

~ ANTIPASTI ~

POLPETTE

Beef Meatballs, ragu, basil, fresh ricotta *12.*

GAMBERETTI

Shrimp in our special “Hotsy Totsy” sauce (spicy marinara) *14.*

CALAMARI

Fried Calamari served with house tomato sauce *14.*

VONGOLE ARRACANATE

Baked Little Neck Clams, garlic, breadcrumbs, wine and lemon *13.*

PEPI BUTTAFUOCO

Fried Long Hot Peppers with shaved Parmigiano Reggiano *13.*

SPIEDINI ROMANA

Fried brochette with mozzarella cheese in a lemony caper sauce *12.*

. ARANCINE SICILIANE

Saffron rice balls, .filled with bolognese and peas *12.*

MOZZARELLA CAPRESE

Fresh Mozzarella, served with tomatoes and vine ripened tomatoes *13.*

ANTIPASTO FREDDO

Prosciutto, mortadella, soppressata, mozzarella, parmigiano, olives,
marinated artichoke hearts and roasted peppers *16.*

A 20% gratuity will be added on checks of parties of six or more

~ INSALATA ~

PERE DI BOSCO

Mixed baby greens, caramelized pears, fried goat cheese, black currant vinaigrette *9*.

ENDIVIA BELGA

Belgian endive, apples, crumbled Gorgonzola, olive oil & lemon dressing *8*.

FARRO

Whole-grain wheat farro tossed with arugula, cherry tomatoes, roasted peppers and shaved Parmigiano cheese *9*.

STAGIONE

Romaine, frisee, radicchio, pears, goat cheese, toasted almonds, white wine vinaigrette *8*.

ITALIANA

Romaine, tomatoes, purple onions, white Balsamic dressing, shaved Parmigiano *8*.

~ PASTA ~

SPAGHETTI POMODORO E BASILICO

Napoli imported Gragnano pasta, garlic, cherry tomatoes, Parmigiano Padano and basil *20*.

SCHIAFFETTONI

Fresh short rigatoni, ground sausage, and mozzarella cheese in a pink vodka sauce *19*.

CHITARRA TAORMINA

Thick spaghetti, onions, pancetta, fresh tomatoes, basil, set over fried eggplant, shaved pecorino *20*.

PACCHERI BOLOGNESE

Large rigatoni pasta with traditional meat sauce *19*.

GNOCCHI AMALFITANA

Homemade potato dumplings, garlic, olive oil, fresh tomato, basil, melted mozzarella *19*.

FUSILLI

Cork screw shape pasta, leeks, crispy pancetta, escarole, peas and cream garnished with shaved Parmigiano Reggiano *19*.

CAPELLINI SINATRA

Angel hair pasta tossed with shrimp, scallops, garlic, capers, Gaeta olives, and cherry tomatoes *21*.

~ SECONDI ~

MILANESE O PARMIGIANA

Veal chop pounded with seasoned breadcrumbs, topped with tricolor salad and shaved Parmigiano cheese ~ or Parmigiana with penne (can serve 2) 54.

SCALOPPINA FUNGHI DI BOSCO

Veal scaloppini, sautéed with mixed mushrooms, in a Marsala wine reduction sauce 24.

VITELLO SORRENTINA

Milk-fed veal, in white wine sauce, topped with Parma prosciutto, eggplant and melted mozzarella cheese 24.

POLLO MARTINI

Pan seared Parmigiano-cruste Chicken breast, sautéed with lemon, white wine, vermouth and topped with fried artichoke hearts 19.

SCARPARELLO

Boneless chicken, garlic, sausages, lemon, and balsamic demiglaze 20.

BRACIOLA NAPOLETANA

Beef cutlet stuffed and rolled with seasoned breadcrumbs, Parmigiana cheese, pine nuts and prosciutto in a ragu' sauce with cavatelli 25.

COSTATA DI MAIALE

Thick pork chop, garlic breadcrumb crust, hot cherry peppers, Balsamic demi glaze 28.

SALMONE RUGHETTA E ARANCE

Filet of salmon, grilled and set over arugula, fennel and fresh oranges, drizzled with balsamic glaze 26.

GAMBERONI ARRACANATI

Jumbo shrimp, oreganata style, served with sautéed escarole and mashed potatoes 24.

ZUPPA DI PESCE

Jumbo shrimp, sea scallops, calamari, clams, mussels, and catch of the day, in a mild spicy tomato broth, served over linguini 31.

*All dishes are cooked fresh at the moment; your patience is appreciated. Special orders, **when available**, require extra time to prepare.*

Chef/Owner, Salvatore Taormina