

STARTERS

meatballs

beef, veal, mortadella, sofrito, pecorino, marinara

handmade burrata

local tomatoes, pickled red onion, basil oil

pan roasted artichoke

pecorino flan, mollica, mint, lemon

charred octopus

chermoula sauce, smashed garlic potatoes

sicilian style calamari

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

broccoli rabe & hot sausage

garlic, calabrian chili, extra virgin olive oil

for the table

calamari fritti

shishito pepper,
marinara

garlic bread

mozzarella, provolone,
marinara

antipasto misto

cured meats, cheeses
appropriate condiments

brussel sprouts

crispy pancetta,
vin cotto

SALADS

summer salad

lacinato kale, farro, local fruit, roasted corn,
goat cheese, sweet pea tendrils, balsamic vinaigrette

pepper salad

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

the "brutus"

gem lettuce, tomato jam, prosciutto di Parma, foccacia crumbs, caesar dressing

quattro colore

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



gluten free pizza crust available +6.
vegan cheese available +3.

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

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

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

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

wiseguy Mutti tomato, mozzarella, sausage, roasted mushroom

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

vongole white pie, littleneck clams, bacon, garlic, pecorino

fried pizza

harvest fair fried dough, tomato, pecorino, oregano, finished in oven

montanara fried dough, local tomato, soppresata, pecorino, mozzarella

create your own

red pie

Mutti tomato, mozzarella

white pie

mozzarella, olive oil, sea salt

choose any two toppings you would like, additional priced as listed

onion 1.
roasted peppers 1.5
bacon 2.
pepperoni 2.

grilled chicken 2.
sausage 2
olives 1.5
anchovy 2.

meatball 2.
mushrooms 1.5
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

ENTREES

chicken parmigiano

breaded cutlet, marinara, fresh mozzarella, linguini

pan seared atlantic salmon

roasted spaghetti squash, tomato jam, micro pea tendrils

chicken marsala

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

roasted eggplant parmigiano

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

roasted whole branzino

bone-in fish, roasted fingerling potato, herbs, garlic butter pan sauce

PASTA

gluten free pasta available +3.

classic

linguine cacio e pepe parmesan broth, pecorino, black pepper

linguini carbonara guanciale, onion, peas, egg, pecorino, black pepper

fusilli amatriciana guanciale, onion, calabrian chili, arrabiata sauce

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

specialties

linguini with clams

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

mushroom linguini

wood roasted mushrooms, english peas, truffle oil

black linguini

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

rigatoni saltimbocca

ground veal, prosciutto di Parma, sage, veal glace

shrimp scampi

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

gnocchi pesto

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

orecchiette

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

roasted chicken ravioli

chicken & fontina stuffed housemade ravioli, chicken glace, arugula

BOOK YOUR
PARTY!
T O D A Y

Private
Room
Available

spaghetti squash 7.

roasted mushrooms 7.

roasted fingerling potatoes 7.

sauteed leaf spinach 7.