



**PRIMI**

- AFFETTATI MISTI**  
chef's daily selection of  
house-cured meats  
- three 14.5 - five 18.5

**FORMAGGI MISTI**  
chef's daily selection of  
artisanal cheeses  
- three 14.5 - five 18.5

**CHARRED OCTOPUS**  
roasted pepper & garlic hummus,  
celery, red onion, gigante beans,  
basil lemon vinaigrette 22

**GARLIC SHRIMP**  
cannellini beans, fresh tomato,  
spinach, savory breadcrumbs 19.5

**MEATBALL AL FORNO**  
slow-cooked in san marzano  
gravy 14.5
- ZUPPA DEL GIORNO**  
chef's seasonal preparation m.p.

**CRISPY EGGPLANT POLPETTE**  
eggplant meatball filled with  
mozzarella & pecorino, san marzano  
tomato, caper & olive garnish 14

**BANG ISLAND MUSSELS**  
simmered with smoked chorizo,  
shallots and leeks in a lemon, white  
wine & butter emulsion 19

**FRIED CALAMARI**  
pickled cherry peppers, zucchini,  
marinara, lemon & caper aioli 19.5

**WEST PHILLY BAKED CLAMS**  
Ol' school original from Overbrook -  
1dz middleneck clams baked with  
garlic & estate olive oil 16

**PASTA**

- RIGATONI RAPINI**  
sautéed mild italian sausage, broccoli rabe pesto,  
cannellini beans, calabrian chilis, pecorino romano 23.5
- WILD BOAR BOLOGNESE**  
house-made fusilli, pancetta, burrata, micro basil 28.5
- CAVATELLI**  
pancetta, fresh tomato, tomato butter sauce, basil 24
- ANGRY CRAB SPAGHETTI**  
sicilian-style crab gravy, lump crab, chili, garlic, basil 31
- LINGUINE FRA DIAVOLO**  
gulf shrimp, clams, mussels, calamari, basil,  
san marzano tomato emulsion, chili flakes 31
- LOBSTER RAVIOLI**  
garnished with gulf shrimp, lobster brandy crema 30

**ENTRÉES**

- VEAL PICCATA**  
sautéed tenderloin medallions over creamy parmigiano polenta  
rustica, white wine, lemon & caper sauce 32
- NORWEGIAN SALMON**  
saffron cous cous, zucchini, baby shrimp, roasted bell pepper &  
fennel salad, scallop vermouh butter sauce 31.5
- MEDITERRANEAN BRANZINO**  
crispy skin, braised swiss chard, shiitake mushrooms, tomato  
concassé, cannellini beans, baby pasta shells 39.5
- CATCH OF THE DAY** ~ chef's seasonal preparation m.p.
- TUSCAN BURGER**  
premium house burger blend, hickory smoked bacon,  
vermont cheddar, chianti-braised onions, lettuce, tomato,  
brioche bun, salsa rosa, french fries 24
- PAN FRIED PORK CUTLET**  
sakura farms premium pork cutlet, roasted sweet peppers,  
long hots, brûléed onions & provolone 30
- CHICKEN PARMIGIANA**  
mozzarella, san marzano tomato, basil, penne pomodoro 27
- FREE RANGE CHICKEN SALTIMBOCCA**  
sautéed & garnished with prosciutto, fontina, mushrooms,  
sweet garlic sage jus, served over housemade pappardelle 31
- FROM THE BUTCHER** ~ chef's cut of the day m.p.

**INSALATA**

- CAESAR SALAD**  
crisp romaine, shaved  
pecorino, croutons, classic  
caesar dressing 14
- TECA TONNATA**  
imported tuna, tricolore  
salad, olives, long beans,  
tomato, cucumber, pecorino,  
hard-boiled egg, balsamic 18
- DI BRESAOLA**  
thinly-sliced & cured filet  
mignon, arugula salad, lemon,  
parmigiano reggiano 19
- ITALIAN WEDGE**  
iceberg, radicchio, cherry  
tomato, bacon, creamy  
gorgonzola, red onion 14
- ROASTED BEET SALAD**  
red & golden beets, arugula,  
goat cheese, pistachios,  
aged balsamic 18

**WOOD OVEN PIZZA**

To better manage the integrity and consistency of our traditional Roman style pizza, we cannot guarantee the timing of delivery with other menu items. We appreciate your support.

- MARGHERITA** ----- 18  
san marzano tomato, basil, fresh mozzarella
- QUATTRO FORMAGGI** ----- 19  
mozzarella, gorgonzola, ricotta &  
pecorino romano
- TARTUFO E UOVO** ----- 21  
kennett square mushrooms, fontina,  
mozzarella, egg center, truffle essence
- LA SALSICCIA** ----- 19  
pork & fennel sausage, caramelized onions,  
roasted fennel, mozzarella, basil
- DIAVOLO** ----- 20  
san marzano tomatoes, mozzarella, spicy coppa  
ham, pepperoni, calabrian chili, basil
- SAN DANIELE** ----- 20  
prosciutto, mozzarella, baby arugula,  
shaved parmigiano
- SMOKED PANCETTA** ----- 21  
fresh mozzarella, balsamic caramelized  
onions, roasted peppers

**CONTORNI**

- ITALIAN LONG HOTS**  
oven roasted 8
- ROASTED SWEET BELL PEPPERS** 8
- MARINATED IMPORTED CURED OLIVES** 9
- SAUTÉED BROCCOLI RABE**  
mild italian sausage, cannellini beans,  
garlic, estate olive oil,  
red chili flakes 13
- FRIED BRUSSELS SPROUTS**  
pancetta, balsamic 12