



ANTIPASTI

COMBINATION, two meats, two cheeses, two vegetables 18

CURED MEAT & CHEESE, combine up to six items 22

CHEESE & VEGETABLE, three cheeses, three vegetables 18

CURED MEATS, cranberry mostarda

7 each • all for 19

PROSCIUTTO DI PARMA, DOP, Parma, aged 18 months

SOPRESSATA, Calabria, all organic, aged 12 weeks, Fra' Mani

SALAMI TOSCANA, PG Molinari

FINOCCHIONA SALAMI, Emilia Romagna, PG Molinari

COPPA, PG Molinari, Calabria, hot

ARTISAN CHEESES, apricot preserve, truffled honey

7 each • all for 19

PARMIGIANO REGGIANO, DOP, cow, aged 30 months, 2oz

TALEGGIO, DOP, cow, aged 10 weeks, Il Caravaggio, 2oz

GORGONZOLA DOLCELATTE, cow, aged 2 months, 2oz

HOUSE MADE RICOTTA, cow, house made, 2 oz

RUSTICO PEPPATO, sheep, aged 40 days, Rome, 2oz

PISTACHIO CRUSTED GOAT, served warm 2 oz

VEGETABLES, oven fired lavash

5 each • all for 15

CHICKPEA PUREÉ, toasted pine nuts, peperonata

SICILIAN EGGPLANT CAPONATA, melted onions

FARRO SALAD, artichokes, extra virgin olive oil, olives, mushrooms

ROASTED CAULIFLOWER, pistachios, preserved lemon, currants

GRILLED ROMAN ARTICHOKE HEARTS, olive oil & lemon

MEDITERRANEAN OLIVES, orange and lemon zest

ROASTED HOT ITALIAN PEPPERS, garlic, rosemary, provolone

APPETIZERS

BRUSCHETTA, melted gorgonzola, tomatoes, caramelized onions 8

EGGPLANT ROLLATINI, ricotta, mascarpone, roasted red pepper tomato sauce 7

VINE RIPENED TOMATOES, fresh burrata, saba, basil oil, fleur de sel 10

CRISPY CALAMARI, hot peppers, marinara, roasted garlic aioli 11

STEAMED MUSSELS, garlic, white wine, tomatoes, parsley 11

RIZZUTO'S MEATBALLS AL FORNO, pecorino romano, fresh mozzarella 6

SHRIMP DIAVOLO, sauteed jumbo shrimp, Italian chilis, plum tomatoes, fresh basil over toasted bread 10

BEEF TENDERLOIN CARPACCIO, baby arugula, crispy polenta, lemon, extra virgin olive oil, shaved parmigiano reggiano 10

PROSCIUTTO FLAT BREAD, goat cheese, mushrooms, prosciutto 8

STREET FESTIVAL FRIES, parmigiano reggiano, arrabiata sauce, garlic aioli 5

WHITE BEAN MINISTRONE, toasted pesto bruschetta cup • 4 bowl • 7

SALADS

ORGANIC BABY FIELD GREENS, mesclun lettuce, grape tomatoes, red onion, white balsamic herb vinaigrette small • 6 large • 9

GORGONZOLA CHOPPED SALAD, romaine, tomatoes, red onion, olives, artichokes, cucumber, salami, balsamic small • 8 large • 13

BABY ARUGULA, pear, goat cheese, toasted pecans, grape tomatoes, fig balsamic small • 7 large • 12

ARTICHOKE SALAD, sauteed artichoke heart, prosciutto di Parma, baby arugula, pine nuts, lemon, evoo, shaved grana padano 10

CAESAR, focaccia croutons, traditional caesar dressing, shaved parmigiano reggiano small • 6 large • 9

Wood Grilled Salad Additions – Chicken 6 • Salmon 8 • Shrimp 8

PASTA CLASSICS

PENNE ALLA VODKA, roma tomato, fresh basil, light cream 16

fennel sausage • 18 wood grilled chicken • 18 seared shrimp • 21

SPAGHETTI WITH MEATBALLS, house made meatballs with marinara 15

FRESH PAPPARDELLE BOLOGNESE, classic ragú of beef, veal, pork, house made ricotta 19

PESTO CHICKEN FETTUCINE, wood-grilled chicken, basil pesto, roasted tomato, light cream, parmigiano reggiano 18

SPINACH TAGLIATELLE, wood-grilled chicken, peas, prosciutto, parmigiano cream 17

LINGUINE WITH CLAMS, wood roasted little neck clams, pancetta, parsley, garlic, lemon butter 19

ARRABIATA, shrimp, mussels, Little Neck clams, spicy plum tomato sauce, fresh basil, evoo, bucatini 22

PASTA & GRAIN SPECIALTIES

CAVATELLI AND WOOD-GRILLED CHICKEN, broccoli, marinated cherry tomatoes, extra virgin olive oil, pecorino romano 18

SHRIMP PICATTA, ricotta gnocchi, spinach, artichokes, roasted garlic, lemon caper sauce 22

SUNDAY GRAVY, house made braised veal braciola, meatballs, sausage, fettuccine 19

WHOLE WHEAT PENNE, sauteed jumbo shrimp, roasted red peppers, baby spinach, artichokes, capers, roasted garlic, EVOO 22

POTATO MARSCAPONE RAVIOLI, sauteed jumbo shrimp, prosciutto di Parma, sage brown butter, aged balsamic 22

ORECCHIETTE AND HOUSE MADE FENNEL SAUSAGE, broccoli rabe, extra virgin olive oil, roasted garlic 18

MEATBALL LASAGNA, ricotta, fresh mozzarella, tomato sauce 17

FROM THE DAILY BLACKBOARD The freshest fish, steak and our chef's seasonal dishes

ENTREES

CHICKEN PARMIGIANA, boneless breast, herb panko, melted mozzarella, spaghetti, marinara 18

CHICKEN MARSALA, mushrooms, cipolini onions, asparagus, with pappardelle 19

EGGPLANT PARMIGIANA, sautéed crispy, marinara, house-made fresh mozzarella, angel hair pasta 15

CHICKEN PICATTA, artichokes, lemon-caper garlic butter sauce, baby spinach, capellini 18

ORGANIC SALMON, pomegranate mustard glaze, gold potato and haricot verts salad, pancetta, shallot vinaigrette 24

BONE IN VEAL PARMIGIANA, aged provolone, potato gnocchi gratin 20

WOOD-FIRED NEAPOLITAN PIZZA

MARGHERITA, fresh mozzarella, basil, extra virgin olive oil 13

MARGHERITA PARMA, fresh mozzarella, basil, extra virgin olive oil, thinly sliced prosciutto di parma 15

FIG BARBEQUED CHICKEN, fig-infused sweet and spicy barbeque sauce, caramelized onions, hot cherry peppers, smoked mozzarella 15

SAN GENNARO, fennel sausage, roasted peppers, caramelized onions, roasted garlic, ricotta 14

VEGETARIANA, tomato sauce, roasted red peppers, broccoli, caramelized onions, roasted garlic, mozzarella, basil 14

PROSCIUTTO ARUGULA, fresh mozzarella, EVOO, fig-infused balsamic 15

FUNGI, oyster mushrooms, roasted garlic, pancetta, baby arugula, smoked mozzarella, EVOO 15

WHITE PIZZA, artichoke, spinach, mushrooms, provolone, EVOO 14

BROCCOLI SPINACH, with ricotta and mozzarella cheeses 14

SAUSAGE AND POTATO, broccoli rabe, roasted garlic, parmigiano 14

BASIL PESTO CHICKEN, pine nuts, mozzarella, tomatoes, reggiano 14

QUATTRO FORMAGGIO, fontina, asiago, gorgonzola, mozzarella 14

CRISPY EGGPLANT, broccoli rabe, ricotta, mozzarella, roasted red pepper-tomato sauce, roasted garlic 14

**WHOLE WHEAT CRUST AND GLUTEN FREE CRUST AVAILABLE • Add 2*