

A N T I P A S T I

BABY POLPO (OCTOPUS)

Roasted in our Brick Oven with
Cherry Tomatoes, Red Pepper Flakes & Garlic - 23(G)

SEAFOOD SALAD

Octopus, Shrimp & Calamari with Celery, Red Peppers, Garlic,
Fresh Parsley, E.V.O.O. & Lemon - Served Chilled - 21 (G)

P.E.I. MUSSELS

Served in Nonna's Casserole with Red or White Sauce - 16 (G)

FRIED CALAMARI

Served with Alta Cucina Tomato Sauce - 16

NONNA'S MEATBALLS

Three Veal, Beef & Pork Meatballs, Alta Cucina Tomato Sauce
& Scoop of Ricotta - 12

EGGPLANT NAPOLEON

Oven Roasted Breaded Eggplant with Fresh Mozzarella
& Alta Cucina Tomato Sauce - 14

BURRATA

Served with Seasoned Tomatoes & Red Onions- 15 (G)

SPIEDINI ALLA ROMANA ☉

Layered Fried Mozzarella in our Special Alta Cucina
Tomato & Caper Sauce - 14

WOOD FIRED ROASTED WINGS ☉

Marinated in Lemon & Garlic
with Caramelized Onions - 15 (G)

BAKED CLAMS

8 per order - 13

ARTICHOKES

Long Stem Baby Artichokes Oreganato Style -16

I N S A L A T A

CAESAR SALAD

Romaine Lettuce with Homemade Caesar Dressing,
Croutons & Shaved Parmesan - 14

ICEBERG WEDGE

Iceberg Wedge with Red Onions, Tomatoes, Bacon &
Bleu Cheese Crumbles in a Bleu Cheese Dressing - 15 (G)

APPLE SALAD

Mixed Greens with Granny Smith Apples, Red Onions,
Candied Pecans, Dried Cranberries & Blue Cheese
Crumbles in a Homemade Honey Dijon Vinaigrette - 15 (G)

BEEF SALAD

Beets, Baby Arugula, Crumbled Goat Cheese & a Goat
Cheese Croquette with Balsamic Vinaigrette - 15

CHOPPED SALAD

Iceberg, Red Onions, Provolone, Chickpeas,
Genoa Salami, Black Olives and Tomatoes
in Balsamic Vinaigrette - 15 (G)

PATRICIA'S SALAD

Mixed Greens, Tomatoes, Cucumbers, Olives, Onions &
Roasted Peppers in a Balsamic Vinaigrette - 14 (G)

FRANKIE'S FAMOUS

Three Meatballs served with Romaine,
Red Onion, Cherry Tomatoes, Pecorino Romano,
Red Wine Vinaigrette & Ricotta - 20

GLUTEN FREE BREAD - 5

FOCACCIA - 5

Chicken - 5 • Shrimp - 8 • Steak - 8 • Salmon - 16

P I Z Z E

Gluten Free (Supp \$3)

MARGHERITA

Fresh Mozzarella & Alta Cucina Tomato with Basil - 17

SCIORTINO

White Pizza with Mozzarella,
Sausage & Broccoli Rabe - 18

PATRICIA'S

Seasonal Fresh Figs, Fig Jam, Baby Arugula & Goat Cheese
Drizzled in Truffle Oil & Balsamic Reduction - 19

PARMA

Prosciutto di Parma, Baby Arugula, Provolone,
Shaved Parmesan & Cherry Tomatoes - 19

SUPP \$1 PER ITEM

Mushrooms, Onions, Spinach, Fresh Garlic, Ricotta, Long Hots, Genoa Salami, Prosciutto, Olives, Broccoli Rabe,
Sausage, Meatballs, Cauliflower, Fried Eggplant, Arugula, Cherry Tomatoes, Goat Cheese

BRUSCO

Cauliflower, Provolone & Roasted
Italian Seasoned Breadcrumbs - 18

LENNY SPECIAL

White Pie with Mozzarella, Ricotta,
Pecorino Romano & Provolone - 18

EACH PIZZA IS MADE IN OUR 900°F WOOD BURNING BRICK OVEN & IS SERVED DIRECTLY FROM THE OVEN WHEN READY

P A S T A

PAPPARDELLE BOLOGNESE

Veal, Pork & Beef Meat Sauce over Homemade Pasta
Topped with Mascarpone - 25

FIORETTI BOSCAIOLA

Stuffed Money Bag Shaped Pasta in a Pink Cream Sauce
with Mushrooms & Pancetta - 23

PENNE ALLA BRUSCO

Chick Peas, Cauliflower, Pancetta & Toasted
Bread Crumbs with Garlic & Oil - 24

FETTUCINE ALFREDO

Tossed with Peas and Prosciutto - 24

ORECCHIETTE

Sweet Italian Sausage & Broccoli Rabe in Garlic & Oil - 23

GNOCCHI PESTO

Burrata & Basil Pesto topped with Pine Nuts (optional) - 23

RIGATONI FRA DIAVOLO

Rigatoni with Shrimp, Spinach & Garlic in a
Spicy Alta Cucina Tomato Sauce - 28

LASAGNA

Layered Pasta & Mozzarella with Ricotta, Beef, Pork & Veal
in Alta Cucina Tomato Sauce - 25

PENNE ALLA VODKA

Alta Cucina Tomato Sauce with Basil
& a Touch of Cream - 20

LINGUINE ALLA VONGOLE

Red or White Clam Sauce - 26

LINGUINE NERO

Homemade Squid-Ink Linguine with Baby Clams,
Shrimp, Olives & Capers in a Marinara Sauce - 29

• Add Chicken - 5 or Shrimp - 8

• Whole Wheat/Gluten Free Penne (Supp \$3)

C A R N E

16 OZ STRIP STEAK

Served with Wild Mushrooms, Caramelized
Onions, Garlic, Rosemary & Thyme - 39 (G)

SKIRT STEAK

Served with Broccoli Rabe - 30 (G)

16 OZ FRENCHED VEAL CHOP

Stuffed with Fontina Cheese & Spinach. Served with a
Brussel Sprout & Roasted Potato Medley - 45

CHICKEN SCARPARELLO

Bone in Organic Chicken, Roasted Potatoes,
Hot & Sweet Sausage and Peppers - 30

DOUBLE CUT PORK CHOP

Served with Broccoli Rabe, Vinegared Peppers,
Roasted Potatoes & Italian Long Hots - 35

BEEF SHORT RIB

Over Creamy Risotto - 38

LAMB CHOPS

Rack of Lamb Served with Broccoli Rabe - 34 (G)

POLLO - CHICKEN

Piccata/Marsala/Francese/Parmigiano - 27
Choice of Pasta or Potato Croquette

CHICKEN/VEAL MILANESE

Breaded Cutlet topped with Arugula, Cherry Tomatoes,
Red Onions & Balsamic Reduction- 27/30

VITELLO - VEAL

Piccata/Marsala/Francese/Parmigiano - 30
Choice of Pasta or Potato Croquette

P E S C E

FRUTTI DI MARE

Linguine, Shrimp, Clams, Mussels & Calamari in a Light
Cherry Tomato Broth (Fra Diavolo upon request) - 38

ANGRY LOBSTER ☉

Deshelled Lobster in a Spicy Alta Cucina
Tomato Sauce over Linguine - 38

SHRIMP

Scampi/Oreganato/Francese over Spinach - 29
Parmigiano over Spaghetti - 29

SALMONE RIVIERA

Wild Salmon over Escarole & Cherry Tomatoes
in a Lemon Sauce - 30 (G)

BRANZINO

Seasoned with Fresh Herbs & Roasted in our Brick Oven
Served with Broccoli Rabe - 34 (G)

CONTORNI - 9

Potato Croquette (2)
Roasted Potatoes
Broccoli Rabe (G)

Brussel Sprouts with Pancetta (G)
Sautéed Asparagus (G)
Orecchiette Mac & Cheese
with Breadcrumbs (Supp \$3)

Sautéed Spinach (G)
Italian Long Hot Peppers (G)
Pasta - Marinara/Aglio e Olio

NONNA'S SUNDAY SAUCE

SERVED ON SUNDAY ONLY

Homemade Veal Braciolo, Hot & Sweet Italian Sausage
& Meatballs slowly cooked in Alta Cucina Sauce.
Served over Rigatoni in Nonna's Casserole- 30

☉ Please allow extra time for these items to be prepared. (G) Indicates a Gluten Free Dish.

Consuming raw or undercooked meats, fish or shellfish may increase your risk of food-borne illness, especially if you have certain medical conditions.