

## 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 marinated 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 ragú
- 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, ndujna 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, marinated 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	3 for \$14	4 for \$18
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Imported Mortadella  
Salame Napoletano  
Salame Calabrese  
Salame Toscano  
Salame Milanese  
Parma Prosciutto  
Prosciutto Cotto

## FORMAGGI

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

## CARNI

- BISTECCA ALLA PIZZAIOLA \$24.5  
Grilled skirt steak, onions, mushrooms, plum 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