



Cena Antipasti:

Suprema:

Fratelli Galloni Prosciutto di Parma, Columbus soppresata, salami Calabrese, prosciutto cotto, breasola, cerginola olives, fruit, Parmigiano Reggiano & Artisian bread.

Piccolo (serves 1-2 people) 19 Grande (serves 3-4 people) 27

Prosciutto di Parma :

18 month aged Fratelli Galloni Prosciutto di Parma, Parmigiano Reggiano and cerginola olives. 16

Formaggi: Piave Vecchio (Veneto) Gorgonzola Dolcelatte (Lombardia) Grana Padano (Emilia Romagna) Triple cream goat cheese (NY) Bufala mozzarella (Campania) with local honey and amarena cherries. 16

Mozzarella e Pomodoro:

Flor di late mozzarella, sliced vine ripe tomato, extra virgin olive oil, sea salt and basil. 16

Mesculino:

Baby field greens, ceci beans, crushed roasted almonds, shaved provolone & house made balsamic vinaigrette. 14

Caesar:

Romaine hearts, Parmigiano Reggiano & homemade Caesar dressing. 13

Arugula e Calamari

Fresh arugula tossed with hearts of palm, Florida orange, calamata olives, citrus dressing & crispy calamari. 16

ADD to any salad: Chicken Spedini. 5.5 Shrimp Spedini 7.5

Calamari Fritti:

Lightly floured crisp fried fresh calamari with house made marinara sauce. 16

Zuppa di Piselli:

Rustic pea soup, with carrots, celery, onion and imported pancetta served with crispy toast and grated Grana Padano. Cup 5 bowl 8

Pizza:

Napoletana:

Mozzarella, cacio cavallo, DOP Italian tomatoes & extra virgin olive oil. 17

Margherita:

Fresh mozzarella, fresh grape tomato, DOP Italian tomatoes, basil & extra virgin olive oil. 18

Salsicca:

Italian sweet sausage, mozzarella, DOP Italian tomatoes, onion, green peppers & extra virgin olive oil. 18

Rapini:

Broccoli rabe, mozzarella, grape tomato, DOP Italian tomatoes, extra virgin olive oil and chili flakes. 18

Peperoncini:

Fresh mozzarella, DOP Italian tomatoes, house roasted peppers, red onion calamata olives and olive oil. 18

Prosciutto and Arugula:

Margherita pizza with arugula and Prosciutto di Parma(added after cooking). 20





Cena Pasta:

Pasta Fagioli:

Canellini and ceci beans, pancetta, Italian tomatoes, garlic, basil, extra virgin olive oil and house made ditalini pasta. **Large 14 Small 10**

Rigatoni Cavolfiore:

House made rigatoni, local cauliflower, ciabatta bread crumbs, calamata olives, garlic and parmigiano cheese. \$23

Bolognese:

House made ruffled papardelle, veal, beef and pork meat sauce with root vegetables, fennel, Italian tomato & ricotta cheese. 25

Orecchiette: House made orecchiette, Italian sausage, broccoli rabe, garlic and olive oil. 23

Gnocchi :

House made ricotta gnocchi with slow roasted lamb ragu, fresh peas and shaved ricotta salata. 26

Ravioli:

House made ravioli with ricotta and sauté spinach served with pomodoro fresco. 23

Sunday Sauce (only Sundays)

Homemade bracciole, Italian sausage, meatball with house made rigatoni, fresh picked peas and ricotta cheese. 24

Secondi:

Zuppa di Pesce:

Fresh halibut filet, littleneck clams, black shelled mussels, shrimp, fresh fennel, tomato and new potato. 33

Scarpariello:

Pan roasted Frenched chicken breast, Italian sausage, cherry peppers, red wine vinegar, extra virgin olive oil, capers, fingerling potato, and rapini flowers. 30

Francese:

Bell & Evans chicken breast lightly egg battered, with lemon, white wine and capers served over creamy spinach risotto. 27

Bistecca:

Black Angus sirloin, char grilled, served with sauté spinach and house made spaghetti with pomodoro fresca. 39

Panini

Burger:

Char grilled Black Angus beef, house made foccaccia & crispy fries. 14

Add: portobella, roasted pepper, sautéed onion, bacon, Swiss cheese, mozzarella, blue cheese or American cheese. **1 each item**

Pollo Rapini:

Grilled Bell & Evans chicken breast, sautéed broccoli rabe, foccaccia & crispy fries. 14

Contorni

Cavoletti di Brussel:

Brussel sprouts with olive oil and shallots. 8

Broccoli Rabe

With olive oil and garlic. 10

Meatballs:

"Big Vic's" recipe with filetto di pomodoro. 8

Scarola e Fagioli:

Sauté escarole with cannellini beans. 9

Ask your server or bartender about our seasonal verbal menu additions

Gratuity of 18% added to parties of 6 or more



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