

## ANTIPASTO

<b>Zucchini Tempura</b>	<b>\$10</b>
panko and parmesan encrusted zucchini served with spicy chipotle aioli	
<b>Pistachio Crostini</b>	<b>\$11</b>
toasted ciabatta topped with goat cheese and pistachios, drizzled with truffle honey	
<b>Vongole e Cozze Luciano</b>	<b>\$14</b>
littleneck clams and PEI mussels in a garlic, lemon and Riesling wine sauce	
<b>Mozzarella Fritti</b>	<b>\$10</b>
fried fresh mozzarella balls served with marinara	
<b>Ale di Buffalo</b>	<b>\$12</b>
chicken "lollipops" in homemade buffalo sauce served with celery & chunky blue cheese	
<b>Polpettini alla Nonna</b>	<b>\$11</b>
homemade mini meatballs in creamy marinara topped with chopped fresh mozzarella and basil chiffonade	
<b>Melanzana Margherita</b>	<b>\$12</b>
eggplant cutlets layered with beefsteak tomatoes and basil, baked with fresh mozzarella	
<b>Calamari Fritti</b>	<b>\$12</b>
fresh fried calamari with fradiavolo sauce	

# INSALATA

<b>Wasabi</b>	<b>\$10</b>
butter lettuce, bacon, avocado, red onions and grape tomatoes in a cucumber and wasabi dressing	
<b>Broccolo</b>	<b>\$11</b>
baby arugula, raw broccoli, carrots, sliced almonds, red onions and chopped manchego cheese in creamy Italian dressing	
<b>Lampone</b>	<b>\$10</b>
baby spinach, raisins, feta, walnuts and grape tomatoes in raspberry vinaigrette	
<b>Kale</b>	<b>\$10</b>
baby kale, apples, walnuts, cucumbers and blue cheese dressing	
<b>Pera e Gorgonzola</b>	<b>\$10</b>
romaine, pears, pecans and gorgonzola in balsamic vinaigrette	
<b>Italo</b>	<b>\$11</b>
romaine, capicola, fresh mozzarella and homemade green olives in Italian dressing	
<b>Casa</b>	<b>\$8</b>
mixed greens with tomatoes, cucumbers, onions and carrots in balsamic vinaigrette	
<b>Rucola</b>	<b>\$9</b>
arugula, cherry tomatoes, shaved parmesan and walnuts in balsamic vinaigrette	
<b>Caesar</b>	<b>\$8</b>
classic Caesar	

**Add grilled chicken (\$4) or grilled shrimp (\$7) to any salad**

## PASTA

<b>Pappardelle Funghi</b>	<b>\$17</b>
portobello, shitake and porcini mushrooms topped with goat cheese and truffle oil	
<b>Fettuccini Champagne</b>	<b>\$20</b>
pancetta, Littleneck clams and jumbo shrimp in a sage and champagne sauce	
<b>Brick Oven Lasagna</b>	<b>\$15</b>
layered pasta with meat and ricotta in our homemade tomato sauce	
<b>Risotto Barolo</b>	<b>\$19</b>
arborio rice slowly simmered with crumbled spicy sausage, winter squash and Barolo wine	
<b>Ravioli alla Vodka</b>	<b>\$17</b>
cheese filled ravioli in vodka sauce	
<b>Penne Gorgonzola</b>	<b>\$17</b>
whole wheat penne in a creamy gorgonzola sauce topped with grape tomatoes and walnuts	
<b>Gnocchi Scamorza</b>	<b>\$17</b>
potato pasta tossed with string beans and marinara, baked with smoked scamorza	
<b>Cavatelli Inverno</b>	<b>\$19</b>
escarole, cannellini beans and meat sauce in garlic and oil	
<b>Orechiette Baresi</b>	<b>\$18</b>
"little ears" with broccoli rabe, spicy sausage and sundried tomatoes in garlic and oil	

## ENTREES

<b>Pollo Giambotta</b>	<b>\$21</b>
chicken breast sautéed with Vidalia onions, sweet peppers and potatoes in a red wine vinegar and brown gravy stew, served with penne marinara	
<b>Vitello Valdostana</b>	<b>\$23</b>
veal scallopini topped with prosciutto di parma and fontina cheese in a dry vermouth and sage reduction, served with sautéed escarole	
<b>Costatine Chianti</b>	<b>\$28</b> braised beef
short ribs in a chianti wine demi glace, served with pan fried potatoes	
<b>Zuppa di Pesce</b>	<b>\$29</b>
lobster tail, shrimp, littlenecks, PEI mussels and calamari in marinara over linguini	

## PANINI / HERO

<b>Rabe</b>	<b>\$9</b>
chicken cutlet, broccoli rabe, mushrooms, hot peppers, fresh mozzarella and balsamic	
<b>Buffalo-Stecca</b>	<b>\$11</b>
sliced steak in buffalo sauce with blue cheese	
<b>Italiano</b>	<b>\$10</b>
beefsteak tomatoes, fresh mozzarella, prosciutto di parma, and basil with balsamic	
<b>Crescenza</b>	<b>\$9</b>
eggplant cutlets, crescenza cheese, roasted peppers, spinach, basil and balsamic	
<b>Muffuletta</b>	<b>\$10</b>
ham, capicola, salami, mozzarella with olive tapenade	
<b>Polpetta</b>	<b>\$8</b>
homemade meatballs with fresh mozzarella	
<b>Cacciatore</b>	<b>\$11</b>
veal cutlet, mushrooms, onions, peppers, provolone with marianara sauce	
<b>Pollo/Vitello/Melanzana/Gamberi alla Parmigiana</b>	<b>\$8/9/7/10</b>
chicken/veal/eggplant/shrimp, mozzarella and tomato sauce	

## **DOLCI**

<b>S'mores Pizza</b>	<b>\$9</b>
<b>Tiramisu</b>	<b>\$7</b>
<b>Italian Cheesecake</b>	<b>\$7</b>
<b>Reginetta</b>	<b>\$6</b>
<b>Cannoli</b>	<b>\$6</b>
<b>Tartufo</b>	<b>\$7</b>
<b>Sorbet</b>	<b>\$6</b>
<b>Gelato</b>	<b>\$6</b>
<b>Zeppoli</b>	<b>\$6</b>
<b>Affogato</b>	<b>\$7</b>

## **BEVANDE**

<b>Peroni</b>	<b>\$5</b>
<b>Brooklyn Lager</b>	<b>\$5</b>
<b>Blue Moon</b>	<b>\$5</b>
<b>Captain Lawrence</b>	<b>\$5</b>
<b>Bud Light</b>	<b>\$4</b>
<b>Soda*</b>	<b>\$2</b>
<b>Espresso</b>	<b>\$3</b>
<b>Cappuccino</b>	<b>\$4</b>

\*2 Liters also available

**Please inquire about our wine list and daily specials**

**Please inform owner, manager, chef or server of any food allergies**

# We appreciate your business!

## BRICK OVEN PIZZA

**Traditional Pie** **\$16 / \$13 / \$11**

*choose from large, medium, and personal pies*

*each additional topping: \$3 / \$2 / \$1*

**Sicilian Pie** **\$18**

*each additional topping: \$3*

Pepperoni • Sausage • Meatballs • Onions • Mushrooms

Eggplant • Olives • Peppers • Anchovies

**Gluten Free Pie (personal size only)** **\$14**

### **Pizza by the Slice**

Cheese	\$2.80
Sicilian	\$3.25
Specialty	\$3.95

## SPECIALTY PIES

<b>Pinioli</b>	<b>\$22 / \$18 / \$15</b>
mozzarella, goat cheese, plum tomatoes, caramelized onions and pine nuts	
<b>Alla Nonna Pesto</b>	<b>\$23</b>
thin sicilian topped with fresh mozzarella, chicken cutlet, pesto and plum tomatoes	
<b>Ortolani</b>	<b>\$22 / \$18 / \$15</b>
traditional pie topped with peppers, artichokes, mushrooms and Vidalia onions	
<b>Burratta</b>	<b>\$21 / \$17 / \$14</b>
burratta mozzarella, spinach, artichoke and shaved parmigiano reggiano	
<b>Stracchino</b>	<b>\$23 / \$18 / \$15</b>
mozzarella, wild mushrooms, crescenza cheese, topped with arugula and truffle oil	
<b>Bolognese</b>	<b>\$22 / \$18 / \$15</b>
fresh mozzarella, seasoned beef and vodka sauce	
<b>Finocchio</b>	<b>\$23 / \$19 / \$15</b>
traditional pie topped with roasted fennel, crumbled sausage and green olives	
<b>Padrino</b>	<b>\$23 / \$19 / \$15</b>
traditional pie topped with prosciutto di parma, capicola and sopressata	
<b>Patate</b>	<b>\$22 / \$18 / \$15</b>
mozzarella, sliced potatoes, bacon, rosemary, and fontina	
<b>Arrabiatta</b>	<b>\$22 / \$18 / \$15</b>
traditional pie with fresh mozzarella, meatballs, caramelized onions and hot cherry peppers	
<b>Buffala Parma</b>	<b>\$24 / \$20 / \$17</b>
buffalo mozzarella, prosciutto di parma, plum tomatoes and basil	