



- NONNA'S FAMOUS MEATBALL SALAD | 16**
two meatballs, ricotta, romaine, arugula, red onion
cherry tomatoes, kalamata olives
pecorino romano,
tossed in red wine vinaigrette
CAESAR | 15
romaine, croutons, pecorino romano
homemade caesar dressing
ITALIAN CHOPPED SALAD | 18
romaine, soppressata, prosciutto cotto
imported mortadella, salmani, fresh mozzarella
provolone, chickpeas, kalamata olives
cherry tomatoes, red onion
parmigiano reggiano

BURRATA | 16
24-month aged San Daniele
prosciutto, arugula, evoo

ANTIPASTI

GARLIC BREAD
half 10 / full 14
garlic butter, pecorino, evoo

- MEATBALLS | 15**
two meatballs simmered in
tomato sauce topped with fresh ricotta
PEI MUSSELS | 15
marechiara with fresh cherry tomatoes
in a lite tomato sauce

- GAMBERI | 16**
charred, grilled shrimp marinated in
our italian garlic herb seasoning
ARANCINI | 12
wagyu beef, peas, mozzarella, rice

WOOD ROASTED WINGS | 15
marinated in house for 24 hours
ranch or bleu cheese dressing.
choice of house garlic parmesan or hot sauce

CALAMARI FRITTI | 16
flash fried calamari, cherry peppers

CLAMS OREGANATA | 15
white wine garlic & butter sauce

GRILLED OCTOPUS | 18
charred octopus marinated in our
Italian garlic herb seasoning

EGGPLANT ROLLATINI | 14
ricotta cheese, tomato sauce
fresh mozzarella

12" WOODFIRED PIZZAS

MARGHERITA | 16
tomato sauce, fresh sliced
mozzarella, basil, evoo

WHITE WOOD | 21
mortadella, stracciatella, pistacchio
fresh mozzarella, pesto, basil

**ask your server to see full pizza menu*

FRESH PASTA

RAVIOLI | 20
pastosa cheese ravioli, marinara sauce

LINGUINE VONGOLE | 24
marechiara with fresh cherry tomatoes
in a lite tomato sauce

PASTA e PISELLI | 23
lumache rigate pasta, cream, peas, guanciale

SPICY MEZZI RIGATONI | 23
spicy vodka sauce, calabrian chili
SPAGHETTI RIGATI CON POLPETTE | 23
marinara sauce

PAPPARDELLE | 23
ragu bolognese

FETTUCCINE NERO | 32
squid ink pasta
lobster & shrimp in pink sauce
calabrian chili

CARNE E PESCE

CHICKEN PARMIGIANA | 25
Bell & Evans chicken, fresh mozzarella
stracciatella, tomato sauce,
reggiano parmesan-

EGGPLANT PARMIGIANA | 23
lightly fried eggplant, tomato sauce
fresh mozzarella, stracciatella

VEAL CHOP-MILANESE/PARMIGIANA | 45
arugula, cherry tomato, red onion
shaved pecorino romano
PORK CHOP | 28
sweet and sour peppers & onions

14 oz. PRIME NY STRIP | 46
baby arugula, cherry tomatoes
parmesan cheese
 10 oz. PRIME FILET MIGNON | 44
demi glaze, roasted garlic
grilled asparagus

SIGNATURE BURGER | 20
dry aged chuck, brisket, short rib blend
signature sauce, lettuce, tomato, onion
pickles, side of fries

SALMON | 25
miso honey glaze, grilled asparagus

RED SNAPPER | 36
broiled, sicilian style snapper, garlic
herbs, evoo, white wine sauce
grilled asparagus

BRANZINO | 32
broiled, sicilian-style branzino
garlic, herbs, evoo
white wine sauce, grilled asparagus

SIDES

- HANDCUT FRIES | 10** **MAC & CHEESE | 10** **BROCCOLI RABE | 10**
WILD MUSHROOM | 10 **STREET CORN | 10** **MASHED POTATOES | 10**

= House Favorite

DOLCI

CANNOLI
GELATO

Our menu has been thoughtfully curated by our chef, with each dish crafted to deliver a balanced & intentional flavor experience. To preserve the integrity of these creations, we kindly ask that no modifications be made to menu items. Altering ingredients can compromise the overall quality & harmony of the dish.