

PIZZE

Mastunicola \$12

*Lard, Grated Provolone del Monaco,
Basil and Black Pepper*

Marinara \$10

*Crushed Vesuvio's Cherry Tomatoes,
Garlic and Ischia's Oregano*

Margherita \$15

*Crushed San Marzano Tomatoes, Fior di
Latte, Parmigiano Cheese and Basil*

Capricciosa \$18

*Tomatoes' Passata, Fior di Latte,
Artichokes, Mushrooms, Ham, Olives and*

TIMBALLI

Gatto' di Patate \$17

*Mashed Potato Gateau Stuffed
with Ham, Provolone and Nutmeg*

Lasagna di Mare \$19

*with Bechamel and Tomato Sauce,
Shrimps, Mussels, Clams and Squids*

Tiella Pugliese \$18

*Potatoes, Rice, Cherry
Tomatoes and Mussells*

Anelletti alla Siciliana \$18

*Ring Shaped Pasta, Ragu' di Carne,
Green Peas, Pecorino Cheese and Ham*

PESCI

Involtini di Pescespada \$18

*Swordfish Rollatini Stuffed Onions,
Herbs, Bread Crumbs and Capers,
Over Roasted Bell Peppers*

Baccala' alla Potatore \$19

*Baked Salt Cod with Cherry Tomatoes,
Capers, Gaeta's Olives, Potatoes
and Peperoncino*

Branzino con Finocchi

*Pan Roasted Filet of Wild Stripe Bass
with Braised Fennel in White Wine,
Cipollini and Dill*

PASTE

Linguine alla Luciana \$18

*With Baby Octopus and Cherry Tomatoes
in Garlic and Oil*

Trenette al Pesto Trapanese \$16

*With Clams and Shrimps, and Pesto of
Tomato, Almonds, Garlic, Basil and Pecorino*

Busiate Terra Mare \$18

*With Swordfish, Fried Eggplants, Cherry
Tomatoes, Mint and Toasted Almonds*

Mafalde con Broccoli Arriminati \$16

*With Cauliflower, Onions, Saffron,
Pine Nuts, Raisins and Toasted Bread Crumbs*

Gnocchi alla Sorrentina \$16

*With San Marzano Tomato Sauce,
Fior di Latte and Parmigiano Cheese*

Paccheri al Ragu' Napoletano \$18

*Sunday's Traditional Slow-Cooked
Pork and Beef Tomato Sauce*

Pappardelle con Ragu' di Anatra \$19

*With Duck Confit, Carrots
and Orange Zest*

Ziti Genovese \$18

*With a Ragu' of Braised Beef
and Onions, with Grated Parmigiano*

CARNI

Pollo con Peperonata \$18

*Pan Roasted Chicken Organic Breast
with Bell Peppers, Tomato
and Potato Ratatouille*

Costoletta di Maiale Ripiena \$19

*Sauteed Pork Chop Stuffed with
Prosciutto Crudo, Provola and
Sauteed Broccoli di Rape*

Falsomagro di Manzo Glassato \$18

*Sliced Braciolone Stuffed with Prosciutto and Swiss
Cheese, Carrots and Glazed with Caramelized
Onions, Served with Mashed Potatoes*