

APPETIZERS

STRACCIALTELLA	18
• homemade stretched fresh mozzarella served with grilled bread	
CLAMS CASINO	19
• baked clams, stuffed with red and yellow peppers, bacon, and roasted tomato	
POLPO ALLA GRIGLIA	19
• grilled octopus served with potato, cannellini beans red onion salad with lemon dressing	
PALLA DI RISO	16
• rice ball stuffed with a burrata wrapped with smoked prosciutto served with marinara sauce	
CALAMARI FRITTI	18
• fried calamari served with marinara sauce	
POLPETTA DI MELENZANA	13
• our signature eggplant balls, tomato sauce and grated pecorino romano	
POLPETTA DI ZUCCHINI	13
• zucchini balls served with tomato sauce and cheese	
POLPETTA DELLA NONNA	15
• our signature meat balls served with tomato sauce and parmiggiano sauce	

PIZZE

MARGARITA	14
tomato sauce, mozzarella, basil and evoo	
RUCOLETTA	18
mozzarella, prosciutto, arugula, cherry tomatoes, shaved parmiggiano and balsamic glaze	
CAPRICCIOSA	18
tomato sauce, prosciutto, mushrooms, arthicoke, olives	

MEAT AND CHEESES

CHEF PLATTER (shareable for 2)	31
• a mixed selection of the most popular italian cured meats and cheeses with house made vegetable preserve, crostini, olives, and condiments	

SALADS

KALE SALAD	14
• goat cheese, dried cranberries, toasted cashews, apples with a Dijon mustard apple cider vinaigrette	
CAPRINO	14
• mixed greens, tomatoes, warm goat cheese, walnuts, and white balsamic vinaigrette	
LA MELA	14
• poached apple, prosciutto, spinach, balsamic vinaigrette	
CESARE ALLA GRIGLIA	13
• grilled romaine lettuce, shaved parmiggiano reggiano, croutons & caesar dressing	

BRUSCHETTE

3 for 15	5 for 25
tomato, mozzarella, and roasted peppers	
gorgonzola, arugula, and walnuts	
ricotta, prosciutto, and rosemary roasted cherry tomato	
goat cheese, cranberry, and pistachio	
wild mushrooms, manchego cheese and truffle oil	

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DUE TO THE LIMITED AMOUNT OF TABLES PLEASE BE COURTEOUS OF THE UPCOMING RESERVATION.

THANK YOU

PASTA

SPAGHETTI AL POMODORINO	21
• spaghetti served with sweet cherry tomatoes sauce, fresh basil served table side	
CAVATELLI CON BOLOGNESE DI MAIALE	24
• house made cavatelli with a spicy pork meat sauce	
TRIPLETTA DI GNOCCHI	23
• basil gnocchi with pesto, tomato gnocchi marinara and potato gnocchi cacio e pepe	
TORTELLINI ALL'ORTOLANA	22
• cheese tortellini, chicken, zucchini, mushroom and roasted tomato in a light cream sauce	
SPAGHETTI CACIO PEPE & RARE RED SHRIMP	32
• spaghetti, pecorino romano, black pepper and deep-sea shrimp from the mediterranean sea	
SPAGHETTI ALLA CHITARRA CON VONGOLE	24
• imported organic spaghetti served with clams in a white wine, garlic sauce	
WHOLE WHEAT SWEET POTATO GNOCCHI	24
• served with sausage, crispy kale, roasted chestnuts in a brown butter sauce	
RIGATONI NAPOLETANA	25
• prosciutto, plum tomato, fresh mozzarella, and basil	

MEAT AND SEAFOOD

FLINTSTONE SHORT RIB	42
• braised bone in short rib served with creamy polenta	
COSTATA DI MAIALE ALLA POMODORINO	32
• breaded pork chop, topped with prosciutto, cherry tomatoes salad and fresh mozzarella	
COSTATA DI AGNELLO ALLA GRIGLIA	35
• grilled lamb chop served with smashed sweet potatoes and rosemary grape sauce	
GRILLED SKIRT STEAK	32
• served with roasted garlic mashed potatoes, sautéed string beans and balsamic vinegar glaze	
SEA SCALLOPS	36
• pan seared served with crispy guanciale and toasted fregola in a brown butter lemon sauce	
16 oz. ORGANIC SALMON STEAK	35
• baked and served in a garlicky honey glazed sauce, with roasted brussel sprouts and roasted acorn squash	
PESCE SPADA ALLA LIVORNESE	31
• sword fish steak, served with sweet cherry tomato, green olives, capers and fresh time	
MERLUZZO	31
• pan seared fresh cod served with a creamy spinach risotto	
BRANZINO DEL MEDITERRANEO	45
• baked whole branzino, served with sautéed broccoli rabe roasted potato	

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