

ONLY for TAKE OUT



caffè, Ristorante, alimentari.

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- this restaurant is Gratuity Free. -
our menu prices include a fair wage for all our hard working employees.

brunch 'til 4:00pm

brioche con Frittata di melanzane e Mortadella ___ 20

Pain Au Lait filled: Frittata with eggplant, cherry tomatoes and Pecorino Romano cheese and imported Mortadella with Pistachio served with green salad

mozzarella in carrozza ___ 18

breaded mozzarella sandwich served with imported 24 mo.aged Prosciutto di Parma & green salad (filled with imported anchovies From Amalfi Coast)

uova al tegamino e broccoli ___ 16

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

uova in camicia ___ 16

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

uova in Purgatorio ___ 16

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

frittata spaghetti ___ 16

"Spaghetti pie", with 2 eggs, Parmigiano Reggiano, cherry tomatoes and basil

pasta

linguine fiurilli e gamberetti ___ 20

Linguine with squash blossoms, shrimps and cherry tomatoes (imported Di Martino "Bronze Drawn" pasta IGP Gragnano, Napoli IT)

paccheri pomodorini e burrata ___ 20

paccheri with fresh cherry tomato sauce, basil, EVO oil and shredded imported burrata and basil (imported Di Martino "Bronze Drawn" pasta)

pappardelle con porcini e salsiccia fresca ___ 20

imported "bronze drawn" pappardelle with imported fresh porcini mushrooms and fresh sausage

tagliatelle con cuori di carciofo ___ 20

imported tagliatelle with artichoke hearts, fresh white onions, evo oil and parsley

spaghetti al pomodorino fresco ___ 16

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

AN ITALIAN EXPERIENCE

secondi

baccalà alla cilentana___ 22

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

polpette al sugo___ 20

meatballs with fresh tomato sauce served with pan sauteed broccoli rabe

costoletta di maiale impanata con rosmarino___ 21

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

parmigiana di melanzane___ 20

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

panini

prosciutto di Parma, pecorino Toscano, patè di olive nere___ 15

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

finocchiona, gorgonzola, confettura di fichi___ 15

ciabatta with Finocchiona "salami", Gorgonzola & fig jam

mozzarella, pomodoro e basilico___ 14

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

Tonno pomodoro e capperi di Pantelleria___ 14

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___ 15

*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___ 15

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

insalata verde___ 6

green salad mix with cherrie tomatoes

melenzane a funghetti___ 8

pan sauteed eggplants with cherry tomatoes, oregano and evo oil

broccoli in padella___ 9

pan sauteed broccoli rabe

dolci e dessert

cannoli___ 7.00

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

ciambella___ 5.00

fresh baked Italian Breakfast "pound cake"