

antipasti

POLPO | 24

OCTOPUS, EVOO, SLICED POTATO, LEMON, RED ONIONS

CARPACCIO | 19

SLICED RAW FILET MIGNON, ARUGULA, PARMIGIANO, LIGHT PESTO & TRUFFLE OIL

BURRATA | 17

PROSCIUTTO DI PARMA, CHERRY TOMATO, POLENTA, BALSAMIC GLAZE

MEATBALL SKILLET | 17

BEEF MEATBALLS [3], MARINARA, PECORINO ROMANO, CROSTINI

CARCIOFI RIPIENI | 20

STUFFED ARTICHOKE W. SEASONED BREADCRUMBS, PARMIGIANO, GARLIC & OIL

VONGOLE OREGANATA | 19

BAKED LONG ISLAND LITTLE NECKS, LEMON, SEASONED BREADCRUMBS

CALAMARI FRITTI | 19

SERVED W. MARINARA AND HOT CHERRY PEPPER SAUCE

TUNA TARTARE | 20

SUSHI-GRADE, QUAIL EGG, PINE NUTS, GARLIC, PEPPERS, PEAR, CHIPS — MIX IT ALL TOGETHER

COZZE AL SUGO | 17

PEI MUSSELS, LIGHT TOMATO OR GARLIC & WHITE WINE, CROSTINI

SALUMI E FORMAGGI BOARD | 26

ITALIAN CHEESES, MEATS, OLIVES, RED PEPPER

SHRIMP MELISSA | 21

EVOO, GARLIC, LEMON, WHITE WINE, TOUCH OF TOMATO, CROSTINI



SPINACH +6
BROC RABE +7
CAPELLINI OR ZUCCHINI LINGUINI +6

HOT ANTIPASTI

BAKED CLAMS, STUFFED CLAMS, SHRIMP OREGANATA, EGGPLANT ROLLATINI, FRIED CALAMARI

FOR 2: \$38 FOR 4: \$70 FOR 6: \$99

salads

SEAFOOD | 21

OCTOPUS, SHRIMP, CUTTLEFISH, LEMON, EVOO — SERVED COLD

CAPRESE | 17

SLICED FRESH MOZZARELLA & BEEFSTEAK TOMATO, BASIL, RED PEPPER, EVOO, BALSAMIC

SUMMER | 17

LETTUCE, PEAR, FENNEL, CANDIED WALNUTS, GORGONZOLA, CHERRY TOMATOES, LEMON DRESSING

CAESAR | 17

ROMAINE, PARMIGIANO, CROUTONS, CAESAR DRESSING

BARBABIETOLE | 17

ROASTED RED BEETS, ARUGULA, PISTACHIO, ORANGE, SHAVED PARM, HONEY DRESSING

BALDORIA CHOPPED | 23

ITALIAN MEATS & CHEESE, RED PEPPER, TOMATO, OLIVES, LETTUCE BALSAMIC & OIL

ADD ---- CHICKEN 8 GRILLED SHRIMP 12

sides

ASPARAGUS PARMIGIANA 12
BROCCOLI RABE 11

SPINACH 10
ROASTED POTATOES 9

pasta

ORECCHIETTE 'OO-RECK-EE-ET-TAY' | 26

BROCCOLI RABE, SAUSAGE, GARLIC, EVOO

STROZZAPRETI CALABRESI 'STROHT-SAH-PREH-TEE' | 25

SPICY POMODORO W. CALABRIAN CHILI

EGGPLANT RAVIOLI | 25

TRUFFLE CREAM SAUCE

PENNE ROMANA | 26

VODKA SAUCE, ITALIAN SWEET SAUSAGE

PACCHERI ALLA NORMA 'PA-KER-EE' | 24

MARINARA, ROASTED EGGPLANT, DRY-AGED RICOTTA SALATA

GNOCCHI AL PESTO | 25

HOMEMADE W/ RICOTTA, PESTO CREAM SAUCE

LINGUINI VONGOLE | 28

WHITE OR RED CLAM SAUCE, MANILA CLAMS

SPAGHETTI ALLA GRICIA 'GREE-CHA' | 25

PECORINO, SARAWAK BLACK PEPPER, CRISPY GUANCIALE

BUCATINI AMATRICIANA | 26

MARINARA, PECORINO, GUANCIALE

RIGATONI BOLOGNESE | 26

HOMEMADE MEAT SAUCE

secondi

SIDE OF TODAY'S VEGETABLE UNLESS OTHERWISE STATED. PRICES VARY ON SUBSTITUTIONS

SORRENTINO | CHICKEN 30 / VEAL 35

PROSCIUTTO DI PARMA, EGGPLANT, FONTINA, SHERRY WINE, TOMATO SAUCE

MILANESE | CHICKEN 31 / VEAL 36

BREADED AND POUNDED, TOPPED WITH ARUGULA SALAD

MARSALA | CHICKEN 28 / VEAL 35

WILD MUSHROOMS, MARSALA WINE

SCARPARELLO | 33

CHICKEN ON THE BONE, SAUSAGE, RED PEPPERS, HOMESTYLE POTATO CHIPS, LEMON, GARLIC

SALMONE | 33

WILD N. ATLANTIC SALMON, PISTACCHIO CRUST, TEQUILA SAUCE

BRANZINO | 35

MEDITERRANEAN SEABASS FILET, WHITE WINE, LEMON, CAPERS, WITH SPINACH

TONNO | 33

SEARED & SLICED TUNA, BALSAMIC REDUCTION — FENNEL & ARUGULA
RARE/MED RARE ONLY

COSTOLETTA DI MAIALE | 38

PAN-SEARED PORK CHOP, PROSCIUTTO, ASPARAGUS, PROVOLONE, BROWN SAUCE

COSTOLETTA DI VITELLO | 59

16OZ VEAL CHOP GRILLED, ROASTED POTATOES & VEG

PORTERHOUSE FOR TWO | MP

34OZ DRY-AGED PRIME CUT, GRILLED & SLICED, DIANA MUSHROOM SAUCE ON SIDE, ROASTED POTATOES & VEG

EGGPLANT ROLLATINI | 26

[3] STUFFED W RICOTTA & MOZZARELLA, TOMATO SAUCE, PECORINO CHEESE - SERVED W. PENNE MARINARA

PARMIGIANA

SERVED WITH PENNE MARINARA

CHICKEN 30 | VEAL 36 | SHRIMP 32 | VEAL CHOP 63

MAKE IT VODKA +2



OUR MENU PRICES REFLECT A CASH DISCOUNT - A SMALL SURCHARGE IS APPLIED IF PAYING WITH A CREDIT CARD.

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS. GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST.