

antipasti

ANTIPASTO FOR THE TABLE	\$18
fig & gorgonzola crostini, coppa, eggplant caponata, arancini, roasted peppers, fresh mozzarella & prosciutto di parma	
ARTISINAL CHEESE (FOR TWO)	\$14
kikorangi, Blue (New Zealand), Arethusa Farm Camembert (CT), manchego (Spain), Noble, cave aged cheddar (PA)*Raw Milk	
SALUMI (FOR TWO)	\$16
prosciutto, coppa, spicy soppressata, salame al tartufo	
CALABRIAN CHILI SAUTEED JUMBO SHRIMP	\$12
Fra diavolo style	
GRILLED PORTUGUESE OCTOPUS	\$14
fried farm peppers, romesco sauce, gigante beans	
LOBSTER AND MOZZARELLA	\$15
New England fresh picked lobster, "Lioni" Burrata Mozzarella, Heirloom tomatoes, green beans, lemon and olive oil	
PROSCIUTTO & MELON	\$8
ripe melon, prosciutto di parma, truffle honey	
PROSCIUTTO WRAPPED FIGS	\$12
fig jam, gorgonzola, arugula, saba vinegar, pistachios	
FRIED CALAMARI	\$12
lemon caper aioli & spicy tomato sauce	
PORTUGUESE OCTOPUS 'CARPACCIO'	\$12
green olive vinaigrette, smoked paprika & arugula	
GRILLED ARTICHOKE	\$9
crushed hazelnuts, parmigiano & lemon vinaigrette	
WHIPPED RICOTTA	\$10
grilled ciabatta, local honey, soft herbs & sea salt	
MY AUNT JOSIE'S MEATBALLS	\$12
stracciatella mozzarella, sugo Napolitano	

wood fired brick oven pizza

*We proudly source **Bianco DiNapoli** Organic Vine Ripened California tomatoes 

 SUMMER FLATBREAD	\$10
local peaches, stracciatella, basil pesto, saba vinegar, honey	
OUR BIANCO PIE	\$17
ricotta, goat cheese, red onion, pistachio & truffle honey	
FIG PIE	\$18
fresh mozzarella, gorgonzola, rosemary, prosciutto Di Parma & arugula salad	
WILD MUSHROOM	\$17
fresh mozzarella, Fontina, Parmigiano, basil & truffle paste add prosciutto \$2 add cage free egg \$1	
SMOKED SALMON FLATBREAD	\$15
crème fraiche, red onions & arugula salad	
GRILLED CHICKEN	\$17
fresh mozzarella, roasted peppers, basil pesto & pine nuts	
CAPRICCIOSA	\$18
Organic tomatoes, fresh mozzarella, Taggiasca olives, mushrooms, artichokes, prosciutto	
MARGHERITA	\$15
Organic tomatoes, Fior Di Latte mozzarella & basil add meatballs \$4 add prosciutto \$2	
SPICY SOPPRESSATA	\$17
Organic mozzarella, spicy Calabrian honey, nduja pork	
ITALIAN SAUSAGE	\$17
Organic tomatoes, Taggiasca olives, mozzarella & basil	
PEPPERONI	\$17
Organic tomatoes, mozzarella, red onion & fresh oregano	

Gluten Free Crust Available (\$4)
Our Gluten Free Crust is 100% Vegan and contains no soy, nuts or GMO ingredients
Vegan Cheese Available Upon Request (\$2)

salads

FARM TOMATO SALAD	\$12
"Arethusa Farm" Greenhouse tomatoes, prosciutto, red wine vinaigrette, basil, mozzarella	
CAESAR SALAD	\$9
romaine, radicchio, garlic croutons Grana Padano	
BABY LETTUCES	\$8
shaved celery, radishes & white balsamic vinaigrette	
BOSTON BIBB	\$9
red onions, cucumber, sun dried tomatoes, pine nuts, gorgonzola & lemon vinaigrette	

TOSCANO SALAD	\$10
mixed greens, tomatoes, mozzarella, olives, artichokes, polenta croutons, green beans & balsamic vinaigrette	
CHOPPED KALE	\$10
focaccia croutons, bacon, cranberries, toasted pumpkin seeds, red onion & creamy goat cheese dressing	
WARM PISTACHIO CRUSTED GOAT CHEESE	\$10
gala apples, kale, fennel & radicchio salad & cider vinaigrette	

pasta

SPICY CRAB & LINGUINE	\$24
garlic & heirloom tomato sauce, colossal crab, toasted bread crumbs	
BUCCATINI ALLA NORMA	\$17
organic Californian tomatoes, local melted eggplant  smoked ricotta cheese, basil pesto	
GRANDMA'S RAVIOLI	\$20
chicken & prosciutto filling, guanciale, tomato sugo & Parmigiano appetizer \$10	
HOUSE MADE SQUID INK CAVATELLI	\$24
shrimp, calamari, arr3abiata, scungilli, nduja pork & green olives	
PENNE ALLA VODKA	\$17
sun dried tomatoes, basil, cream & Grana Padano add chicken \$20 add wild shrimp \$24	
WOOD OVEN BAKED RIGATONI	\$21
Italian sausage, peas, plum tomatoes, cream & mozzarella	
RUSTICHELLA RIGATONI BOLOGNESE	\$19
classic meat sauce, fresh ricotta & grated nutmeg	
"MY MOM'S" SPAGHETTI CARBONARA	\$19
pancetta, peas, soft onions, cage free egg & Grana Padano	

main plates

**THANK YOU FOR YOUR CONTINUED SUPPORT
PROUDLY SERVING SINCE 1996
TONIGHT'S ITALIAN CLASSIC SPECIAL IS...**

"PICCATATA" STYLE CONNECTICUT FLUKE	\$22
braised escarole & gigante beans, artichoke puree, baby heirloom tomatoes	
FENNEL & BLACK PEPPER CRUSTED TUNA	\$33
potato cake, green olive tapenade & Italian mixed greens	
DAY BOAT SEA SCALLOPS	\$29
Chorizo, native corn, baby gold potatoes	
MUSTARD BBQ CEDAR PLANKED ORGANIC SALMON	\$27
potato puree, melted leeks, green beans	
WOOD OVEN ROASTED FREE RANGE CHICKEN	\$24
creamy heirloom polenta, roasted broccoli, salsa verde	
GRILLED HANGER STEAK	\$26
Native creamless creamed corn, glazed shitaki mushroom,	
C.A.B. NY SIRLOIN	\$33
braised broccoli rabe, potato puree, glazed cipollini onions	