

## ANTIPASTI

- MOZZARELLA DI BUFALA E PROSCIUTTO** \$14.5  
Buffalo mozzarella, prosciutto di parma, extra virgin olive oil, drizzle of balsamic glaze
- INSALATA DI BACCALA** \$15.5  
Salt cod salad with scallions, fingerling potatoes, lemon vinaigrette dressing
- FRITTURA MISTA DI MARE** \$15.5  
Fried calamari, shrimp, scallops, zucchini with caper mayo
- POLPO ALLA LUCIANA** \$16.5  
Baked octopus, San Marzano tomatoes, olives, capers, extra virgin olive oil, parsley toasted bread
- PARMIGIANA DI MELANZANE** \$12.5  
Layers of eggplant, parmigiano, basil and tomato sauce
- ANELLI DI CAPESANTE** \$16.5  
Sea scallops wrapped in smoked bacon with balsamic mayo
- POLPETTA DELLA NONNA FELUCCIA** \$13.5  
Extra large beef meatball served with tomato sauce and grated cheese
- SCUNGILLI E FRESELLA** \$17.5  
Sautéed scungilli, cherry tomatoes, garlic on toasted bread
- BURRATA AL TARTUFO NERO** \$12.5  
Truffle infused burrata with marinaded cherry tomatoes
- POLPO, BURRATA E CAROTE** \$17.5  
Grilled octopus, burrata, fried carrot strips, extra virgin olive oil and balsamic glaze
- BRODETTO DI PESCE** \$18.5  
Beans, mix shellfish, clam stock, parsley, basil, salt and black pepper

## INSALATE

- LA SICILIANA** \$9.5  
Sweet oranges, fennel, arugula, extra virgin olive oil, salt and pepper
- LA FRESCA** \$9.5  
Arugula, fresh strawberries, shaved parmigiano reggiano, balsamic glaze
- LA CAMPAGNOLA** \$9.5  
Mix greens, prosciutto, farro, orange, carrots, red onion mild gorgonzola with rosemary flavored balsamic vinaigrette
- LA CONTADINA** \$9.5  
Spinach, apples, walnuts, shaved parmigiano, multigrain croutons and balsamic vinaigrette
- CESARE ALLA GRIGLIA** \$9.5  
Grilled romaine lettuce, shaved parmigiano reggiano, croutons & caesar dressing
- INSALATA DELLA CASA** \$9.5  
Mixed greens, carrots, cucumber, gaeta olives, cherry tomatoes, red onions, shaved ricotta salata and lemon & olive oil dressing

## PASTA

- SPAGHETTI AL POMODORINO - Served Tableside** \$19.5  
Spaghetti, garlic, cherry tomatoes, fresh basil, extra virgin olive oil
- PAPPARDELLE AL NERO DI SEPPIA, POLPO BRASATO** \$22.5  
Squid ink pappardelle, braised octopus, gaeta olives, capers, cherry tomatoes
- GNOCCHI ALLA SORRENTINA** \$17.5  
Baked potato gnocchi, tomato sauce and buffalo mozzarella
- LINGUINI, PESTO E BURRATA** \$18.5  
Linguini, basil pesto, burrata
- VERMICELLI CON GAMBERONI** \$25.5  
Thick spaghetti, wild shrimp, cherry tomatoes, garlic, extra virgin olive oil
- CALAMARATA IN CARTOCCIO** \$25.5  
Calamari shaped pasta, shrimp, calamari, clams, cherry tomatoes, capers, garlic, extra virgin olive oil, baked in parchment paper
- PACCHERI ALLA GENOVESE** \$19.5  
Short ribs, carrots, onion, celery ragù
- CAVATELLI, RAPINI, SALSICCIA E MOZZARELLA** \$18.5  
Baked cavatelli with mozzarella, broccoli rabe, crumbled sausage
- PENNE, FAGIOLI E SALSICCIA** \$17.5  
Penne with cannellini beans pure', crumbled spicy sausage, baked tomatoes
- ZITI ALLA NORMA** \$17.5  
Ziti with eggplant, plum tomatoes shaved ricotta salata
- LINGUINI CON VONGOLE AGLIO E OLIO** \$18.5  
Linguine, clams, white wine, garlic, extra virgin olive oil and parsley

## PIZZE BIANCHE

- QUATTRO FORMAGGI** \$16.5  
Imported buffalo mozzarella, pecorino toscano, parmigiano reggiano, robiola, basil extra virgin olive oil
- SALSICCIA & FRIARIELLI** \$16.5  
Smoked mozzarella, broccoli rabe, sausage, extra virgin olive oil
- LA BUFALA** \$19.5  
Buffalo ricotta, buffalo mozzarella, speck, extra virgin olive oil
- SICILIANA** \$16.5  
Eggplant, smoked mozzarella, grape tomatoes, parmigiano reggiano, basil, extra virgin olive oil
- RUCULETTA** \$18.5  
Mozzarella, prosciutto, grape tomatoes, shaved parmigiano, extra virgin olive oil
- CAROLINA** \$19.5  
Baked mixed vegetables, burrata, fresh basil and extra virgin olive oil

## PIZZE ROSSE

- MARGHERITA** \$12.5  
Tomato sauce, fresh mozzarella, basil, parmigiano, extra virgin olive oil
- LA BUFALA DI MARGHERITA** \$17.5  
Tomato sauce, buffalo mozzarella, basil, parmigiano, extra virgin olive oil
- PORTAFOGLIO "Wallet"** \$16.5  
Stuffed with ricotta and topped with tomato and mozzarella
- PUTTANESCA** \$15.5  
San Marzano tomatoes, capers, olives, anchovy, basil, extra virgin olive oil
- AMATRICIANA** \$17.5  
San Marzano tomatoes, imported guanciale, buffalo mozzarella, onions, parmigiano, extra virgin olive oil
- CALABRESE (spicy)** \$17.5  
San Marzano tomatoes, mozzarella, nduja calabrese, basil, extra virgin olive oil
- CAPRICCIOSA** \$18.5  
Mozzarella, tomato sauce, artichokes, mushrooms, prosciutto cotto, basil, extra virgin olive oil
- GABRIELA** \$26.5  
San Marzano tomatoes, shrimp, calamari, clams, octopus, basil, extra virgin olive oil
- GIOVANNA** \$21.5  
San Marzano tomatoes, burrata infused with truffles, imported prosciutto, basil, extra virgin olive oil
- ALESSIA** \$21.5  
Buffalo mozzarella, bresaola, arugula, shaved parmigiano, balsamic glaze, extra virgin olive oil
- AMANDA** \$19.5  
Tomatoes sauce, arugula, cherry tomatoes, fresh mozzarella, fresh basil, extra virgin olive oil
- PUGLIA** \$19.5  
Burrata, marinaded heirloom tomatoes, basil, extra virgin olive oil
- IL GIOIELLO** \$22.5  
10 oz. 100% certificate angus ground beef, black pepper infused mascarpone, smoked bacon, caramelized tomatoes on a brioche bun wrapped in pizza dough

## PIZZE FRITTE

- LA BIANCA** \$18.5  
Ricotta, mozzarella, parmigiano, robiola, extra virgin olive oil, fresh basil
- LA ROSSA** \$18.5  
Tomato sauce, mozzarella, basil, truffle infused ricotta, basil, extra virgin olive oil
- LA ROSA** \$18.5  
San Marzano tomatoes, burrata, roasted peppers, prosciutto, pecorino romano, basil, extra virgin olive oil.

## SALUMI

2 for \$10

Imported Mortadella  
Salame Napoletano  
Salame Calabrese  
Salame Toscano  
Salame Milanese  
Parma Prosciutto  
Prosciutto Cotto

## FORMAGGI

3 for \$14

4 for \$18

Imported Sharp Provolone  
Smoked Scamorza  
Parmigiano Reggiano  
Primo Sale / Black Pepper  
Primo Sale / Red Pepper  
Tuma Siciliana  
Pecorino Siciliano

## OLIVES

\$3 each

Gaeta Olives • Cerignola Verdi • Calabrese Olives  
Castelvetrano Olives • Oil-Cured Olives

## PANUOZZI

- IL POMODORINO** \$10.5  
Roasted tomato, buffalo mozzarella, basil infused olive oil
- IL CRUDO** \$11.50  
Imported prosciutto, fresh mozzarella, sliced tomato, roasted garlic infused olive oil, fresh basil
- IL COTTO** \$11.50  
Parma cotto, smoked mozzarella, arugula, balsamic vinegar mayo
- IL POVERO** \$10.5  
Imported Mortadella, caciocavallo, pickled eggplant mix, dry Italian seasoning
- IL VEGETARIANO** \$10.5  
Mixed grilled vegetable, fresh mozzarella, caramelize onion, fresh basil, garlic infused olive oil
- IL VIGANO** \$10.5  
Grilled eggplant, grilled mushrooms, tomatoes, balsamic dressing, fresh basil
- IL CACCIATORE** \$11.5  
Chicken cutlet (fried or grilled), sautéed: mushrooms, olives, capers and cherry tomatoes, rosemary infused olive oil
- MICHELANGELO** \$11.5  
Mortadella, salami, prosciutto, mozzarella, tomatoes, roasted peppers, red onion with vinegar dressing
- SALSICCIA E FRIARIELLI** \$10.5  
Sausage and broccoli rabe, smoked mozzarella, extra virgin olive oil and dry Italian seasoning

## CARNI

- BISTECCA ALLA PIZZAIOLA** \$24.5  
Grilled Skirt steak, onions, mushrooms, plumb tomatoes, fresh basil
- SCALOPPINE ALLA PULCINELLA** \$26.5  
Veal cutlets, imported prosciutto, mushrooms, cherry tomatoes, white wine and parsley
- SALSICCIA E FRIARIELLI** \$19.5  
Broccoli rabe e sausage, garlic, extra virgin olive oil and white wine
- POLLO CACCIATORE AL MODO MIO** \$21.5  
Stuffed chicken breast with pancetta, leeks, olives and capers, served over sautéed cherry tomatoes, olives, mushrooms and red onion
- POLLO TERRA E MARE** \$25.5  
Stuffed chicken breast with prawn, prosciutto served over zucchini alla scapece

## PESCE DEL GIORNO