

Antipasti

Suprema - Fratelli Galloni prosciutto di Parma, Salumeria Biellese soppressa, Genoa salami & air cured breasola, bella cerginola olives, house roasted peppers, Reggiano – Parmigiano, and Tuscan toast
per una \$14 per due \$22 per tre \$28 per Quattro \$32

.....

Prosciutto - 18 month aged Fratelli Galloni prosciutto di Parma, aged Parmigiano – Reggiano, Bella Cerginola Olives \$15

Formaggio - Coach Farms triple cream goat cheese, NY state -- Podda Classico, Sardinia, Italy -- Parmigiano – Reggiano, Italy -- Castel rosso, Piemonte, Italy -- Pecorino Siena, Siena, Italy - served with amarena cherries \$16

Arugula - Wild Arugula, Navel Orange, crispy calamari, hearts of Palm, calamata olives & citrus oil \$14

Caesar - romaine hearts, homemade Croutons, Parmigiano – Reggiano, Caesar dressing in the wooden bowl \$12

Bella cerginola olives - extra Virgin olive oil & lemon zest \$5

Artesian bread - Italian whole wheat, Ciabatta, and cranberry nut breads \$5

Mescalino - baby greens, fava beans, Toasted pignoli, balsamic vinaigrette, Auricchio provolone, Tuscan toast \$12.5

Calamari Fritti - crispy calamari, homemade marinara Sauce \$12.5

Roasted Almonds - lightly toasted, With sea salt and extra virgin olive oil \$5

Zuppa - Pisselli and pancetta \$4.5 cup \$6 bowl

Pizza & Panini

Napolitana - mozzarella and provolone cheese, homemade tomato sauce, Parmigiano – Reggiano, extra virgin olive oil \$16

Margherita - handrolled mozzarella, fresh tomato and basil, Parmigiano Reggiano, extra virgin olive oil \$17.5

Saliccia - Italian sweet fennel sausage, peppers, Spanish onion, mozzarella and Provolone cheese, homemade tomato sauce, extra virgin olive oil \$17

Bianco - ricotta, mozzarella and provolone cheeses, extra virgin olive oil and Parmigiano – Reggiano \$17

Zucco e Funghi - grated zucchini, shaved portobello, mozzarella and provolone cheese, sweet onion, toasted bread crumbs \$16.5

Pasta

Pasta e fagioli - fagioli & ceci
Beans, prosciutto di Parma, San
Marzano tomatoes, garlic, basil, &
Extra virgin olive oil
\$16

Gnocchi Pomodoro -
Fresh tomatoes, house made gnocchi
Fresh zucchini & garlic, Sicilia Madre
Virgin olive oil, Parmigiano-Reggiano
\$18

Spaghetti Rapini pesto -
Broccoli rabe pesto, pignoli nuts,
Parmigiano – Reggiano, & Sicilian extra
Virgin olive oil
\$19.5

Ravioli - house made with ricotta,
Mascarpone, goat, and mozzarella
cheeses, fresh tomato sauce,
Sweet peas and shaved parmigiano
\$21

Rigatoni - Housemade rigatoni,
Sweet Italian sausage, broccoli rabe,
Cerginola tomatoes, garlic, and
Toasted bread crumbs
\$21

Rigatoni melanzane - imported
Rigatoni, homemade tomato sauce,
Fresh mozzarella, crisp eggplant, and
Parmigiano-Reggiano
\$19

Ziti - oven baked, imported ziti
Pasta with filletto sauce,
Fresh grated mozzarella, homemade
Meatball and julienne fresh basil
\$20

Bolognese - imported EGG
PAPPARDELLE, veal, beef and pork meat
Sauce, with mascarpone cheese and
Shaved Parmigiano-Reggiano
\$22

Linguine vongole - simple and
Classic, fresh clams, garlic, extra
Virgin olive oil, Italian parsley and
Chilis
\$24

Puttanesca - San Marzano tomato,
Garlic, capers, calamata olives and
A hint of anchovie over imported
Penne pasta
\$18

Piatti del Giorno

Fresh Halibut Livornese - fresh New England halibut, San marzano
Tomatoes, capers, garlic, calamata olives, angel hair Milanese \$27

Sole francese - fresh hand cut sole, preserved lemon &
White wine, caperberries and creamy spinach risotto \$25.5

Chicken Mattone - Bell and Evans Frenched half chicken, marinated
In extra virgin olive oil & lemon, grilled under a brick served with sauté Italian
braising greens and lemon zest \$23

Sausage & Chicken Scarpello – cherry peppers, red wine, Italian
vinegar, extra virgin olive oil, capers, fingerling potato and rapini \$24

Bistecca - 20 ounce grilled prime porter house, with broccoli rabe flowers,
Homemade penne rigate with fresh tomato and Reggiano- Parmigiano \$37

Contorni