

# SMALL PLATES

- Brussels Sprouts .....\$10  
Pumpkin Seeds, Bacon & Finished with Balsamic
- Coal Fired Wings.....\$10  
Choice of Traditional Buffalo or Teriyaki
- Crispy Artichoke Hearts .....\$10  
Baby Artichokes Lightly Fried in Extra Virgin Olive Oil & Served with a Lemon Caper Dipping Sauce
- Philly Cheese Steak Rolls ..... \$12  
Served with a Garlic Horseradish Aioli
- Fried Kobe Beef Meatball..... \$12  
Served with Tomato Ragu & Ricotta
- Eggplant Napoleon.....\$13  
Fried Eggplant, Fresh Mozzarella & Beefsteak Tomatoes Stacked & Finished with a Balsamic Reduction
- Clams Casino..... \$14  
Little Neck Clams Topped with Bacon & Breadcrumbs
- Burrata .....\$14  
Local Heirloom Tomato, Sherry Vinegar, Opal Basil & Extra Virgin Olive Oil
- Kung Pao Calamari.....\$13  
Fried Calamari Tossed in an Asian Sweet & Sour Sauce

# SOUPS

- Chicken Soup .....\$7
- Pasta Fagioli.....\$7

# SALADS

- Add • Chicken \$6 • Steak \$9 • Salmon \$8 • Shrimp \$9
- House Salad..... \$8  
Cucumber, Tomato & Shredded Carrots Tossed with a Creamy Balsamic Dressing
- Romaine Caesar..... \$9  
Herb Croutons & Shaved Parmesan
- Bibb & Pear..... \$12  
Butter Lettuce, Spiced Walnuts, Pears & Shaved Pecorino Tossed in a White Balsamic Vinaigrette
- Beet Salad..... \$12  
Baby Arugula, Baby Beets, Toasted Pistachios, Red Onions & Vermont Goat Cheese & a Honey Lemon Vinaigrette
- Grilled Octopus Salad.....\$15  
Cannellini Beans, Crispy Prosciutto, Fennel, Arugula Drizzled with a Lemon Vinaigrette

# CLASSIC PIZZA

12" Small - \$12      16" Large - \$15

# MARGHERITA PIZZA

Fresh Mozzarella & Basil  
12" Small - \$14      16" Large - \$18

# WHITE PIZZA

12" Small - \$14      16" Large - \$18

### Toppings:

Pepperoni	Broccoli	Sausage
Roasted Peppers	Black Olives	Onions
Mushrooms	Meatball	Anchovies
Sun-Dried Tomatoes	Ricotta	Arugula
Extra Cheese	Garlic	Prosciutto di Parma
Spinach	Chicken	Broccoli Rabe

1st Topping \$3 ea. • Additional Topping \$2  
Suggested Max. of 4

# SANDWICHES

Choice of French Fries or a House Salad

- Chicken Parm Sandwich.....\$13
- Pesto Chicken..... \$12  
Grilled Chicken, Fresh Mozzarella, Roasted Tomatoes & Baby Arugula with a Basil Pesto Drizzle Served on a Rustic Hero
- Teriyaki Salmon ..... \$12  
Grilled Salmon, Wasabi Mayo & a Teriyaki Glaze Served on a Brioche Roll
- Fried Eggplant Sandwich .....\$13  
Fresh Mozzarella, Roasted Peppers, Baby Arugula & Balsamic Glaze
- Sliced Skirt Steak Sandwich.....\$14  
Grilled Angus Skirt Steak, Pickled Onions & Baby Arugula with a Herb Aioli Sauce Served on a Baguette
- Cast Iron 8 oz. Cheeseburger.....\$14  
Angus Ground Beef Burger on a Toasted Brioche Roll  
-Add: Bacon \$1 Sautéed Onion & Mushroom \$1

# PASTAS

- Half Portions Available | Gluten Free | Whole Wheat
- Spaghetti & Homemade Meatballs .....\$17
- Penne alla Vodka .....\$18  
Diced Prosciutto, Tomato Sauce & a Touch of Heavy Cream
- Orecchiette .....\$19  
Served in a Garlic Sauce with Ground Sausage Broccoli Rabe & Diced Tomatoes
- Linguine alla Vongole..... \$22  
Sautéed Little Neck Clams Served in a Tomato Broth or White Wine Garlic & Oil Sauce
- Rigatoni Bolognese ..... \$20  
Kobe Beef Bolognese Sauce & Topped with a Dallop of Fresh Ricotta Cheese
- Fettucini ..... \$22  
Diced Shrimp, Asparagus, Tomatoes & a Cream Sauce
- Gnocchi al Forno .....\$19  
Smoked Mozzarella, Tomato Sauce & Fresh Basil

# ENTREES

- Chicken Marsala..... \$24  
French Cut Chicken Breast & Wild Mushrooms Served Over a Parsnip Puree
- Chicken Martini.....\$22  
Parmesan Encrusted Chicken Breast with a Lemon Butter Sauce Served With Roasted Potatoes & Spinach
- Chicken Scarpariello.....\$22  
Roasted Potatoes, Spicy Cherry Peppers, & Sweet Italian Sausage in a White Wine Lemon Broth
- Chicken Parmigiana.....\$19  
Baked & Served Over Penne Marinara
- Atlantic Salmon ..... \$24  
Pan Seared & Served with Oven Roasted Tomatoes & Sautéed Spinach Drizzled with Ext. Virgin Olive Oil
- Sliced Steak Frites..... \$29  
Served with Truffle Parm Fries & Sautéed Spinach Topped with a Red Wine Reduction
- Short Ribs..... \$26  
Boneless Beef Short Ribs Served Over Pappardelle With a Cabernet Demi Glaze Sauce & Shaved Parm

# SIDES

- Truffle Parm French Fries \$8 • Spinach \$8
- Broccoli Rabe \$8 • Potato Croquette Bites \$8

If you have a food allergy, please speak with the owner, manager, chef or your server. The FDA advises consuming raw or undercooked meat, poultry, & seafood increases your risk of foodborne illness.