

Antipasti

BRUSCHETTA E FETA | 15

ROASTED BREAD TOPPED WITH DICED TOMATO, HERBS, OLIVE OIL

CHARCUTERIE BOARD | 34 (SERVES 2)

ASSORTMENT OF CURED MEATS, GIARDINIERA, CHEESE, OLIVES

POLPETTINE | 19

GROUND VEAL, TOMATO SAUCE, PARMIGIANO SHAVINGS, TOASTED CROSTINI

BURRATINA | 28

MARINATED CHERRY TOMATO, BASIL, OLIVE OIL, DOP BURRATA

ARANCINI | 19

PANKO CRUSTED RISOTTO BALLS, BOCCONCINI, TOMATO SAUCE, SHAVED PARMIGIANO

COZZE MARINARA | 24

PEI MUSSELS IN LIGHTLY SPICED BLUSH TOMATO SAUCE

FAGIOLI E RAPINI | 18

KIDNEY BEANS, SAUTÉED RAPINI, OVEN BAKED

CALAMARI FRITTI | 20 (ADD SHRIMP 10)

SEMOLINA DUSTED CALAMARI, WEDGED LEMON, AIOLI SAUCE

SOUP OF THE DAY | 15

DAILY SELECTION CRAFTED WITH THE FRESHEST INGREDIENTS AND SEASONAL FLAVORS

Insalate

ARUGULA | 18

BABY ARUGULA, TOASTED ALMONDS, FETACHEESE, RASPBERRY VINAIGRETTE

CASTELLO | 17

HERITAGE GREENS, CANDIED WALNUTS, HYDRATED CRANBERRIES, BALSAMIC VINAIGRETTE

CAESAR | 18 [ADD CRISP PROSCIUTTO 5]

CRISP ROMAINE, CROUTONS, PARMIGIANO SHAVINGS, CREAMY DRESSING

ADD ONS:

CHICKEN BREAST 10 | CALLIPO TUNA 10 | SHRIMP 12

SPAGHETTI CARBONARA | 27

GUANCIALE, WHISKED EGG YOLKS WITH PARMIGIANO, CRACKED BLACK PEPPER

PENNE VODKA | 24

SIMMERED IN A RICH CREAMY ROSE SAUCE

GNOCCHI GORGONZOLA | 28

HOME MADE FOLDED IN A CREAMY, GORGONZOLA CHEESE SAUCE, WITH A HINT OF FRESH SAGE

RIGATONI ARRABBIATA | 23

SPICY, TOMATO SAUCE, EXTRA VIRGIN OLIVE OIL AND PARMESAN SHAVINGS

PAPPARDELLE | 32

PASTA WITH BRAISED SHORT RIB RAGU TOPPED WITH SHAVED PARMESAN

LINGUINE SCOGLIO | 35

TOSSED WITH A MEDLEY OF TENDER SHRIMP, CALAMARI, CLAMS, MUSSELS IN A LIGHT, TOMATO SAUCE

FETTUCCINE CREMOSA | 29

CHICKEN, ARUGOLA, IN A BRANDY CREAM SAUCE WITH A DASH OF PESTO

RAVIOLI | 32

HOMEMADE MEAT RAVIOLI IN AN AMARONE PINK SAUCE

BISTECCA TAVOLO | 60

CHIMICHURRI RIBEYE AAA 14OZ, TRUFFLE FRIES AND SAUTEED VEGETABLES

POLLO SCOTTATO | 32

GRAIN FED CHICKEN BREAST, SAUTEED MUSHROOM SAUCE, VEGETABLES AND POTATO

VEAL AL LIMONE | 32

TENDER VEAL MEDALLIONS, ZESTY LEMON SAUCE, VEGETABLES AND ROASTED POTATOES

SPIGOLA | 42

GRILLED SPIGOLA WITH VEGETABLES AND ROASTED POTATOES

SALMON GLASSATO D'CERO | 34

PAN SEARED FILLET TOPPED WITH SWEET CHILLI GLAZE SAUCE, VEGETABLES AND POTATOES

Pizza

Our dough is crafted using premium 00 wheat flour imported directly from Naples and naturally leavened with an ancient sourdough recipe that undergoes a slow fermentation process.

Al Pomodoro

REGINELLA | 22

TOMATO SAUCE, MOZZARELLA

JOJO'S | 25

TOMATO SAUCE, MOZZARELLA, SOPPRESSATA, ROASTED PEPPERS, BLACK OLIVES

MARIA'S | 26

TOMATO SAUCE, MOZZARELLA, PEPPERONI, MUSHROOM, ROASTED PEPPERS

ALLA DIAVOLA | 24

TOMATO SAUCE, MOZZARELLA, SPICY SALAMI, SPICY PEPPERS

Bianca

ALLA ROMANA | 26

MOZZARELLA, OLIVE OIL, BRUSCHETTA, ANCHOVIES

FUNGHI | 23

MOZZARELLA, PESTO, MUSHROOMS

SAMANTHA'S | 25

MOZZARELLA, ARUGULA, SHAVED PROSCIUTTO, SLIVERS OF PARMIGIANO

MONTE SAN GIOVANNI | 26

MOZZARELLA, ARTICHOKE, SUNDRIED TOMATO, BLACK CURED OLIVES, FETA

"THERE IS NO SINCERER LOVE THAN THE LOVE OF FOOD"