

Antipasti

Salumi e Formaggi (deli board) ... Aged Parma prosciutto, mortadella, soppressata, capicola, Parmigiano, olives, hot cherry peppers *14.*

Scungilli Salad ... Chilled Conch, arugula, onions, celery, extra virgin olive oil, lemon *13.*

Gamberetti... Shrimp sautéed in our special “Hotsy Totsy” sauce (spicy marinara) *12.*

Frittura di Calamari... Fried Calamari served with house marinara *13.*

Vongole Arraccanate... Baked Little Neck clams, garlic, breadcrumbs, wine and lemon *12.*

Mozzarella di Bufala ... Imported buffalo mozzarella, imported from Italy, served with sliced tomatoes and balsamic glaze *11.*

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

Pepi Buttafuoco... Fried Long Hot Peppers with shaved Parmigiano Reggiano *11.*

Spiedini Romana... Fried brochette of bread & mozzarella cheese, lemon caper sauce *11.*

Bocconcini... Oven baked fresh mozzarella wrapped with Parma prosciutto topped with breadcrumbs, splash of tomato *12.*

Insalata

Pere di Bosco ...Mixed baby greens, caramelized pears, fried goat cheese, black currant vinaigrette *8.*

Endivia Belga ... Belgian endive, apples, crumbled Gorgonzola, olive oil & lemon dressing *7.*

Stagione ... Romaine, frisee, radicchio, pears, goat cheese, toasted almonds, white wine vinaigrette *7.*

Italiana...Romaine, tomatoes, purple onions, white Balsamic dressing, shaved Parmigiano *7.*

Insalata di Farro ... Whole grain farro, arugula, cherry tomatoes and roasted pepper in lemon & vinaigrette dressing *9.*

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

Pasta

Chitarra Taormina ... Thick spaghetti, onions, pancetta, fresh tomatoes, basil, set over fried eggplant, shaved pecorino 19.

Schiaffettoni ... Fresh short rigatoni, ground sausage, mozzarella cheese, pink vodka sauce 17.

Gnocchi della Casa ... Homemade potato dumplings, garlic, olive oil, fresh tomato, basil, melted mozzarella 18.

Paccheri Bolognese ... Large rigatoni pasta with traditional meat sauce 17.

Penne Norma ... De Cecco penne, tossed with eggplant, tomatoes, basil, shaved aged ricotta 17.

Linguini Hotsy Totsy ... Shrimp in a spicy marinara sauce 23.

Capellini Sinatra ... Angel hair pasta tossed with shrimp, scallops, garlic, capers, Gaeta olives, and cherry tomatoes 20.

Secondi

Vitello Milanese or Parmigiana

Veal, pounded with seasoned breadcrumbs, topped with tricolor salad and shaved Parmigiano cheese, (or Parmigiana style with penne pasta) 24.

Scaloppina di Funghi

Veal Scaloppini, in a marsala wine sauce with mixed mushrooms, served with roasted potatoes 23.

Pollo Scarpariello

Boneless Chicken and sliced Sausages sautéed in a balsamic sauce w/ garlic, served with roasted potatoes 19.

Pollo Martini

Pan eared Parmigiano-cruste chicken breast, sautéed with lemon, white wine, vermouth, topped with fried artichoke hearts 18.

Braciola Napoletana

Beef cutlet stuffed and rolled with seasoned breadcrumbs, Parmigiano cheese, pine nuts, prosciutto, ragu' sauce with cavatelli 24.

Salmone Rughetta e Arance

Filet of salmon, grilled and set over arugula, fennel and fresh oranges, drizzled with balsamic glaze 24.

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 23.

Gamberoni

Jumbo shrimp, oreganata style, served over capellini 23.