



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

UNTIL 4:00PM

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

lasagna napoletana___ 21

*baked layers of thin pasta sheets alternating with ragù sauce, imported provola cheese, fresh mozzarella, imported 24months aged Parmigiano Reggiano, boiled eggs.
(imported Di Martino "Bronze Drawn" pasta sheets IGP Gragnano, Napoli IT)*

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___ 19

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

parmigiana di melanzane___ 18

*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

melanzane a funghetti___ 7

pan sauteed eggplants with cherry tomatoes, oregano and evo oil

dolci e dessert

cannoli___ 6.00

portion of 3 Cannoli (3.5"each) with Fresh Ricotta, pistachio granola and dark chocolate

ciambella___ 4.00

fresh baked Italian Breakfast "pound cake"