

APPETIZERS

Hotsy Totsy

Shrimp sautéed in our special spicy marinara 18.

Cozze Diavola

PEI mussels sautéed in hotsy totsy sauce 15.

Frittura di Calamari

Crispy fried Calamari served with house tomato sauce 17.

Vongole Arraccanate

L.I. little neck clams, garlic, breadcrumbs, white wine, and lemon 17.

Pepi Buttafuoco

Fried long Hot Peppers with shaved Parmigiano Reggiano 15.

Burrata Campanese

Imported cream milk mozzarella with cherry tomatoes, olive oil, basil 16.

Spiedini Romana

Fried brochette of bread, mozzarella cheese, lemon caper sauce 16.

Polpette al Sugo

Beef and pork meatballs in ragu sauce with fresh ricotta cheese 15.

Trippa Toscana

Calf's tripe, slow cooked w/onions, carrots, celery, fresh tomato and chopped sausages 18

Stagione

Frisee, radicchio and romaine, goat cheese, fresh pears, toasted almonds, white Balsamic vinaigrette 12.

Italiana

Romaine, tomatoes, purple onions, white Balsamic vinaigrette, shaved Parmigiano 12.

Caesar

Traditional Caesar salad 12

Endivia e Gorgonzola

Belgian endive, apples, crumbled Gorgonzola, olive oil & lemon 11.

There is a 3.5% fee for all credit card payments.

18% gratuity may be added on parties of 6 or more

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PASTA

Campanelle Mare e Monti

Flower-shaped pasta, shrimp, garlic, Gaeta olives, cherry tomatoes and arugula 24.

Chitarra Cacio e Pepe

Fresh spaghetti tossed with imported Parmigiano Reggiano, black pepper 24.

Schiaffettoni

Rigatoni, ground sausage, mozzarella cheese, vodka sauce 22.

Gnocchi Amalfitana

Homemade potato dumpling, tomato sauce, basil, melted mozzarella 24.

Penne Norma

Eggplant, tomato sauce, basil, topped with shaved dried ricotta cheese 22.

Cavatelli Bolognese

Fresh cavatelli with traditional meat sauce garnished with fresh whole-milk ricotta 23.

Linguine Vongole

Thin linguine, garlic, Manila clams, extra virgin olive oil 26.

ENTRÉE

Milanese anche Parmigiana

Veal Chop Parmigiana with penne pasta or Milanese style with a house salad (enough for 2) 67.

Scaloppina ai Funghi di Bosco

Milk-fed veal scaloppine mushrooms, Marsala wine sauce, served with roasted potatoes 28.

Petti di Pollo Martini

Pan seared Parmigiano-crust chicken cutlet with lemon, white wine and vermouth topped with fried artichoke hearts, served with roasted potatoes 25.

Chicken Scarpariello

Boneless Chicken and sausage, garlic, lemon, balsamic vinegar, served with roasted potatoes 25.

Chicken Vodka Parmigiana

In vodka sauce with penne pasta 26.

Costata di Maiale Ciliegini Piccanti

Pork chop, pan roasted w/garlic, breadcrumbs, hot cherry peppers and wine vinegar, served with roasted red bliss potatoes 32.

Gamberoni Arracanati

Jumbo shrimp, oven baked oreganata style, set over angel hair pasta 29.

Salmone Insalatina Rugola e Finocchio

Charcoal grilled filet of Salmon, layered over arugula, oranges & fennel salad, drizzled w/balsamic glaze 29.

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.