

ANTIPASTI

- MOZZARELLA DI BUFALA E PROSCIUTTO \$17
Buffalo mozzarella, prosciutto di parma, extra virgin olive oil, drizzle of balsamic glaze
- FRITTURA MISTA DI MARE \$19
Fried calamari, shrimp, scallops, zucchini with caper mayo
- POLPO ALLA LUCIANA \$19
Baked octopus, San Marzano tomatoes, olives, capers, extra virgin olive oil, parsley toasted bread
- PARMIGIANA DI MELANZANE \$14
Layers of eggplant, parmigiano, basil and tomato sauce
- POLPETTA DELLA NONNA FELUCCIA \$15
Extra large beef meatball served with tomato sauce and grated cheese
- POLPO, BURRATA E CAROTE \$19
Grilled octopus, burrata, fried carrot strips, extra virgin olive oil and balsamic glaze

INSALATE

- LA FRESCA \$14
Arugula, fresh strawberries, shaved parmigiano reggiano, balsamic glaze
- LA CONTADINA \$14
Spinach, apples, walnuts, shaved parmigiano, multigrain croutons and balsamic vinaigrette
- CESARE ALLA GRIGLIA \$14
Grilled romaine lettuce, shaved parmigiano reggiano, croutons & caesar dressing
- INSALATA DELLA CASA \$14
Mixed greens, carrots, cucumber, gaeta olives, cherry tomatoes, red onions, shaved ricotta salata and lemon & olive oil dressing

PASTA

- SPAGHETTI AL POMODORINO - Served Tableside \$21
Spaghetti, garlic, cherry tomatoes, fresh basil, extra virgin olive oil
- GNOCCHI ALLA SORRENTINA \$22
Baked potato gnocchi, tomato sauce and buffalo mozzarella
- LINGUINI, PESTO BURRATA E GAMBERI \$32
Linguini, basil pesto, burrata with shrimp
- PACCHERI ALLA GENOVESE \$32
Short Ribs, carrots, onion, celery ragú
- CAVATELLI, RAPINI, SALSICCIA E MOZZARELLA \$25
Baked cavatelli with mozzarella, broccoli rabe, crumbled sausage
- ZITI ALLA NORMA \$19
Ziti with eggplant, plum tomatoes shaved ricotta salata
- LINGUINI CON VONGOLE AGLIO E OLIO \$24
Linguine, clams, white wine, garlic, extra virgin olive oil and parsley

CONTORNI

- SAUTÉED BROCCOLI RABE 8
ASPARAGUS 8
- SAUTÉED SPINACH 8
STRING BEANS 8

PIZZE BIANCHE

- QUATTRO FORMAGGI \$19
Gorgonzola, fontina, pecorino toscano, mozzarella, basil extra virgin olive oil
- SALSICCIA & FRIARIELLI \$18
Smoked mozzarella, broccoli rabe, sausage, extra virgin olive oil
- SICILIANA \$18
Eggplant, smoked mozzarella, grape tomatoes, parmigiano reggiano, basil, extra virgin olive oil
- RUCULETTA \$19
Mozzarella, prosciutto, grape tomatoes, shaved parmigiano, extra virgin olive oil
- CAROLINA \$19
Baked mixed vegetables, burrata, fresh basil and extra virgin olive oil
- CAPRESE \$18
Prosciutto cotto, cherry tomatoes and mozzarella
- CACIO E PEPE \$18
Pecorino romano, artichokes, black pepper and mozzarella

PIZZE ROSSE

- MARGHERITA \$15
Tomato sauce, fresh mozzarella, basil, parmigiano, extra virgin olive oil
- LA RUSTICA \$18
Tomato sauce, spicy mini meatballs, cherry peppers and mozzarella
- PUTTANESCA \$17
San Marzano tomatoes, capers, olives, anchovy, cherry tomatoes, basil, extra virgin olive oil
- AMATRICIANA \$18
San Marzano tomatoes, imported guanciale, buffalo mozzarella, onions, parmigiano, extra virgin olive oil
- CALABRESE (spicy) \$18
San Marzano tomatoes, mozzarella, nduja calabrese, basil, extra virgin olive oil
- CAPRICCIOSA \$19
Mozzarella, tomato sauce, artichokes, mushrooms, prosciutto cotto, basil, extra virgin olive oil
- GABRIELA \$30
San Marzano tomatoes, shrimp, calamari, clams, octopus, basil, extra virgin olive oil
- GIOVANNA \$21
San Marzano tomatoes, burrata infused with truffles, imported prosciutto, basil, extra virgin olive oil
- AMANDA \$19
Tomatoes sauce, arugula, cherry tomatoes, fresh mozzarella, fresh basil, extra virgin olive oil

PESCE

- ORGANIC SALMONE ALLA ARANCIA \$31
Baked salmon filet, sauteed spinach with a orange brandy sauce
- BRANZINO MARECHIARA \$29
Branzino filet baked with clams, and a light marinara sauce
- GAMBERONI ALLA ARRABIATA \$29
Jumbo shrimps in a spicy marinara sauce served with linguine

CARNI

- TAGLIATA ALLA BRACE \$32
Hanger steak, baby arugula and cherry tomato salad, lemon dressing with shaved parmigiano reggiano
- SCALOPPINE ALLA SORRENTINA \$29
Veal cutlet topped with fried eggplant, prosciutto, mozzarella and cherry tomatoes
- SALSICCIA E FRIARIELLI \$22
Broccoli rabe e sausage, garlic, extra virgin olive oil and white wine
- COSTALETTA DI MAIALE ALLA POMODORINO \$32
Pounded pork chop breaded and pan fried topped with prosciutto, cherry tomato salad and mozzarella di bufala
- POLLO ALLA PUCCINELLA \$27
Cubes of chicken breast, imported prosciutto, mushrooms, cherry tomatoes, white wine and parsley
- POLLO MARGHERITA \$27
Breaded pan fried chicken cutlet topped with sweet cherry tomato sauce and house made stracciatella

Before placing your order, please notify your server if you or anyone in your party has any food allergies.