



caffè, Ristorante, alimentari.

THIS MENU IS ONLY FOR TAKE OUT.

baked

Focaccia___ 10

fresh baked oregano & salt Focaccia filled with Asiago Cheese and Prosciutto Cotto

Fagottini Ripieni___ 10

fresh baked "dumplings" filled with Fresh Ricotta, imported Porcini Mushrooms, evo oil

eggs

uova al tegamino e broccoli___ 15

fried eggs served with imported Porchetta, pan sautee broccoli rabe and toasted bread

uova in camicia___ 15

poached organic eggs served with Prosciutto Cotto (Imported Italian "Ham"), Asiago Cheese, boiled sliced potatoes, evo oil and toasted bread

uova in Purgatorio___ 14

Eggs in Purgatory (2 eggs), southern italian tomato sauce, parsley, imported Cheese and bread

frittata di melanzane___ 15

eggplant and cherry tomatoes Frittata w/ Pecorino Romano, served with green salad and bread

pasta

fusilli con Bottarga, limone e timo ___ 20

fusilli with Bottarga, Lemon zest, Thyme & EVO oil (imported Di Martino "Bronze Drawn" pasta IGP Gragnano, Napoli IT)

paccheri pomodorini e burrata ___ 18

paccheri with fresh cherry tomato sauce, basil, EVO oil and shredded imported burrata and basil

cavatelli e fagioli___ 16

imported fresh Cavatelli, with imported Borlotti Beans, celery, cherry tomatoes, evo oil and rosemary.

tagliatelle con porcini e salsiccia fresca___ 18

imported tagliatelle with imported porcini mushrooms and fresh sausage

spaghetti al pomodorino fresco___ 15

Spaghetti with traditional fresh tomato sauce and basil (imported Di Martino "Bronze Drawn" pasta)

AN ITALIAN EXPERIENCE

secondi

baccalà alla cilentana___ 20

*authentic southern Italian recipe from Cilento:
Iceland salted Cod Fish with potatoes, tomato sauce, black olives, onions, celery and parsley*

polpette al sugo___ 18

meatballs with fresh tomato sauce served with pan sauteed broccoli rabe

costoletta di maiale impanata con rosmarino___ 18

*breaded **pork chop** with rosemary and lemon, served with green salad*

parmigiana di melanzane___ 16

*authentic Italian **Eggplant Parmigiana**, served with green salad and bread*

panini

prosciutto di Parma, pecorino Toscano, patè di olive nere___ 14

ciabatta with 24 mo. aged Prosciutto di Parma, Tuscany Pecorino, imported black olives tapenade

finocchiona, gorgonzola, confettura di fichi___ 14

ciabatta with Finocchiona "salami", Gorgonzola & fig jam

mozzarella, pomodoro e basilico___ 13

ciabatta bread, fresh made mozzarella, tomatoes, basil, e.v.o.oil

Tonno pomodoro e capperi di Pantelleria___ 13

ciabatta bread, imported "CALLIPO" e.v.o oil canned tuna fillets, tomatoes, Pantelleria caper berries

salads & sides

Tonno, pomodorini, Olive di Gaeta, Capperi di Pantelleria___ 14

*green salad with imported "CALLIPO" e.v.o oil canned tuna fillets, cherry tomatoes,
Gaeta's olives, Pantelleria caper berries*

Mozzarella, pomodorini, Olive di Gaeta, Basilico___ 14

green salad with fresh made mozzarella, cherry tomatoes, Gaeta's olives, Basil

insalata verde___ 5

green salad mix with cherrie tomatoes

cavolfiori e carote___ 7

cauliflower and carrots salad, with lemon juice evo oil and parsley

melanzane a funghetti___ 7

pan sauteed eggplants with cherry tomatoes, oregano and evo oil