

Antipasti

ZUPPE DEL GIORNO
ASK YOUR SERVER FOR TODAY’S SOUP

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 +6
LINGUINI OR ZUCCHINI LINGUINI +7
BROCCOLI RABE +8

HOT ANTIPASTI
BAKED CLAMS, STUFFED CLAMS, SHRIMP, 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

ROASTED POTATOES **9**
SPINACH **10**
BROCCOLI RABE **11**
ASPARAGUS PARMIGIANA **12**



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 | 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, CRISPY 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 **34**

MILANESE
BREADED AND POUNDED, TOPPED WITH ARUGULA SALAD
CHICKEN **29** / VEAL **34**

SCARPARIELLO | 32
CHICKEN ON THE BONE, SAUSAGE, RED PEPPERS, HOMESTYLE POTATO CHIPS, LEMON, GARLIC

MARSALA
WILD MUSHROOMS, MARSALA WINE
CHICKEN **28** / VEAL **33**

SALMONE | 33
WILD N. ATLANTIC SALMON, PISTACHIO 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

PARMIGIANA
SERVED WITH PENNE MARINARA
CHICKEN **29** | VEAL **33** | SHRIMP **32** | VEAL CHOP **62**
MAKE IT VODKA +3

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