

**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), Coupole aged goat (VT), manchego (Spain), Noble, cave aged cheddar (PA)*Raw Milk	
SALUMI (FOR TWO)	\$16
prosciutto, coppa, spicy soppressata, salame al tartufo	
FRIED CALAMARI	\$12
lemon caper aioli & spicy tomato sauce	
CHARRED BRUSSEL SPROUTS	\$10
crispy mortadella, pepitas and raisin vinaigrette	
CALABRIAN CHILI SAUTEED JUMBO SHRIMP	\$12
Fra diavolo style	
GRILLED PORTUGUESE OCTOPUS	\$14
spicy aioli, pancetta, gigante beans, chimichurri	
PORTUGUESE OCTOPUS 'CARPACCIO'	\$12
green olive vinaigrette, smoked paprika & arugula	
MYSTIC CHEESE CO. MELINDA MAE	\$9
Kumquat marmalade & grilled crostini	
PROSCIUTTO WRAPPED GORGONZOLA DATES	\$12
brussel sprouts "salad", candied walnuts	
GRILLED ARTICHOKEs	\$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	
LIONI FRIED MOZZARELLA	\$10
WOOD OVEN ROASTED CAULIFLOWER	\$10
almond romesco sauce, sage caper brown butter	

wood fired brick oven pizza

*We proudly source Bianco DiNapoli	
	
Organic Vine Ripened California tomatoes	
SHRIMP SCAMPI PIE	\$18
lemon, capers, chili & garlic, mozzarella, parmigiano reggiano	
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 \$1v	
BRUSSEL SPROUTS & TRUFFLE	\$17
truffle paste, caramelized onions, Fontina, Parmigiano & mozzarella	
GRILLED CHICKEN	\$17
fresh mozzarella, roasted peppers, basil pesto & pine nuts	
CAPRICCIOSA	\$18
organic tomatoes, fresh mozzarella, Taggiasca olives, mushrooms, artichokes, prosciutto	
MARGHERITA	\$15
organic tomatoes, Fior Di Latte mozzarella & basil	
add meatballs \$4 add prosciutto \$2	
SMOKED SALMON FLATBREAD	\$15
crème fraiche, red onions & arugula salad	
SPICY SOPPRESSATA	\$17
organic mozzarella, spicy Calabrian honey, nduja pork	
ITALIAN SAUSAGE	\$17
organic tomatoes, Taggiasca olives, mozzarella & basil	
PEPPERONI	\$17
organic tomatoes, mozzarella, red onion & fresh oregano	
Gluten Free Crust Available (\$4)	
<i>Our Gluten Free Crust is 100% Vegan and contains no soy, nuts or GMO ingredients</i>	
Vegan Cheese Available Upon Request (\$2)	

salads

CAESAR SALAD	\$9
romaine, radicchio, garlic croutons Grana Padano	
BABY LETTUCES	\$8
shaved celery, radishes & white balsamic vinaigrette	
BOSTON BIBB	\$9
red onions, cucumber, sun dried tomatoes, pine nuts, gorgonzola & lemon vinaigrette	
GEM LETTUCE & BUFFALO MOZZARELLA	\$12
cabernet wine vinaigrette, green olives, prosciutto di parma & pepperoncini	

TOSCANO SALAD	\$10
mixed greens, tomatoes, mozzarella, olives, artichokes, polenta croutons, green beans & balsamic vinaigrette	
CHOPPED KALE	\$10
focaccia croutons, bacon, cranberries, toasted pumpkin seeds, red onion & creamy goat cheese dressing	
WARM PISTACHIO CRUSTED GOAT CHEESE	\$11
gala apples, fennel & radicchio salad & cider vinaigrette	

pasta

HOUSE MADE RICOTTA GNOCCHI	\$24
ragu of braised veal, peas, porcini mushroom duxelle, truffle butter, truffle Pecorino cheese	
HOUSEMADE SQUID INK CAVATELLI	\$24
shrimp, calamari, arrabiata, scungilli, nduja pork & green olives	
PENNE ALLA VODKA	\$17
sundried tomatoes, basil, cream & Grana Padano	
with chicken \$20 with wild shrimp \$24	
GRANDMA'S RAVIOLI	\$20
chicken & prosciutto filling, guanciale, tomato sugo & Parmigiano	
WOOD OVEN BAKED RIGATONI	\$21
Italian sausage, peas, plum tomatoes, cream & mozzarella	
RUSTICHELLA RIGATONI BOLOGNESE	\$19
classic meat sauce, fresh ricotta & grated nutmeg	
ORECCHIETTE ALLA SCARPARELLO	\$21
ragu of chicken & fennel sausage, San Marzano tomatoes, Cubanelle peppers & stracciatella mozzarella	
"MY MOM'S" SPAGHETTI CARBONARA	\$19
pancetta, peas, soft onions, cage free egg & Grana Padano	
HOUSEMADE PAPPARDELLE	\$18
pork ragu alla Napolitana & smoked whipped ricotta	

main plates

PAN SEARED BRANZINO	\$26
tri color potatoes, roasted peppers, artichokes, rapini, pistachio caper salsa verde	
FENNEL & BLACK PEPPER CRUSTED TUNA	\$33
potato cake, green olive tapenade & Italian mixed greens	
DAY BOAT SEA SCALLOPS	\$29
crab & meyer lemon mascarpone risotto, blood orange gastrique & cara cara oranges	
MUSTARD BBQ CEDAR PLANKED ORGANIC SALMON	\$27
potato puree, melted leeks, green beans	
TUSCAN POT ROAST	\$24
cauliflower puree, roasted Brussel sprouts, horseradish gremolata, 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	
SPICED ORANGE GLAZED LONG ISLAND DUCK	\$28
shiitake farroto, charred broccolini, kumquat marmalade, marsala orange sauce	