

SMALL PLATES

- Mussels** sautéed in olive oil, garlic & white wine; choice of red or white sauce 19
- Calamari** calamari rings & tentacles lightly fried and served with a side of marinara 20
- Crispy Cauliflower** lightly fried & served with side marinara 15
- Fried Mozzarella** lightly breaded and fried served with marinara 15
- Spicy Calamari** lightly fried tossed with sausage, arugula, and spicy marinara 19
- Stuffed Meatballs** freshly ground beef & veal stuffed with fontina, tossed with marinara 15
- Risotto Balls** stuffed with fontina cheese & basil, served over marinara 15
- Roasted Vegetables** zucchini, peppers, artichokes, and eggplant served with feta and parmesan cheese 16
- Soup** traditional pasta fagioli soup 8

SALADS

- Mista** mixed greens, grape tomatoes, frisée lettuce, carrots, olives & house dressing 17
- Caesar** romaine, croutons, shaved parmesan & homemade Caesar dressing 18
- Arugula** endive, radicchio, sundried tomatoes, shaved parmesan & honey balsamic dressing 19
- Siciliana** mixed greens, mozzarella, roasted peppers, olives, capers, anchovies, carrots, grape tomatoes, artichokes & house dressing 20
- Mediterranean** mixed greens, shrimp, red onions, cucumbers, grape tomatoes, peppers, olives, carrots, and feta cheese in balsamic house dressing 24
- Kale** baby kale, apple slices, cherry tomatoes, chopped pistachios, parmesan, and lemon mustard dressing 20

ADD TO ANY SALAD CHICKEN +9 SHRIMP +9

PASTA

- Fettuccine Cielo** chicken & shrimp sautéed with onions & garlic in a creamy tomato sauce served over homemade fettuccine 30
- Rigatoni Ala Vodka** pork pancetta, red onions & parmesan in a blush cream sauce 22
- Eggplant Parmesan** lightly fried eggplant circles topped with homemade marinara, ricotta and mozzarella served with spaghetti 23
- Rigatoni Bolognese** traditional beef and veal sauce 22
- Homemade Cheese Ravioli** in a blush cream, alfredo, or marinara sauce served with broccoli 22
- Gemelli Arugula** chicken sautéed with arugula, tomatoes and tossed in a parmesan white wine sauce 21
- Baked Spaghetti** homemade spaghetti, alfredo cream, peas, smoked turkey, and topped with parmesan baked until crispy in our coal oven 22
- Pappardelle Short Rib** house-made pappardelle braised shredded short rib, mushrooms marinara 27

Sub: Zucchini Pasta +5
 Gluten Free Penne +3 Risk of gluten cross contamination



ARTISINAL COAL OVEN PIZZA

2 Sizes: MD 14" LG 16" 28 MEDIUM 36 LARGE

*OUR ARTISINAL PIZZAS HAVE BEEN CAREFULLY CRAFTED & CANNOT BE MODIFIED

- ***Pietro** smoked mozzarella, prosciutto & baby arugula, drizzled with truffle oil
- ***Barese** spicy pork sausage, hot basil pesto, tomato sauce, and mozzarella
- ***Piccante** capicola ham, aged provolone, crushed red pepper, tomato sauce
- ***Short Rib** tender short rib, caramelized onions, parmesan, alfredo truffle sauce
- ***Vegan Pesto** vegan cheese, tofu ricotta, cherry tomatoes, zucchini, topped with pea and basil pesto and drizzled with balsamic reduction
- ***Formaggi & Sausage** four cheeses, chicken sausage, diced tomatoes, & spinach

CLASSIC COAL OVEN PIZZA (Create Your Own)

Classic Margarita tomato sauce, basil & mozzarella 23 MEDIUM 28 LARGE
Cauliflower Crust 10" tomato sauce, basil & mozzarella 15

Toppings:

MUSHROOMS +3.5 SPINACH +3.5 BERMUDA ONIONS +3.5 ZUCCHINI +3.5 OLIVES +3.5
 ROASTED PEPPERS +3.5 ROMA TOMATOES +3.5 ARUGULA +3.5
 RICOTTA +4 SUB VEGAN CHEESE +4
 PEPPERONI +4.5 PORK SAUSAGE +4.5 PROSCIUTTO +4.5 CAPICOLA HAM +4.5
 CHICKEN SAUSAGE +4.5

ENTREES

- Chicken Marsala** chicken tenders sauteed in marsala wine with blend of mushrooms, served with mushroom risotto 25
- Chicken Parmesan** breaded chicken breast, lightly fried & oven baked with mozzarella, ricotta & topped with marinara. Served with spaghetti 25
- Chicken Limone** chicken tenders sautéed with fresh lemon & capers tossed in a white wine garlic sauce. Served with homemade fettuccine 25
- Branzino** parmesan crusted served with lemon, olive oil, arugula and cherry tomatoes served with sauteed vegetables 35
- Fra Diavolo** fresh shrimp, calamari, mussels, salmon & chopped clams mixed in a spicy marinara served over linguini 35
- Atlantic Salmon** 8oz Atlantic Salmon grilled, topped with lemon, olive oil & capers served with sautéed vegetables 35

