

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

--OVER-- SPINACH +5
BROC RABE +7
LINGUINI 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** SPINACH **10**
BROCCOLI RABE **11** 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 | 24**
HOMEMADE W/ RICOTTA, PESTO CREAM SAUCE
- LINGUINI VONGOLE | 27**
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**
PROSCIUTTO DI PARMA, EGGPLANT, FONTINA, SHERRY WINE, TOMATO SAUCE CHICKEN **29** / VEAL **35**
- MILANESE**
BREADED AND POUNDED, TOPPED WITH ARUGULA SALAD CHICKEN **31** / VEAL **36**
- SCARPARIELLO | 33**
CHICKEN ON THE BONE, SAUSAGE, RED PEPPERS, HOMESTYLE POTATO CHIPS, LEMON, GARLIC
- MARSALA**
WILD MUSHROOMS, MARSALA WINE CHICKEN **28** / VEAL **35**
- 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 | 36**
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



MENUS REFLECT A CASH DISCOUNT. A 2.76% PROCESSING FEE WILL BE APPLIED TO CREDIT CARD TRANSACTIONS
PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS. GLUTEN FREE OPTIONS ARE AVAILABLE