

APPETIZERS

POLPETTE DI ZUCCHINI	14
zucchini balls served with tomato sauce and cheese	
CALAMARI FRITTI	18
fried calamari served with marinara sauce	
BAKED CLAMS OREGENATA	16
COLD ANTIPASTO FOR TWO	24
prosciutto, mozzarella, cantaloupe, grilled zucchini, roasted peppers, cherry tomatoes, gaeta olives and artichokes	
MELONE AL PROCIUTTO	17
prosciutto, mozzarella, cantaloupe, basil and strawberry salsa	
CESARE ALLA GRIGLIA	13
grilled romaine lettuce, shaved parmigiano reggiano, and caesar dressing	
LA FRESCA	15
arugula, shaved parmigiano, strawberries and balsamic glaze	
LA MELA	15
spinach, pouched apples, goat cheese and balsamic glaze	
IL GIORDINO	14
mixed greens, carrots, red onions, cucumbers, shaved parmigiano reggiano and balsamic dressing	

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 mozzarella, parmigiano and evoo	
AMANDA	19
tomato sauce, arugula, cherry tomatoes, fresh mozzarella, basil and evoo	
QUATTRO FORMAGGI	19
mozzarella and smoked mozzarella, gorgonzola and fontina	
GIOVANNA	21
san marzano tomatoes, burrata infused with truffle, imported prosciutto ,basil and evoo	
AMATRICIANA	18
san marzano tomatoes, imported guanciale, onions, parmegiano reggiano basil and fresh mozzarella	
SALSICCIA E FRIARELLI	18
smoked mozzarella, sauteed broccoli rabe and sausage	
CACIO E PEPE	18
pecorino romano, artichokes, black pepper and mozzarella	

PASTA

SPAGHETTI AL POMODORINO	21
spaghetti served with sweet cherry tomato sauce and fresh basil	
LINGUINE PESTO BURRATA E GAMBERI	32
linguine, basil pesto, burrata and shrimp	
SPAGHETTI CON VONGOLE	24
spaghetti served with clams in a white wine garlic sauce	
CAVATELLI AL FORNO	25
baked homemade cavatelli with sausage, broccoli rabe and fresh mozzarella	
PACCHERI BOSCAIOLA	27
served with veal, peas, mushrooms and onions	
RIGATONI TERRE E MARE	29
served with shrimp, clams, roasted tomatoes, mushrooms and garlic and oil	
LINGUINE WITH SOFT SHELL CRABS	29
served in a lemon butter caper sauce	

MEAT AND SEAFOOD

PORK CHOP POMODORINO	32
breaded pork chop topped with prosciutto, cherry tomato salad and fresh mozzarella	
GRILLED SKIRT STEAK	38
served over sweet cherry tomato salad with parmigiano reggiano	
POLLO MARGARITA	29
breaded pan fried chicken cutlet topped with sweet cherry tomato sauce and homemade stracciatella	
SHORT RIBS	32
served over creamy polenta	
BRANZINO MARECCHIARA	37
served with clams in a light marinara sauce and potato croquettes	
HALIBUT	34
wrapped with prosciutto served over fregola in a rosemary butter sauce	
SALMONE ALL ARANCIA	26
baked salmon filet served with sautéed spinach with a orange brandy sauce	
MAHI MAHI	35
served over spinach in a honey mustard crabmeat sauce with crusted potatoes	

