

~ ANTIPASTI ~

Arancine

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

Polpette

Beef Meatballs, ragu, basil, fresh ricotta *13.*

Gamberetti

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

Fritto Misto

Fried calamari, shrimp, artichoke hearts and hot cherry peppers *15.*

Vongole Arraccanate

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

Zuppe di Cozze

PEI mussels in a spicy tomato sauce *12.*

Pepi Buttafuoco

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

Spiedini Romana

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

Bocconcini

Oven baked fresh mozzarella wrapped with Parma prosciutto topped with breadcrumbs and splash of tomato *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 *9*.

Italiana - Romaine, tomatoes, purple onions, white Balsamic dressing, shaved Parmigiano *9*.

~ PASTA ~

Spaghetti Pomodoro e Basilico

Napoli imported Gragnano pasta, garlic, cherry tomatoes, Parmigiano Padano and basil *21*.

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 *21*.

Paccheri Bolognese

Large rigatoni pasta with traditional meat sauce *20*.

Gnocchi Amalfitana

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

Fusilli Carbonara

Cork screw shape pasta, pancetta, egg yolk and Parmigiano Reggiano *20*.

Linguini Vongole

Thin linguini, garlic, extra virgin olive oil and baby clams *20*.

Capellini Sinatra

Angel hair pasta tossed with shrimp, scallops, garlic, capers, Gaeta olives, and cherry tomatoes *22*.

~ SECONDI ~

Milanese o Parmigiana

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

Scaloppina Pizzicone

Veal scaloppini, sautéed with shaved garlic, fresh tomato, basil and melted sharp provolone cheese 24.

Saltimbocca alla Romana

Milk-fed veal, in white wine sauce, topped with sage, imported prosciutto, boiled egg and melted mozzarella cheese 25.

Pollo Martini

Pan seared Parmigiano-crusted Chicken breast, sautéed with lemon, white wine, vermouth and topped with fried artichoke hearts 20.

Scarpariello

Boneless chicken, garlic, sausages, lemon, and balsamic demi glaze 21.

Braciola Napoletana

Beef cutlet stuffed and rolled with seasoned breadcrumbs, Parmigiana cheese, pine nuts and prosciutto in a ragu' sauce with cavatelli 26.

Costata di Maiale

Pork chop, garlic breadcrumb crust, hot cherry peppers, vinegar 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 potatoes and vegetable of the day 25.

Cacciucco Livornese

Jumbo shrimp, sea scallops, calamari, clams, mussels in a mildly spicy marinara sauce, capers and Gaeta olives, served over angel hair pasta 32.

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

Chef/Owner, Salvatore Taormina