



APPETIZER HOT

MOZZARELLA IN CARROZZA \$ 10

Homemade fresh breaded mozzarella.

CALAMARI FRITTI \$12 fried calamari

GAMBERI ALLA SAMBUCA \$12 Shrimp, fried tomato, creamy sambuca

POLIPO ALLA GRIGLIA \$16 grilled octopus, red onions, capers, potato

FUMETTO DI VONGOLE E COZZE \$ 14
clams, mussels white wine sauce over oven toasted bread

MELENZANE ALLA NAPOLI \$10 Classic neapolitan eggplant parmigiana

PANAGLIATO \$4 our garlic bread

APPETIZER COLD

TAGLIERE CASARECCIO \$18

A sampling of the imported italian cured meats, cheeses and vegetables.

BRUSCHETTA AL POMODORO \$ 7 grilled bread topped with cherry tomato and basil

CARPACCIO DI BRESAOLA \$14 Air-dried cured beef, topped with arugola, capers shaved parmigiano drizzled with balsamic reduction

BURRATA CAMPANA \$14 Fresh burrata (fresh Italian cow milk cheese made from mozzarella and cream) Prosciutto, Heirloom Tomatoes, Basil, EVOO, Aged Balsamic.

CAPRESE \$ 13 Fresh Mozzarella, Tomato, olive oil and balsamic

SALADS

CESARE \$8

Romaine, Caesar dressing, shaved Parmigiano cheese and croutons

LENTICCHIE \$ 9 Arugola, lentils, carrots, tomato & onions, shaved parmigiano cheese

INSALATA SPINACI \$12 spinach, gorgonzola, walnuts, bacon, roasted peppers, balsamic

HOUSE SALAD \$8

Arugola, spinach, romaine, radicchio, carrots, onions, olives, tomatoes and cucumber topped with lemon vinaigrette dressing

AMALFI SALAD \$12 Tomato, beets, red onions, capers topped with crumble gorgonzola cheese, drizzled with balsamic glaze

SIDES AND SOUPS

MEATBALL \$8

homemade meat ball

SAUSAGE & PEPPERS \$10

SAUTEE SPINACH \$8 With ,garlic, olive oil and roasted peppers.

PASTA E LENTICCHIE \$6 Lentel soup

FRENCH FRIES \$4

SAUSAGE \$8 sausage in tomato sauce

BROCCOLI CROWN \$6

BROCCOLI RABE (RAPINI) \$8

PASTA E FAGIOLI \$ 6 beans soup

WOODFIRE PIZZA

MARGHERITA VERACE \$12

mozzarella, basil

MARINARA \$10 oregano, garlic & basil (no cheese)

CAPRICCIOSA \$15 Mush/olives/peppers/artichoke

MARECHIARO \$18 Clams, mussels, shrimp, calamari

CARNOSA \$16 Salami, Sausage, Ham, Meatball

SALAMI \$ 14 hot salami, mozzarella and sauce

NAPOLI \$12 Anchovies, garlic, olives, capers, no cheese

WHITE SAUCE

BIANCA \$13 ricotta, mozzarella, garlic & basil

MEFISTO \$14 tomato, garlic ,arugola, balsamic reduction

MELENZANA E SALSICCIA \$16
eggplant, zucchini, sausage garlic. mozzarella

TRONCHETTO CALZONE \$16 Ricotta cheese, mozzarella, garnished with arugola shaved parmigiano italian prosciutto

FUORIGROTTA \$16 prosciutto/tomatoes/Arugola

CONTADINA \$15 Eggplant, zucchini, peppers mozzarella, ricotta cheese and garlic

POSITANO \$15 Mushrooms, ham, mozzarella truffle oil

TRUFFLE BURRATA \$16 Prosciutto, burrata, truffle oil

PIZZA FRITTA \$14 fried calzone, salami, ricotta, mozzarella sauce

PASTE E RISOTTO

RISOTTO NERO

Mixture of fresh shellfish in a delicate black ink sauce

RISOTTO WITH ASPARAGUS AND SHRIMP

Carnaroli rice sautéed with shrimp and asparagus topped with shaved parmigiano cheese.

RAVIOLI DI ZUCCA

Ravioli filled with butter nut squash served with sage butter sauce

BUCATINI ALLA CARBONARA

A combination of guanciale (cured pork) egg yolk and romano cheese

GNOCCHI PESTO

Potato dumpling / pesto / cream sauce

PAPPARDELLE AI TRE FUNGHI

in mushrooms, truffle oil tossed with romano cheese.

SPAGHETTINI AL POMODORO E BASILICO

Fresh cherry tomatoes simmered with olive oil and combined with garlic, basil and Parmigiano Reggiano.

SPAGHETTI CON LE VONGOLE

Whole baby clams sauce

BUCATINI ALL'AMATRICIANA

Bacon/onions/ cherry tomato/ pecorino cheese and fresh basil

GNOCCHI ALLA SORRENTINA

Cherry tomato, garlic, topped with fresh mozzarella

RIGATONI BOLOGNESE

Classic italian meat sauce

ITALIAN CLASSIC

CHEESE RAVIOLI

VEAL PICCATA Capers in lemon butter sauce served with rigatoni

LASAGNA

VEAL PARMIGIANA

SPAGHETTINI WITH MEAT BALL

CHICKEN PARMIGIANA

EGGPLANT PARMIGIANA

CANNELLONI NAPOLI Homemade large tube of pasta topped with meat sauce and cheeses

RIGATONI MONTESE Sausage, peppers, onions, garlic and cherry tomato

KIDS

CHICKEN FINGERS

PASTA AL BURRO butter sauce and grated cheese

PASTA MEAT BALL just for kids

PANINI

HOMEMADE BREAD SERVED WITH FRIES

PORCHETTA

roast pork, melted smoked provolone, arugola and red roasted peppers

PROSCIUTTO & MOZZARELLA

Prosciutto, mozzarella, red peppers, pesto, lett & tom

MEATBALL OR SAUSAGE PANINI

Mozzarella, tomato sauce

POLLO TOSCANO Grilled, pesto spread, goat cheese sundried tomato, lettuce.

CHICKEN PARMIGIANA