

Pizza

Gluten Free Pizza Available \$5 Additional

Margherita Tomato, Basil, Fresh Mozzarella	19-
American Tomato, Shredded Mozzarella	18-
Diavla Calabrian Chili Tomato Sauce, Pepperoni, Burrata, Basil, Mike's Hot Honey	22-
P.E.C. Pancetta, Egg, Truffle Parmesan, Ricotta Cheese	22-
Sausage & Broccoli Rabe Creamy Ricotta, Cherry Peppers	21-
Baked Clam (Limited Quantity) Sicilian Oregano, Roasted Garlic, Lemon, EVOO	28-
Prosciutto Di Parma White Pie Sun Dried Cherries, Aged Balsamic	21-
Buffalo Buffalo Buffalo Chicken, Buffalo Mozzarella, Creamy Blue Cheese	23-
Pesto Buffalo Mozzarella, Basil & Arugula Pesto, Onions, Pistachio	21-
Alla Vodka Sausage, Fresh Mozzarella	21-
5 Mushroom Truffle Fontina, Provolone, Mozzarella, Pecorino	20-

Our Artisanal 48 hour fermented dough is made from the finest non GMO Italian wheat milled in Naples

Full Moon Calzone

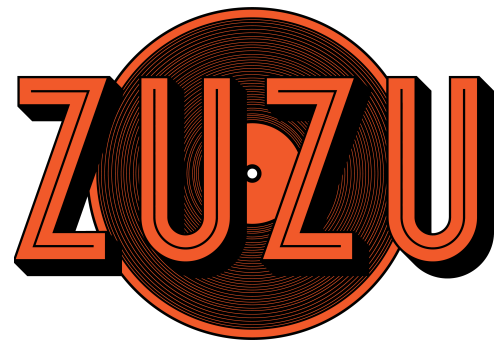
Fresh Mozzarella 22- Whipped Ricotta, Side Marinara	Mortadella 25- Whipped Ricotta, Pistachios
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Toppings

\$3- Calabrian Chili Jalapeño Mushrooms Caramelized Onions Black Olives Roasted Peppers
\$7- Ricotta Xtra Mozz
\$7- Prosciutto
\$5- Pepperoni Meatballs Sausage
\$6- Burrata

Dippers

\$2- Ala Vodka Jalapeño Ranch Fonduta Pesto
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Salumi - Formaggio

\$7- Each Prosciutto di Parma Sopressata di Calabria Sopressata Dolce Pepperoni Mortadella	\$6- Each Parmigiano Reggiano Aged Provolone Grana Pecorino
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Grand Board \$44-

An Assortment Of Our Cured Meats & Cheeses, Served With Sardinian Flatbreads, Fig Jam, Truffle Honey, Apple Mostarda, Olives

Pasta

Gluten Free Pasta Available \$2 Additional

Pacheri Rigatoni Ala Vodka 25- Crumbled Sausage, Shaved Reggiano	Spaghetti Carbonara 25- Smoked Pancetta, Pecorino, Egg
Cavatelli Salsiccia 25- Crumbled Sweet & Spicy Sausage, Broccoli Rabe, Pine Nuts, Pecorino	Linguine White Clams 28- Littlenecks, Garlic, White Wine, Red Chilies, Toasted Focaccia Bread Crumbs
Sunday Sauce 29- Pacheri Rigatoni, Meatballs, Pork, Veal, Sausage, Whipped Basil Ricotta	Fusilli Bianco 25- Slow Braised White Bolognese, Parmesan Toasted Breadcrumbs
Ravioli 22- Fresh Tomato Sauce, Stracciatella	Penne, Chicken Caprese 25- Fresh Mozzarella, Tomatoes & Basil
Spaghetti all' Amatriciana 22- Guanciale, Red Chilies, Tomato	Sautéed Jumbo Shrimp 30- Smoked Pancetta, Linguine, Lemon Basil Scampi

Antipasti

Brooklyn Style Fried Mozzarella Parmigiano, Marinara	14-
Wood Fired Meatballs Creamy Basil Ricotta, Marinara	16-
Italian Nachos Warm House Made Potato Chips, Pancetta, Hot Vinegar Peppers, Gorgonzola Fonduta	16-
Creamy Burrata Caprese Backyard Tomatoes, EVOO, Aged Balsamic	17-
Calamari Fritti Spicy Marinara, Hot Vinegar Peppers, Aioli	19-
Baked Clams Oreganata Sicilian Oregano, Lemon, Garlic & Oil	18-
Arancini Fontina, Mozzarella, Red Chili Aioli, Chick Pea Puree	14-

Insalata

Add Grilled Chicken or Chicken Milanese \$7

Add Salmon \$10, Add Steak \$16, Add Jumbo Shrimp (3pc) \$13

Chopped Romaine Hearts Focaccia Croutons, Parmigiano Reggiano, Creamy Rosemary Caesar	16-
Tricolore Arugula, Radicchio, Endive, Lemon Oil, Balsamic Reduction, Pecorino	15-
Zuzu Chopped Iceberg, Sopressata, Salami, Provolone, Chick Peas, Castelvetrano Olives, Tomatoes, Red Wine Vinaigrette	18-, 16- (without meat)
Arugula Anjou Pears, Gorgonzola, Sun Dried Cherries, Toasted Walnuts, Balsamic Vinaigrette	17-

Entrees

8 Layer Eggplant Parm (Limited Quantity) Spaghetti Marinara	26-
Chicken Parm Spaghetti Marinara (Alla Vodka style available upon request)	27-
Chicken Milanese Arugula, Prosciutto di Parma, Baby Heirloom Tomatoes, Lemon, Shaved Parmigiano, EVOO, Balsamic	27-
Norwegian Salmon Forest Mushroom Risotto, Lemon Pesto, Concentrated Tomatoes	32-

Slow Roasted Pork Chop Scarpariello Fingerling Potatoes, Roasted Peppers, Hot Vinegar Peppers, Sausage, Rosemary Pan Jus	34-
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Chianti Marinated Skirt Steak Truffle Parmesan Shoe String Fries	38-
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Bruschetta Chicken Breaded Cutlet, Fresh Mozzarella, Tomatoes & Basil	27-
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Sides \$9-

Truffle Parmesan Shoestring Fries	Forest Mushroom Risotto
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Consuming raw or undercooked meat, poultry, seafood or shellfish may increase your risk of foodborne illnesses.

Before placing your order, please inform your server if a person in your party has a food allergy