

APPETIZERS

POLPETTE DI ZUCCHINI	14
• zucchini balls served with tomato sauce and cheese	
ASPARAGUS ROLLATINI	16
• fresh mozzarella, prosciutto served over arugula pesto and balsamic glaze	
CALAMARI FRITTI	18
• fried calamari served with marinara sauce	
BURRATA BARESE	18
• truffle burrata served with roasted peppers, fried capicola and evoo	
BAKED CLAMS	16
• served oreganata style	
CESARE ALLA GRIGLIA	13
• grilled romaine lettuce, shaved parmiggiano reggiano, croutons & caesar dressing	
LA FRESCA	15
• arugula, shaved parmiggiano, strawberry and balsamic glaze	
LA MELA	15
. spinach, poached apples, goat cheese with balsamic glaze	
GIARDINO SALAD	14
. mesclun salad, carrots, red onions and goat cheese	

PIZZA

CAPRICCIOSA	18
• tomato sauce, mushrooms, artichoke, prosciutto and basil	
MARGARITA	14
• tomato sauce, fresh mozzarella, basil and evoo	
RUCOLETTA	19
• arugula, mozzarella, prosciutto, grape tomatoes, shaved parmiggiano and evoo	
CALABRESE	18
• tomato sauce, nduja, mozzarella, basil	
QUATTRO FORMAGGI	19
• smoked mozzarella, regular mozzarella, gorgonzola and fontina	
GIOVANNA	21
• san marzano tomatoes, burrata infused with truffle, imported prosciutto, basil, evoo	
CAPRESE	18
• prosciutto cotto, cherry tomatoes, mozzarella	
AMANDA	18
• tomato sauce, cherry tomato, fresh mozzarella and arugula	
BOLOGNESE	18
• meat sauce green peas, ricotta and mozzarella	
CACIO E PEPE	18
• pecorino romano, artichokes, black pepper and fresh mozzarella	
SALSICCIA E FRIARELLI	18
• smoked mozzarella, sauteed broccoli rabe and sausage	

PASTA

SPAGHETTI AL POMODORINO	21
• spaghetti served with sweet cherry tomato sauce and fresh basil	
SPAGHETTI CON VONGOLE	24
• spaghetti served with clams in a white wine, garlic sauce	
LINGUINI PESTO BURRATA E GAMBERI	32
• linguini served with basil pesto, shrimp and burrata	
PAPPARDELLE	26
• homemade egg noodles served with salmon, peas and a white cream sauce	
CACIO E PEPE RISOTTO WITH BLACK TRUFFLES	39
• risotto with pecorino romano , pepper and shaved black winter truffles	
RIGATONI	25
• served with chicken, zucchini roasted tomatoes and mushrooms in a cream sauce	
BUCATINI BOLOGNESE	23
• served with meat sauce	
CAVATELLI AL FORNO	25
* baked homemade cavatelli with sausage, broccoli rabe and fresh mozzarella	
BLACK LINGUINE PESCATORE	32
• squid ink linguine served with clams, shrimps and calamari in your choice of red or white sauce	

MEAT AND SEAFOOD

PORK CHOP ALLA POMODORINO	32
• breaded pork chop, topped with prosciutto, cherry tomatoes salad and fresh mozzarella	
GRILLED SKIRT STEAK	32
• served with arugula salad, cherry tomato and parmegiano reggiano	
POLLO TERRE E MARE	29
• served with artichokes, shrimp, mashed potatoes in a light oregano sauce	
SHORT RIBS	32
• served over gnocchi in a genovese sauce	
SALMON ALLA ARANCIA	26
. baked salmon filet served over sautéed spinach in a orange brandy sauce	
COD FISH	29
. served with gaeta olives, green peas and potatoes in a tomato sauce	
JOHN DORY	29
. served in a meunière sauce of capers, lemon and butter over lemon risotto	
SEA SCALLOPS	37
• pan seared with crispy guanicale served over toasted fregola in a brown butter lemon sauce	

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DUE TO THE LIMITED AMOUNT OF TABLES PLEASE
BE COURTEOUS OF THE UPCOMING RESERVATION
THANK YOU

