

- this restaurant is Gratuity Free. -

our menu prices include a fair wage for all our hard working employees.

This price includes the TIP.

sfizi

mozzarella in carrozza___ 21

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

bruschette gourmet ___ 24

bruschetta selection, with vegetables, high end imported cheeses and cured meats

burrata affumicata___ 23

imported smoked burrata with truffle honey, pan sauteed eggplants, cherry tomatoes and basil

paddoccole___ 15

*traditional potato croquettes with imported Pecorino Romano DOP, fresh mozzarella, parsley
served with green salad*

eggs

frittata di melanzane e pomodorini___ 20

*eggplant and cherry tomatoes Frittata with PDO Pecorino Romano cheese,
served with green salad and bread*

uova al tegamino___ 21

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

uova in camicia___ 22

*poached organic eggs served with arugola, Prosciutto Cotto (Imported Italian "Ham"),
Imported truffle Pecorino, potato croquette , evo oil and toasted bread*

frittata di spaghetti___ 20

*"Spaghetti pie", with 2 eggs, Parmigiano Reggiano, cherry tomatoes and basil
served with green salad*

uova in Purgatorio___ 20

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

pasta

gnocchi alla sorrentina ___ 27

*baked gnocchi with fresh mozzarella, tomato sauce and Parmigiano Reggiano
(imported Di Martino "Bronze Drawn" pasta)*

linguine tonno e olive ___ 27

*Linguine with **fresh tuna**, evo oil, black olives, cherry tomatoes, parsley
(imported Di Martino "Bronze Drawn" pasta IGP Gragnano, Napoli IT)*

tagliatelle con porcini e salsiccia fresca ___ 26

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

secondi

polpette al sugo ___ 24

meatballs *with fresh tomato sauce served with pan sauteed broccoli rabe*

parmigiana di melanzane ___ 23

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

salads

Mediterranea ___ 22

*imported "CALLIPO" e.v.o oil Tuna Ventresca "Belly Tuna", radish,
orange, fennel, Gaeta's olives and thyme*

Mozzarella di Bufala Campana DOP ___ 22

*imported Buffalo Mozzarella, red beets, heirloom cherry tomatoes, Basil
add 24 months aged Prosciutto di Parma \$5.00*

Parmigiano Reggiano ___ 21

*imported 36 months aged Parmigiano Reggiano DOP, red radicchio, arugola, walnuts, figs
add 24 months aged Prosciutto di Parma \$5.00*

panini

prosciutto di Parma, pecorino Toscano, patè di olive nere___ 19

*ciabatta with 24 months aged Prosciutto di Parma, Tuscany Pecorino, imported black olives tapenade
(served with green salad)*

finocchiona, gorgonzola, confettura di fichi___ 19

*ciabatta with Finocchiona "salami", Gorgonzola & fig jam
(served with green salad)*

mozzarella, pomodoro e basilico___ 18

*ciabatta bread, fresh mozzarella, tomatoes, basil, e.v.o.oil
(served with green salad)*

Tonno pomodoro e capperi di Pantelleria___ 18

*ciabatta bread, imported "CALLIPO" e.v.o oil canned tuna fillets, tomatoes, Pantelleria caper berries
(served with green salad)*

sides

insalata verde___ 8

green salad mix with cherrie tomatoes

broccoli in padella___ 9

pan sauteed broccoli rabe

melenzane a funghetti___ 9

pan sauteed eggplants, cherrie tomatoes, basil, garlic and evo oil.

peperoni al forno___ 9

fresh peppers baked with olives, capers, garlic, oregano, evo oil

wine

Prosecco___ 15 / 57

producer: Valdo

100% GLERA - region: Valdobbiadene, Veneto IT

Valdobbiadene Prosecco DOCG

white

Falanghina___ 14 / 54

producer: La Capranera

FALANGHINA - region: Cilento, Campania IT

Donnaluna___ 16 / 62

producer: De Conciliis

FIANO - region: Cilento, Campania IT

Palinuro___ 18 / 70

producer: San Salvatore

IGT PAESTUM - region: Cilento, Campania IT

Calpazio___ 70

producer: San Salvatore

GRECO - region: Cilento, Campania IT

rosato

Vetere___ 18 / 70

producer: San Salvatore

region: Cilento, Campania IT

**Awarded "BEST Biodinamic Rosè Wine of The World" 2019*

red

Silenzi___ 13 / 50

producer: PALA

SANGIOVESE, MONICA - region: Sardegna, IT

Capranera Aglianico___ 14 / 54

producer: La Capranera

AGLIANICO - region: Cilento, Campania IT

Lelùsi___ 18 / 70

producer: Lelùsi

AGLIANICO del Vulture - region: Lucania, Basilicata IT

Costa D'Amalfi Furore___ 80

producer: Marisa Cuomo

PIEDIROSSO 50% - AGLIANICO 50% - region: Cetara, Campania IT

cocktails

Venetian Spritz___ 14

Italian Spritz w/Prosecco & Cappelletti Aperitivo

Martini Spritz___ 14

white Spritz w/Prosecco and Martini Bianco

Americano___ 14

Cocchi Vermuth, Aperitivo Cappelletti, orange

Negroni Sbagliato___ 15

Prosecco, Cocchi Vermuth, Aperitivo Cappelletti

Rosa Classico___ 13

Cocchi Americano Rosa, Club Soda, Citrus peel

Mimosa___ 11

Prosecco and Fresh Orange Juice

beer

Torrente___ 10

imported Artisanal Beer from ITALY

AMERICAN PALE ALE 11.2 Oz

ABV 7%

Baladin Nora___ 10

imported Artisanal Beer from ITALY

AMBER ALE 11.2 Oz

ABV 6,8%

Baladin Isaac___ 10

imported Artisanal Beer from ITALY

WHEAT ALE 11.2 Oz

ABV 5%

Sanavalle___ 9

imported Artisanal Beer from ITALY

Belgian AMBER ALE

11.2 Oz

ABV 6%

Giana___ 9

imported Artisanal Beer from ITALY

DOUBLE MALT BEER 11.2 Oz

ABV 8%

Forst___ 8

imported Beer from ITALY

LAGER

11.2 Oz

ABV 4.8%

amaro

Cardamaro___ 10

cardo and blessed thistle, with a short repose in oak

Cocchi Dopo Teatro___ 10

chiretta flowers and a double dose of cinchona bark