

**antipasti**

ANTIPASTO FOR THE TABLE	\$18
fig & gorgonzola crostini, coppa, eggplant caponata, arancini, roasted peppers, fresh mozzarella & prosciutto di parma	
ARTISINAL CHEESE (FOR TWO)	\$14
kikorangi, Blue (New Zealand), Arethusa Farm Camembert (CT), manchego (Spain), Noble, cave aged cheddar (PA)*Raw Milk	
SALUMI (FOR TWO)	\$16
prosciutto, coppa, spicy soppressata, salame al tartufo	
GRILLED WILD ARGENTINIAN SHRIMP	\$12
preserved myer lemon, salsa verde	
GRILLED PORTUGUESE OCTOPUS	\$14
butter braised lentils, sherry vinegar, potatoes, salsa verde	
PORTUGUESE OCTOPUS 'CARPACCIO'	\$12
green olive vinaigrette, smoked paprika & arugula	
FRIED CALAMARI	\$12
lemon caper aioli & spicy tomato sauce	
CRISPY CITRUS PORK BELLY	\$12
sunchoke puree, cara cara orange, ginger vinaigrette	
LIONI BURATTA MOZZARELLA	\$11
marinated beets, arugula, EVOO	
TRUFFLED RISOTTO FRITTERS	\$8
GRILLED ARTICHOKE	\$9
crushed hazelnuts, parmigiano & lemon vinaigrette	
WHIPPED RICOTTA	\$10
grilled ciabatta, local honey, soft herbs & sea salt	
MY AUNT JOSIE'S MEATBALLS	\$12
stracciatella mozzarella, sugo Napolitano	
ROASTED BRUSSEL SPROUTS	\$10
crispy mortadella, raisin vinaigrette	

wood fired brick oven pizza

BRUSSEL PIE	\$17
caramelized onions, robiola cheese, truffle paste	
add prosciutto \$2	
OUR BIANCO PIE	\$17
ricotta, goat cheese, red onion, pistachio & truffle honey	
FIG PIE	\$18
fresh mozzarella, gorgonzola, rosemary, prosciutto Di Parma & arugula salad	
WILD MUSHROOM	\$17
fresh mozzarella, Fontina, Parmigiano, basil & truffle paste	
add prosciutto \$2 add cage free egg \$1	
SMOKED SALMON FLATBREAD	\$15
crème fraiche, red onions & arugula salad	
GRILLED CHICKEN	\$17
fresh mozzarella, roasted peppers, basil pesto & pine nuts	
CAPRICCIOSA	\$18
San Marzano tomatoes, fresh mozzarella, Taggiasca olives, mushrooms, artichokes, prosciutto	
MARGHERITA	\$15
San Marzano tomatoes, Fior Di Latte mozzarella & basil	
add meatballs \$4 add prosciutto \$2	
SPICY SOPPRESSATA	\$17
scamorza smoked mozzarella, spicy Calabrian honey, nduja pork	
ITALIAN SAUSAGE	\$17
San Marzano tomatoes, Taggiasca olives, mozzarella & basil	
PEPPERONI	\$17
San Marzano tomatoes, mozzarella, red onion & fresh oregano	

Gluten Free Crust Available (\$4)**salads**

CAESAR SALAD	\$9	TOSCANO SALAD	\$10
romaine, radicchio, garlic croutons Grana Padano		mixed greens, tomatoes, mozzarella, olives, artichokes, polenta croutons, green beans & balsamic vinaigrette	
BABY LETTUCES	\$8	CHOPPED KALE	\$10
shaved celery, radishes & white balsamic vinaigrette		focaccia croutons, bacon, cranberries, toasted pumpkin seeds, red onion & creamy goat cheese dressing	
WARM PISTACHIO CRUSTED GOAT CHEESE	\$10	BOSTON BIBB	\$9
gala apples, frisee salad & cider vinaigrette		red onions, cucumber, sun dried tomatoes, pine nuts, gorgonzola & lemon vinaigrette	
SHAVED BRUSSEL SPROUT SALAD	\$9		
toasted pumpkin seeds, cranberries, Autumn vinaigrette, truffle Pecorino			

pasta

"OUR WOOD OVEN BAKED MEAT LASAGNA"	\$20
HOUSE MADE CAVATELLI ALLA AMATRICANA	\$22
guanciale, "aunt josies meatball", Parmigiano	
HOUSE MADE RICOTTA GNOCCHI	\$23
braised short rib and ox tail ragu, truffle pecorino, toasted bread crumbs	
ORRECHIETTI ALLA SCARPIELO	\$22
braised chicken, sweet sausage ragu, roasted peppers, stracciatella mozzarella	
HOUSE MADE SQUID INK CAVATELLI	\$24
shrimp, calamari, arrabiata, scungilli, nduja pork & green olives	
PENNE ALLA VODKA	\$17
sun dried tomatoes, basil, cream & Grana Padano	
add chicken \$20 add wild shrimp \$24	
WOOD OVEN BAKED RIGATONI	\$21
Italian sausage, peas, plum tomatoes, cream & mozzarella	
RUSTICHELLA RIGATONI BOLOGNESE	\$19
classic meat sauce, fresh ricotta & grated nutmeg	
"MY MOM'S" SPAGHETTI CARBONARA	\$19
pancetta, peas, soft onions, cage free egg & Grana Padano	
GRANDMA'S RAVIOLI	\$20
chicken & prosciutto filling, guanciale, tomato sugo & Parmigiano	
appetizer \$10	

main plates**THANK YOU FOR YOUR CONTINUED SUPPORT
PROUDLY SERVING SINCE 1996
TONIGHT'S ITALIAN CLASSIC SPECIAL IS...**

DAY BOAT SCALLOPS	\$29
lemon & fennel risotto, citrus salad, orange gastrique	
HERB CRUSTED ATLANTIC COD	\$24
confit sweet potato, myer lemon broccolini, sunchoke puree	
LONG ISLAND SPICED DUCK BREAST	\$28
goat cheese potato, sautéed spinach, golden raisin agro dolce	
FENNEL & BLACK PEPPER CRUSTED TUNA	\$32
potato cake, green olive tapenade & Italian mixed greens	
MUSTARD BBQ CEDAR PLANKED ORGANIC SALMON	\$27
potato puree, melted leeks, green beans	
SLOW BRAISED LAMB SHANK	\$24
pecorino roman gnocchi, golden raisin broccoli rabe, myer lemon gremolata	
PAN ROAST USDA PRIME RIBEYE	\$45
cauliflower "gratin", herb roasted potatoes, wild mushroom marsala au jus	
WOOD OVEN ROASTED FREE RANGE CHICKEN	\$24
creamy heirloom polenta, roasted broccoli, salsa verde	
C.A.B. NY SIRLOIN	\$33
braised broccoli rabe, potato puree, glazed cipollini onions	