gaeta and Nocellara Olives
Marinated with Garlic and Spices*

Bruschette di Alici \$8

*Grilled Sourdough Bread with Cetara's Anchovies,
Garlic, Capers, Oregano and Roasted Peppers*

Cozze e Fagioli Pompeiana \$11

*Sauteed Mussells and Borlotti Beans with
Garlic and Parsley, served with Crostini*

Burrata e Prosciutto Crudo \$16

*Imported Andria's Burrata Cheese with
24 Months Aged Prosciutto and Tomato Concasse'*

Polpette \$12

*Organic Veal and Bread
Meatballs in Tomato Sauce*

Salicce e Friarelli \$12

*Roasted Fennel-Flavored Neapolitan
Sausages with Sauteed Broccoli Rape*

Insalate

Caprese \$14

*Buffalo's Mozzarella, Brandywine
Tomatoes and Basil*

Frutti di Mare \$14

*Steamed Shrimps, Mussells, Octopus
and Squids in a Salmoriglio Dressing*

Siciliana \$12

*Oranges Wedges, Sliced Fennel
and Gaeta's Olives*

Rinforzo \$13

*Cauliflowers, Romain Lettuce, Hot Cherry
Peppers, Olives, Capers and Anchovies*

Verdure

Caponata con Pannelle e Caprino \$10

*Sweet and Sour Eggplants Ratatouille with Red Onions,
Tomatoes, Capers, Green Olives, Almonds, Pine Nuts, Raisins
and Celery, Served with Chickpeas Fritters and Goat Cheese*

Parmigiana di Melanzane dei Monzu' \$16

*Layers of Fried Eggplant, with Mozzarella and
Tomato Sauce, Prosciutto, Eggs and baked with
Parmigiano Cheese*

Peperone di Piedigrotta \$16

*Roasted Bell Pepper Stuffed with Bread, Pecorino,
Capers, Olives, Pine Nuts, Raisins and Anchovies*

Mammarelle Ripiene \$14

*Whole Artichoke Stuffed with Parmigiano,
Bread Crumbs, Garlic and Parsley, and
Stewed in Extra Virgin Olive Oil*

Broccoli Bianchi Gratinati \$9

*Gratin of Steamed Cauliflower with Bechamel
Sauce and Provolone*

Finocchi Affogati con Uova \$11

*Sliced Fennels Gently Simmered in Tomatoes
Sauce, Bay Leaves and Eggs*

Fritti

Panzerotti Napoletani \$11

*Potatoes Croquettes with Salame
and Mozzarella*

Arancini \$14

*Rice Balls with Tomato Sauce, Pork Ragù,
and Provolone Cheese*

Crocche' di Baccala' \$12

*Potatoes and Salt Cod Croquettes, Crusted
in Sesame Seeds with Garlic Sauce*

Paranza \$14

*Shrimps, Calamari and Zucchini
with Spicy Mayo*