

STARTERS

meatballs 9.

beef, veal, mortadella, sofrito, pecorino, marinara

handmade burrata 13.

black mission figs, basil, aged balsamic vinegar

pan roasted artichoke 9.

pecorino flan, mollica, mint, lemon

eggplant fries 9.

marinara sauce, pecorino romano

sicilian style calamari 11.

sauteed, caperberries, pine nuts, calabrian chili, marinara, focaccia

broccoli rabe & hot sausage 11.

garlic, calabrian chili, extra virgin olive oil

for the table

calamari fritti 11.

shishito pepper,
marinara

antipasto misto 18.

cured meats, cheeses
appropriate condiments

garlic bread 6.

mozzarella, provolone,
marinara

brussel sprouts 9.

crispy pancetta,
vin cotto

SALADS

chopped salad 12.

soppressata, provolone, roasted peppers, gorgonzola, tomato, cucumber, red onion, arugula, red wine vinaigrette

warm autumn salad 10.

lacinato kale, farro, butternut squash, Honeycrisp apple, walnuts, goat cheese, dried cherries, balsamic vinaigrette

pepper salad 9.

wood roasted eggplant, roasted peppers, pine nuts, arugula, balsamic, garlic aioli

the "brutus" 9.

grilled gem lettuce, tomato jam, prosciutto di Parma, focaccia, caesar dressing

quattro colore 9.

arugula, raddichio, endive, tomato, gorgonzola, marinated cherries, lemon vinaigrette

salad additions

grilled free range chicken 6. seared shrimp 8. pan seared salmon 9.

housemade meatballs 5. grilled flank steak 8.



gluten free pizza crust available +6.

margherita Mutti tomato, basil, fresh mozzarella, XVOO, sea salt 13.

barbecued chicken pulled chicken, BBQ sauce, red onion, cheddar 14.

diablo pepperoni, cherry peppers, mozzarella, tomato, basil, calabrian chili oil 14.

hawaiian pineapple, tomato, mozzarella, jalapeno pesto, prosciutto di Parma 15.

wiseguy Mutti tomato, fresh mozzarella, sausage, roasted mushroom 14.

jersey boy Mutti tomato, pepperoni, fresh oregano, garlic salt, mozzarella 13.

FIGettaboutit! fresh figs, gorgonzola, Prosciutto di Parma, arugula 15.

maitake locally foraged maitake mushroom, XVOO, mozz, pecorino 15.

create your own

red pie 10.

Mutti tomato, mozzarella

white pie 10.

mozzarella, olive oil, sea salt

onion 1.
roasted peppers 1.5
bacon 2.

grilled chicken 2.
sausage 2
prosciutto di parma 5.

pepperoni 2.
fresh mozzarella 3.

olives 1.5
anchovy 2.

meatball 2.
mushrooms 1.5
shrimp 5.
cherry peppers 1.5
broccoli rabe 2.

we will gladly make any pizza you would like,

but to keep the integrity of our pizzas they are best enjoyed with no more than two toppings

GRINDERS & PANINIS

all sandwiches are served with an arugula salad dressed in olive oil and lemon

Caprese Panini 14.

fresh mozzarella, basil, heirloom tomato, tomato jam, tuscan bread

the Five Families 16.

hot coppa, Prosciutto di Parma, soppressata, mortadella, 'nduja, smoked mozz, calabrian chili, sicilian dressing, grinder roll

Italian Beef 15.

shaved top round, garlic herb jus, pickled local vegetables, garlic bread

the Greek Grinder 14.

grilled halloumi cheese, cucumber, tomato, kalamata olive tapanade, greek dressing

Meatball Grinder 14.

housemade meatballs, salted ricotta, pecorino, marinara, provolone, garlic bread loaf

Chicken Panini 14.

grilled Coleman natural chicken, broccoli rabe, provolone, basil pesto, tuscan bread

PASTA

gluten free pasta available +3.

classic

linguine cacio e pepe parmesan broth, pecorino, black pepper 14.

linguine carbonara guanciale, onion, egg, pecorino, black pepper 16.

fusilli amatriciana guanciale, onion, calabrian chili, arrabiata sauce 16.

fettucine bolognese beef, carrots, tomato, cream, pecorino fondue 17.

specialties

linguini with clams 18.

littleneck clam, garlic, calabrian chili, white wine, lemon, parsley

mushroom linguini 16.

wood roasted mushrooms, sugar snap peas, truffle oil

black linguini 21.

gulf shrimp, soppressata, cream, jalapeno pesto, squid ink linguini

veal pappardelle 26.

braised veal shank, bone marrow, melted root vegetable, demi glace, salted ricotta

rigatoni saltimbocca 18.

ground veal, prosciutto di Parma, sage, veal glaze

shrimp scampi 20.

gulf shrimp, roasted tomato, white wine lemon, parsley, angel hair pasta

gnocchi pesto 18.

roasted chicken, basil pesto, arugula, roasted tomato, ricotta gnocchi

orecchiette 17.

hot sausage, broccoli rabe, calabrian chili, arrabiata, pecorino

stuffed

pumpkin tortelloni 18.

handmade pumpkin tortelloni, ricotta, sage brown butter sauce, amaretti

roasted chicken ravioli 18.

chicken & fontina stuffed housemade ravioli, chicken glaze, arugula

ENTREES

chicken parmigiano 18.

breaded cutlet, marinara, fresh mozzarella, linguini

pan seared atlantic salmon 20.

roasted spaghetti squash, tomato jam, micro pea tendrils

chicken marsala 18.

organic chicken breast, mushrooms, marsala demi glace, roasted fingerling potato

roasted eggplant parmigiano 16.

pan fried eggplant, marinara, basil pesto, fresh mozzarella, arugula salad

spaghetti squash 7.

roasted fingerling potatoes 7.

sauteed sugar snap peas 6.

sauteed leaf spinach 7.

SIDES