

# Antipasti

<b>Mozzarella Di Buffalo e Burrata</b>	18
imported buffalo mozzarella & burrata with tomato and prosciutto di parma	
<b>Insalata Di Polipo E Patate</b>	18
spanish octopus, baby potatoes, celery, garlic & gaeta olives in a lemon & extra virgin olive oil dressing	
<b>Delizia Di Gamberi</b>	18
shrimp & smoked mozzarella wrapped in prosciutto, lightly breaded & pan roasted served with tri color, fennel & orange salad	
<b>Zampina Di Cinghiale</b>	18
hand made wild boar sausage over sautéed broccoli rabe, cherry peppers, gaeta olives, roasted garlic & extra virgin olive oil	

<b>Vongole Gratiné</b>	16
manilla clams in white wine, roasted garlic & dusted with seasoned breadcrumbs	
<b>Cozze Al Pesto</b>	16
mussels with white wine, roasted garlic cannellini beans & a drizzle of pesto	
<b>Antipasto Italiano</b>	24
lamb prosciutto, speck, finocchiona parmigiano reggiano, moliferno al tartufo, roccolo al balsamico and mixed olives	
<b>Salame Di Cinghiale</b>	18
wild boar salami, apple, walnuts, shaved parmigiano & truffle honey	
<b>Carpaccio Di Manzo</b>	18
thinly sliced raw beef garnished with arugula & shaved parmigiano	
<b>Fritto Misto</b>	16
fried calamari and shrimp	

# Insalate

<b>Pera E Pecorino</b>	16
red wine poached pears over a bed of frisee topped with toasted almonds and shaved pecorino drizzled with red wine reduction	
<b>Tre Colore</b>	12
radicchio, endive & arugula with extra virgin olive oil & fresh lemon dressing topped with shaved parmigiano	
<b>Cesare</b>	12
romaine lettuce with croutons tossed in a homemade anchovy parmigiano dressing	
<b>Rughetta E Finocchio</b>	18
arugula, fennel, orange, shaved pecorino with grilled shrimp	

<b>Insalatissima</b>	15
mesculine greens with dried cranberries, carmelized walnuts, goat cheese, strawberry, and crispy prosciutto with homemade raspberry vinaigrette	
<b>Garden City</b>	15
chopped romaine lettuce with tomato, crispy bacon, cucumber, red onion, homemade fresh mozzarella & gaeta olives tossed in a balsamic vinegar & extra virgin olive oil dressing	
<b>Riccia</b>	16
frisee, avocado, roasted corn, tomatoes and grilled chicken in a red wine vinaigrette	

# Piatti Tipici

<b>Pasta Fagioli</b>	12	<b>Escarole &amp; Beans</b>	12
<b>Minestrone</b>	12	<b>Meatballs</b>	12

# Pasta

<b>Strascinate Pugliesi</b>	14
fresh leaf shaped pasta with broccoli rabe, handmade sausage in roasted garlic and extra virgin olive oil	
<b>Cavatelli Conversanese</b>	14
homemade cavatelli, sautéed with carmelized onion, fresh spinach & smashed fava beans	
<b>Trofie Al Pesto</b>	14
trofie pasta with basil pesto, potato, shrimp & cherry tomato	

<b>Gnocchi Di Alberobello</b>	16
homemade olive gnocchi with cherry tomatoes, roasted garlic, extra virgin olive oil, arugula and dry shaved ricotta	
<b>Spaghetti Cacio Pepe</b>	16
spaghetti with imported cacio cheese & fresh crushed black peppercorns	
<b>Rigatoni Siciliana</b>	14
fresh plum tomato sauce with eggplant, topped with marinated fresh buffalo mozzarella	

# Secondi

<b>Croccante</b>	15
chicken breast lightly breaded & grilled topped with chopped caprese salad & served over warm crispy escarole salad	
<b>Scarpariello</b>	14
boneless chicken sautéed with handmade sausage, artichoke hearts, lemon, rosemary roasted garlic in a brown sauce	
<b>Margherita</b>	14
breaded chicken topped with fresh plum tomato sauce and melted homemade fresh mozzarella	

<b>Limone</b>	17
veal sautéed with capers, asparagus, & artichokes in a lemon white wine sauce	
<b>Saltimbocca</b>	17
veal sautéed in white wine sage sauce topped with prosciutto & mozzarella served over spinach	
<b>Prataiola</b>	17
veal sautéed with prosciutto & fresh peas in a porcini cognac sauce	
<b>Bronzino Alle Erbe</b>	19
mediterranean sea bass with fresh mixed herbs served with tri color salad and shaved parmigiano	
<b>Gamberi Scampi</b>	18
shrimp in a lemon white wine, roasted garlic sauce served with grilled zucchini	

# Contorni

<b>Broccoli Rabe</b>	<b>Roasted Potatoes</b>
<b>Asparagus</b>	<b>Spinach</b>
<b>Brussell Sprouts &amp; Pancetta</b>	10

# Antipasti

## Risotto

**Risotto Ai Porcini** *with porcini mushrooms* 22

**Risotto Ai Frutti Di Mare** *with mixed seafood* 24

**Risotto** *with shrimp, lemon and arugola* 22

## Old Fashioned Favorites

<b>Pasta Fagioli</b>	8	<b>Minestrone</b>	8
<b>Escarole And Beans</b>	10	<b>Stracciatella</b>	8
<b>Lentil Soup</b>	8		

