

ANTIPASTI

Gamberetti

Shrimp in our famous hotsy tots sauce (spicy marinara) 12

Cozze e Vongole Posillipo

Mussels and clams in a spicy marinara sauce 11.

Calamari Fritti

Crispy fried calamari served with house tomato sauce 13.

Vongole Arraccanate

Baked Little Neck clams, garlic, breadcrumbs, wine and lemon 11.

Burrata

Creamy centered Mozzarella, served with sliced vine ripened tomatoes, and balsamic glaze 10.

Pepi Buttafuoco

Fried long Hot Peppers, topped with shaved Parmigiano Reggiano 11.

Spiedini Romana

Fried brochette with mozzarella cheese in a lemony caper sauce 10.

Carpaccio

Filet Mignon carpaccio, arugula, cherry tomatoes, garnished with pistachio nuts, shaved Parmigiano cheese and truffle oil 12.

INSALATA

Pere di Bosco

Mixed baby greens, caramelized pears, fried goat cheese, black currant vinaigrette 8.

Farro

Whole-grain wheat Farro tossed with arugula, cherry tomatoes, roasted peppers, grated cheese 8.

Italiana

Romaine lettuce, tomatoes, and purple onions, white Balsamic vinaigrette, shaved parmigiano cheese 6.

Ventaglio di Stagione

Romaine tossed with frisée, radicchio, pears, and toasted almonds, topped with crumbled goat cheese in a white wine vinaigrette 6.

Endivia Belga

Belgium endive, apples, crumbled Gorgonzola, olive oil & lemon dressing 6.

PASTA

Chitarra Taormina

Thick spaghetti, onions, pancetta, fresh tomatoes, basil, set over fried eggplant, shaved pecorino *18.*

Schiaffettoni

Fresh Rigatoni, ground sausage, and mozzarella cheese in pink vodka sauce *16.*

Fusilli Carbonara

Cork screw pasta, onions, pancetta, Parmigiano Reggiano and egg yolks *17.*

Gnocchi Amalfitana

Homemade potato dumpling, garlic, olive oil, fresh tomato, basil, melted mozzarella *16.*

Pacchieri Bolognese

Large rigatoni pasta with traditional meat sauce *17.*

Linguine Vongole

Manila clams, garlic, extra virgin olive oil and parsley (white or red sauce) *19.*

Capellini Sinatra

Angel hair pasta tossed w/shrimp, scallops, garlic, capers, Gaeta olives, cherry tomatoes *19.*

SECONDI

Vitello Milanese or Parmigiana

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

Scaloppina di Vitello Tre Funghi

Tender milk-fed veal sautéed with mixed mushrooms, in a Marsala wine sauce *20.*

Vitella Sorrentina

Tender milk-fed veal with prosciutto, eggplant and mozzarella cheese, white wine and touch of fresh tomato *20.*

Pollo Martini

Pan seared Parmigiano-crust chicken breast, sautéed with lemon, white wine, vermouth and topped with fried artichoke hearts *18.*

Scarpariello

Boneless chicken, garlic, sausages, lemon, and balsamic demi glaze *19.*

Gamberoni Arracanati

Jumbo shrimp, oreganata style, served with sautéed escarole *19.*

Salmone Rughetta e Arance

Grilled Salmon filet set over arugula, fennel and oranges drizzled w/ balsamic glaze *24.*