

- this restaurant is Gratuity Free. -

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

This price includes the TIP.

sfizi

dorata di mare___ 23

• *baby octopus • baccalà • artichoke • breaded mozzarella w/anchovies*

burrata affumicata___ 23

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

bruschette gourmet___ 24

toasted bread with gourmet toppings (3 PCS)

add 1 \$5

paddoccole___ 19

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

eggs

frittata di melanzane e pomodorini___ 21

*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 Cotto, green salad and toasted bread

uova in camicia___ 23

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

frittata di spaghetti___ 22

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

uova in Purgatorio___ 21

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

*** bread basket \$3.00, bread basket & evo Oil \$5.00**

AN ITALIAN EXPERIENCE

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pasta

Gnocchi ripieni al Tartufo ___ 29

fresh stuffed Gnocchi with ricotta & truffle

served with imported Parmigiano Reggiano sauce and truffle carpaccio

Ravioli Bottarga e Limone ___ 29

handmade ravioli filled with ricotta & Parmigiano, served with Bottarga, Lemon zest, Thyme EVO oil

paccheri pomodorini e burrata ___ 26

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

(imported Di Martino "Bronze Drawn" pasta)

tagliatelle con porcini ___ 27

fresh tagliatelle with imported fresh porcini mushrooms,

truffle pecorino grated

spaghetti al pomodorino fresco ___ 20

Spaghetti with traditional fresh tomato sauce and basil

(imported Di Martino "Bronze Drawn" pasta)

secondi

costoletta di maiale impanata con rosmarino ___ 29

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

parmigiana di melanzane ___ 24

*authentic Italian **Eggplant Parmigiana***

*** bread basket \$3.00, bread basket & evo Oil \$5.00**

AN ITALIAN EXPERIENCE

panini

burrata, mortadella e melanzane a funghetti___ 19

*ciabatta bread, imported buffalo burrata, imported mortadella with pistachio, pan sauteed eggplants
(served with green salad)*

prosciutto di Parma, pecorino Toscano___ 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)*

salads

Mozzarella di Bufala Campana DOP___ 23

*imported Buffalo Mozzarella, red beet, heirloom cherry tomatoes, Basil
add 24 months aged Prosciutto di Parma \$6.00*

Mediterranea___ 23

*Imported Calabrian Tuna, orange, fennel, radish, Gaeta's olives and thyme, evo oil,
balsamic vinegar and hint of salt*

sides

melanzane a funghetti___ 11

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

peperoni al forno___ 11

baked peppers with garlic, evo oil, olives and capers

insalata verde___ 10

green salad mix with cherry tomatoes

*** bread basket \$3.00, bread basket & evo Oil \$5.00**

wine list

sparkling

Prosecco ___ 15 / 58

region: Veneto IT

rosèe

Vetere ___ 18 / 70

*producer: San Salvatore
region: Cilento, Campania IT*

white

Falanghina ___ 16 / 62

*producer: La Capranera
FALANGHINA - region: Cilento, Campania IT*

Trentenare ___ 80

*producer: San Salvatore
FIANO - region: Cilento, Campania IT*

Greco di Tufo ___ 70

*producer: De Conciliis
GRECO - region: Cilento, Campania IT*

Kata del Monte Somma ___ 18 / 70

*producer: Cantine Olivella
CATALANESCA - region: Campania IT*

Lacryma Christi Bianco ___ 70

*producer: Cantine Olivella
CODA DI VOLPE - region: Campania IT*

red

Capranera ___ 16 / 62

*producer: La Capranera
AGLIANICO - region: Cilento, Campania IT*

Lacryma Christi Rosso ___ 18 / 70

*producer: Cantine Olivella
PIEDIROSSO - region: Campania IT*

Bacioilcielo ___ 16 / 62

*producer: De Conciliis
PRIMITIVO IGP - region: Cilento, Campania IT*

Ceraso ___ 80

*producer: San Salvatore
AGLIANICO - region: Cilento, Campania IT*

Costa D'Amalfi Furore ___ 110

*producer: Marisa Cuomo
PIEDIROSSO - AGLIANICO - region: Amalfi Coast IT*

aperitivo cocktails

Venetian Spritz ___ 15

Italian Spritz w/ Prosecco & Cappelletti Aperitivo

White Spritz ___ 15

white Spritz w/ Dry white wine, Club Soda, Lemon

Negroni Sbagliato ___ 16

Prosecco, Cocchi Vermuth, Aperitivo Cappelletti

Americano ___ 15

Cocchi Vermuth, Aperitivo Cappelletti, Club soda

Mimosa ___ 12

Prosecco and Fresh Orange Juice

amaro & vermouth

Cardamaro ___ 11

cardo and blessed thistle, with a short repose in oak

Dolin Bianco ___ 11

extra dry white vermouth

Cocchi Torino ___ 11

vermouth aperitivo from Torino

beers

Torrente ___ 12

imported Artisanal Beer from ITALY
AMERICAN PALE ALE 11.2 Oz
ABV 7%

Baladin Nora ___ 12

imported Artisanal Beer from ITALY
AMBER ALE 11.2 Oz
ABV 6,8%

Baladin Isaac ___ 11

imported Artisanal Beer from ITALY
WHEAT ALE 11.2 Oz
ABV 5%

Sanavalle ___ 10

imported Artisanal Beer from ITALY
Belgian AMBER ALE
11.2 Oz
ABV 6%

Giana ___ 10

imported Artisanal Beer from ITALY
DOUBLE MALT BEER 11.2 Oz
ABV 8%

Forst ___ 9

imported Beer from ITALY
LAGER
11.2 Oz
ABV 4.8%