

~ Antipasti ~

Salumi e Formaggi (deli board)

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

Scungilli Salad

Chilled Conch, arugula, onions, celery, extra virgin olive oil, lemon *15.*

Gamberetti

Shrimp sautéed in our special "Hotsy Totsy" sauce (spicy marinara) *14.*

Frittura di Calamari

Fried Calamari served with house marinara *15.*

Vongole Arraccanate

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

Mozzarella di Bufala

Imported Buffalo Mozzarella, imported from Italy, served with sliced tomatoes and balsamic glaze *13.*

Polpette

Beef and pork meatballs in ragu sauce with fresh ricotta cheese *12.*

Pepi Buttafuoco

Fried long hot peppers with shaved Parmigiano Reggiano *12.*

Spiedini Romana

Fried brochette of bread and mozzarella cheese, with a lemony caper and white wine sauce *13.*

Bocconcini

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

~ Insalata ~

Pere di Bosco

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

Endivia Belga

Belgian endive, apples, crumbled Gorgonzola, olive oil & lemon *9*.

Stagione

Romaine, frisee, and radicchio lettuce, pears, goat cheese, toasted almonds, white balsamic vinaigrette *8*.

Italiana

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

Insalata di Farro

Whole grain farro, arugula, cherry tomatoes and roasted pepper in lemon & vinaigrette dressing *11*.

~ Pasta ~

Chitarra Taormina

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

Schiaffettoni

Fresh short rigatoni, ground sausage, mozzarella cheese, 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*.

Penne Norma

De Cecco penne, with eggplant, tomatoes, onions, and shaved aged ricotta *19*.

Linguini Hotsy Totsy

Shrimp in a spicy marinara sauce *26*.

Capellini Sinatra

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

~ 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) 54.

Scaloppina di Funghi

Veal Scaloppini, in a marsala wine sauce with mixed mushrooms, served with roasted potatoes 26.

Pollo Martini

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

Pollo Scarpariello

Boneless chicken and sliced sausage sautéed in a balsamic sauce with garlic, served with roasted potatoes 20.

Braciola Napoletana

Beef cutlet stuffed with seasoned breadcrumbs, Parmigiano cheese, pine nuts, prosciutto, ragu sauce with cavatelli pasta 28.

Costata di Maiale

Pork chop, garlic breadcrumb crust, hot cherry peppers and vinegar, served with roasted potatoes 28.

Salmone Rughetta e Arance

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

Caicucco Livornese

Jumbo shrimp, clams, mussels, dry sea scallops and calamari, in a light tomato broth with capers, olives and parsley, over angel hair pasta 32.

Gamberoni Oregenata

Jumbo shrimp cooked in a clay pot with thick breadcrumbs with white wine and lemon, served with roasted potatoes 26.

*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.*

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