

~ ANTIPASTI ~

Salumi e Formaggi (deli board)

Aged Parma prosciutto, mortadella, soppressata.
Parmigiano, olives, hot cherry peppers 16.

Mozzarella di Bufala

Buffalo mozzarella, imported from Italy, served with sliced
vine ripened tomatoes and balsamic glaze 13.

Carpaccio di Bue

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

Acciughe Radici Finocchi

Marinated anchovies, fennel, arugula, celery, red onions,
radishes 12.

Scungilli Salad

Thin sliced conch, arugula, onions, celery, extra virgin
olive oil, lemon 15.

Gamberetti

Shrimp sautéed 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, whit wine
and lemon 13.

Cozze Marinara

P.E.I. mussels, in a mildly spicy marinara sauce 12.

Polpette

Beef Meatballs (2) in ragu sauce w/fresh ricotta cheese 12.

Pepi Buttafuoco

Fried Long Hot Peppers w/ shaved Parmigiano Reggiano 12.

Spiedini Romana

Fried brochette of bread and mozzarella cheese, lemon
caper sauce 13.

Bocconcini

Oven baked fresh mozzarella wrapped with Parma
prosciutto topped with breadcrumbs, splash of tomato 13.

Trippa

Calf’s tripe, slow cooked w/onions, carrots, celery, fresh
tomato, chopped sausage 14.

*Dishes are cooked fresh at the moment; your patience is appreciated.
Special orders, **when available**, require extra time to prepare and
will be subject to an additional charge.*

~ 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 9.

Insalata di Casa

Mixed greens and cherry tomatoes, onions, balsamic
vinaigrette 9.

Stagione

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

Italiana

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

Caesar Salad

Romaine, croutons, Caesar dressing 8.

~ PIZZA ~

SERVED AS APPETIZER ONLY

Margherita Mozzarella, tomato sauce, oregano, basil 12

Sciavata (house specialty) Pan pie pizza, fresh
Roasted tomatoes, red onion, parmigiano and pecorino cheeses,
Breadcrumbs, extra virgin olive oil 14

Capricciosa..Mozzarella, artichokes, mushroom, olives, tomato 14

Bufala e Cilegini Imported bufala mozzarella, cherry
tomatoes, basil 14

4 Formaggi Mozzarella, ricotta, parmigiano, gorgonzola,
tomato 15

Hotsy totsyMozzarella, house spicy hotsy totsy sauce 14

Pizza will arrive when ready. Thank you for your patience.

~ PASTA ~

Chitarra Taormina ... Thick spaghetti, onions, pancetta, fresh tomatoes, basil, set over fried eggplant, shaved pecorino cheese 21.

Fusilli Carbonara ... Cork screw pasta, onions, pancetta, Parmigiano Reggiano, egg yolks 19.

Schiaffettoni ... Fresh short rigatoni, ground sausage, mozzarella cheese, pink vodka sauce 19.

Gnocchi della Casa ... Homemade potato dumplings, garlic, olive oil, fresh tomato, basil, melted mozzarella 20.

Paccheri Bolognese ... Large rigatoni pasta with traditional meat sauce 20.

Spaghetti di Gragnano Sienese ... Thick spaghetti tossed with onions, prosciutto, anchovies cherry tomatoes, Parmigiano, & basil 21.

Penne Norma ... De Cecco penne, tossed with eggplant, tomatoes, onions, basil, shaved aged ricotta 19.

Linguini Hotsy Totsy ... Shrimp in a spicy marinara sauce 26.

Ravioli Aragosta Aurora ... Housemade ravioli, stuffed with lobster meat and fresh herbs and ricotta cheese in a pink vodka sauce 23.

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

Linguine Vongole ... Manila clams, garlic, extra virgin olive oil and parsley (white or red sauce) 20.

~ SECONDI ~

Milanese o Parmigiana ... Veal chop pounded with seasoned breadcrumbs, topped with tricolor salad and shaved Parmigiano cheese ~ or Parmigiana style with penne (enough for 2) 55.

Pollo Martini ... Pan seared Parmigiano-cruste chicken breast, sautéed with lemon, white wine, vermouth and topped with fried artichoke hearts 20.

Costata di Maiale ... Pork chop, garlic breadcrumb crust, hot cherry peppers and vinegar, served w/roasted potatoes 28.

Braciola Napoletana ... Beef cutlet stuffed and rolled w/seasoned breadcrumbs, Parmigiano cheese, pine nuts, prosciutto, ragu' sauce w/cavatelli 28.

Salmone Rughetta e Arance ... Filet of salmon, grilled and set over arugula, fennel and fresh oranges, drizzled with balsamic glaze 28.

Gamberoni ... Jumbo shrimp, oreganata style, served over capellini 26.

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