

Appetito

Vongolette Oreganata o Casino

Vongolette o Cozze Bianco o Posillipo

Calamari Fritti

Carciofi Fritti

Zuppa del Giorno

Crostini di Fegatini

Sourdough brick oven bread topped with a flavorful chicken liver pate.

Bruschetta

Puddica

Foccacia bread with pockets of grape tomato, virgin olive oil, garlic and fresh herbs.

Pane all Gorgonzola

Crostini Saltimbocca

Brick oven bread, prosciutto, roasted peppers, fresh mozzarella.

Bruschetta di Broccoli di Rabe

Spiedini alla Romano

Mozzarella sautéed in a light pomodoro with capers, olives, and sherry.

Peperoni Arrotalati

Roasted pepper, rolled up with chopped olives, capers, raisins, pignoli nuts.

Polenta al forno

Baked polenta layered with sugo di carne and formaggi

Insalata

Bietole

sliced fennel ,beets, arugula with shaved reggiano

Panzanella

vine ripe tomato, basil, evo, shaved red onion and diced brick oven bread

Antipasto al Freddo

assorted artisanal cured meats & cheese

Caprese

fresh mozzarella with ripened tomatoes, roasted peppers, and fresh basil

Tuscan Mista

mixed greens, portabello, sundried tomatoes, pignoli nuts, goat cheese, olive oil, and lemon

**Ceasare*

traditional raw egg ceasare dressing made to order

Bresaola e Prosciutto e Arugula

Pomodoro con Gorgonzola e Arugula

Insalata di Carciofi

artichoke hearts tossed in virgin olive oil ,lemon on a bed of tricolor salad

Insalata di Pesce

calamari, scungilli, shrimp, fresh lemon, garlic and virgin olive oil

Mista

assorted crisp greens

**Consuming raw or undercooked meats, shellfish, or fresh eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

Pasti

Capelli d' Angelo

angel hair, fresh clams accompanied by tender white shrimp and served in its own broth.

Linguinette Gamberi & Vongole

thin linguini tossed with shrimp, little neck clams, in a light plum tomato sauce.

Orechiette Salsiccia e Broccoli di Rabe

little ear pasta with broccoli rabe, sweet or hot sausage, garlic and virgin olive oil.

Rigatoni alla Creole

fresh plum tomatoes, prosciutto, ground veal and sausage, mushrooms, shallots, cream and sherry.

Farfalle San Biagio

bowties with white chicken, asparagus tips, sundried tomato, broccoli, zucchini, garlic, touch of parmigiano.

Pappardelle alla Diavlo

pasta tossed with a puree of cannellini beans, soppressata, chili peppers, escarole, garlic and parmigiano.

Gnocchi Toscana

sweet or hot sausage, pancetta, garlic, baby peas, virgin olive oil, dusted with reggiano.

Spaghettoni al Puttanesca

pasta tossed with plum tomato, gaeta olives, capers, roasted garlic, basil, a hint of anchovies.

Paglia e Fieno

flat spinach and egg pasta, mushrooms, shallots, prosciutto, parmigiano cheese, a touch of cream.

Orechiette alla Carly

pasta tossed with fresh plum tomato, pancetta, baby peas, and shrimp, dusted with parmigiano.

Fettucini alla Katie

chicken, spinach, grilled raddichio, roasted tomato, garlic, evo, dusted with parmigiano.

Pappardelle alla Tage

classic “sugo di carne” meat sauce from Bologna.

Bucatini alla Amatriciana

shallots, prosciutto, pancetta, fresh plum tomato, basil, and dusted with parmigiano.

Tagliatelli alla Roma

pasta tossed with artichoke hearts porcini mushrooms, virgin olive oil and parmigiano.

Piatto Forte

Pollo & Salsiccia Scarpareillo

chicken, sausage, roasted garlic, mushrooms, cherry peppers.

Vitello o Pollo al Forno

eggplant, roasted tomato, fresh mozzarella in a light tomato sauce.

Vitello o Pollo Capricciosa

breaded cutlet shaved red onion, sweet peppers, balsamic dressing.

Livornese

with clams, mussels, shrimp, olives, and capers in a light plum tomato sauce.

Venecian

shrimp, roasted tomato, on a bed of sautéed spinach.

Caruso

dusted with seasoned bread crumbs steeped in evo, lemon, chic peas and fresh herbs.

Brodetto con Fregola

clams, mussels, filet and shrimp with tiny semolina granular pasta.

Contorni

Broccoli di Rabe

Asparagi Griglia

Spinaci o Escarole

Plate Charge \$10.