

**APPETIZER**

BURRATA E CILIEGIE	18
• creamy mozzarella served with toasted bread topped with fresh cherries	
OSSO BUCO DUMPLINGS	16
• served with orange marmalade, soy sauce and bbq sauce	
GRILLED SEA SCALLOPS	18
• served with grilled watermelon, strawberry, corn & feta cheese	
CLAMS CASINO	17
• baked clams, stuffed with bacon, red peppers, onion and roasted tomatoes served with a white wine lemon sauce	
GRILLED PEACHES	16
• stuffed with prosciutto, mascarpone, goat cheese, honey and mint drizzled with balsamic glaze and honey	
BURRATA BARESE	15
• creamy mozzarella served with grilled hot capicola, roasted peppers and shaved parmigiana with an olive oil drizzle	
CALAMARI FRITTI	18
• fried calamari served with marinara sauce	
POLPETTA DI MELENZANA	14
• our signature eggplant balls, tomato sauce and grated pecorino romano	
POLPETTE DELLA NONNA	14
• our famous meat balls served with a parmigiano sauce and grilled bread	

**PIZZE**

MARGARITA	15
• tomato sauce, mozzarella, basil and evoo	
RUCOLETTA	18
• mozzarella, prosciutto, arugula, cherry tomatoes, shaved parmigiano and balsamic glaze	
BROCCOLI RABE & SAUSAGE	18
• sauteed broccoli rabe, sausage and smoked mozzarella	

**MEAT AND CHEESES**

CHEF PLATTER (shareable for 2)	34
• a mixed selection of the most popular italian cured meats and cheeses with house made vegetable preserve, crostini, olives, and condiments	

**SALADS**

INSALATA DI PALMA	14
• hearts of palm, avocado, cherry tomatoes, fennel and citron vinaigrette	
LA FRESCA	14
• baby arugula, strawberries, shaved parmigiano, balsamic glaze	
CAPRINO	14
• mixed greens, tomatoes, warm goat cheese, walnuts with white balsamic vinaigrette	
BIETOLA E RUGOLETTA	14
• red and yellow beets, baby arugula, goat cheese with french dressing	
CAVOLO TOSCANO ALLA CESARE	14
• green kale, shaved parmigiano 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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## PASTA

RIGATONI ALLA NAPOLETANA	24
• fresh pasta, prosciutto, plum tomatoes, and fresh mozzarella	
PACCHERI ALLA LUCIANA	34
• imported giant rigatoni served with clams & octopus in a plum tomato, green olive & caper sauce	
GNOCCHI CON BOLOGNESE DI AGNELLO	24
• homemade sweet potato gnocchi served with lamb meat sauce	
SPAGHETTI ALLA CARBONARA CON PROVOLONE	25
• long pasta with eggs, grated cheese, black pepper, crispy guanciale served in a provolone boat	
CAVATELLI SALSICCE E BROCCOLI RABE	24
• homemade ricotta cavatelli served with sausage, sauteed broccoli rabe and roasted tomatoes	
LINGUINI VONGOLE & ZAFFERANO	24
• imported pasta with clams, saffron and sauteed zucchini	

## SUMMER SPECIAL

WARM LOBSTER ROLL	30
• warm: lobster meat tossed in beurre blanc topped with crumbled bacon served with truffle cheese fries	
COLD LOBSTER ROLL	30
• traditional: cold lobster meat tossed with lemon juice, mayo and celery topped with crumbled bacon served with truffle cheese fries	
BIG ASS ITALIAN BURGER	23
• 10oz chopped short rib stuffed with imported provolone topped with tomato and fresh mozzarella served with sweet potato fries	

## MEAT AND SEAFOOD

VITELLO ALLA MILANESE	29
• fried veal cutlet topped with mixed green, cherries tomato, mozzarella and red onion salad	
PRIME NEW YORK STRIP STEAK	48
• grilled served with wild mushroom gorgonzola sauce, broccoli rabe & a roasted potato	
TOMAHAWK PORK CHOP	34
• grilled served with grapes and rosemary sauce and roasted potato	
POLLO POVERO	27
• bone in chicken with potatoes, sweet sausage, hot cherry peppers in white wine sauce	
ORGANIC SALMON	32
• crusted with sesame seeds, served over zucchini noodles in a sesame oil and soy sauce dressing	
SOUTH AMERICAN CORVINA	35
• served with a fresh cherries risotto	
SPADA ALLA GRIGLIA	34
• grilled swordfish served with eggplant caponata	