

antipasto STARTERS

AFFETTATI MISTI 15 | 19

mixed cured meat tastings with chef's selection of accompaniments (of 3|5)

v **FORMAGGI MISTI 15 | 19**

mixed cheese board tastings with chef's choice of accompaniments (of 3|5)

v **OLIVE MISTE 9**

mixed marinated olives

ARANCINI 18

mixed mushroom risotto, stracchino, truffle aioli, parmigiano

v **PEPERONATA FRITTI 16**

flash fried hungarian long hots, shishitos, mini sweet peppers, stracciatella, pine nut crumble, aged balsamic currants, sea salt

ZUPPE DI COZZE 17

p.e.i. mussels, garlic, chili, white wine, fume, marinara, basil, grilled crostini

SALSICCIA ALLA GRIGLIA 16

grilled cantoro sausage, roasted potatoes, bell peppers, onion, extra virgin olive oil

CALAMARI PEPERONATI 18

lightly floured and fried, peperoncino, scallions, fresh lemon, marinara

CALAMARI ALLA GRIGLIA 18

grilled calamari, grilled zucchini, grilled lemon, marinated gigante beans, limoncello vinaigrette

FRITTO MISTO 26

tempura shrimp, calamari, seasonal squash, calabrian chile honey, tempura, fried sage, lemon aioli

v **CAPRESE 18**

d.o.p. bufala mozzarella, seasonal tomatoes, basil, pesto genovese, extra virgin olive oil

GAMBERI ALLA GRIGLIA 20

grilled bermuda shrimp, farro, roasted seasonal vegetables, calabrian chile honey vinaigrette

v **TRIO DI BRUSCHETTA 14**

grilled italian bread, diced fresh tomato, garlic, extra virgin olive oil, fire roasted marinated bell peppers, basil, stracciatella| fire roasted balsamic beets, goat cheese, hazelnuts

zuppe SOUP

MINISTRONE 8

seasonal vegetables, pork, tomato

ZUPPA DEL GIORNO 9

ask server for details

insalate SALAD

RUCOLA E PARMIGIANO 12

baby arugula, shaved parmigiano, lemon, extra virgin olive oil

INSALATA DI CALAMARI CALDI 24

mixed greens, red onion, grape tomato, olives, capers, red wine anchovy vinaigrette, choice of fried or grilled calamari

INSALATA PAILLARD 19 | 20 | 22

baby arugula, tomato, red onion, shaved parmigiano, extra virgin olive oil, lemon, choice of grilled chicken, salmon, or veal

INSALATA MISTA 11

mixed greens, grape tomato, red onion, cucumber, croutons, balsamic vinaigrette

RADICCHIO E LATTUGA DI BOSTON 15

radicchio, boston bibb lettuce, tomatoes, gorgonzola, toasted hazelnuts, red onions, moscato golden raisins, red wine vinaigrette

INSALATA CUORE DI GEMMA 16

little gem lettuce, prosciutto di parma, avocado, shaved pecorino, sicilian oregano vinaigrette, garlic breadcrumbs

primi PASTA

v **SPAGHETTI ALLA MARINARA 16**

imported spaghetti, extra virgin olive oil, marinara, basil, parmigiano

v **RAVIOLI ALLA NAPOLETANA 21**

house-made cheese ravioli, marinara, basil, parmigiano extra virgin olive oil

GNOCCHI AL RAGU DI VITELLO E PORCINI 29

potato gnocchi, ground veal, porcini mushrooms, leeks, white wine, cream, fried rosemary, butter, parmigiano, truffle

v **RAVIOLI DI ZUCCA E TARTUFO 25**

house-made butternut squash ravioli, truffle cream, roasted seasonal squash, pine nut crumble, parmigiano, fried sage

FARFALLE CON SALMONE AFFUMICATO 24

imported farfalle pasta, smoked salmon, asparagus, shallots, capers, white wine, cream, lemon, dill

PENNE ALLA PUTTANESCA 19

imported penne pasta, garlic, anchovy, capers, olives, red pepper flakes, red onion, marinara

LINGUINE SALMONE 23

house-made linguine pasta, fresh salmon, garlic, shallots, red pepper flakes, white wine, marinara, basil

TAGLIATELLE ALLA BOLOGNESE 28

house-made tagliatelle pasta, traditional meat sauce (equal parts ground veal, beef, sausage, pancetta) parmigiano

PENNE ALLA VODKA 25

imported penne pasta, pancetta, shallots, vodka, tomato, cream, scallions, parmigiano

primi PASTA

RAVIOLI DI VITELLO 28

house-made veal ravioli, palomino sauce, basil, parmigiano

LINGUINE ALLE VONGOLE 30

imported linguine pasta, manila clams, garlic, white wine, red pepper flakes, fume, choice of white or red clam sauce

ELICOIDALI BOSCAIOLA 27

house-made elicoidali, cream, pancetta, shallots, garlic, mixed mushrooms, peas, chicken, white wine, parmigiano

panini ENTREE

[ALL PANINIS AND BURGERS ARE SERVED WITH ITALIAN POTATO SALAD (REDSKIN POTATOES, RED ONION, CAPERS, MIXED OLIVES, DILL AIOLI) SUBSTITUTE TRUFFLE FRIES (WHITE TRUFFLE OIL, PARMIGIANO, PARSLEY, FRIED ROSEMARY) +\$6

PANINO DI MANZO 21

slow braised beef, calabrian chile, herb aioli, fire roasted bell peppers, grilled red onion, sharp provolone, arugula, house ciabatta bread

PANINO PICCANTE DI PORCHETTA 17

house porchetta, hot capicola, hot soppressata, sharp provolone, banana peppers, arugula, spicy bomba aioli, house sesame sub bun

PANINO AL PETTO DI POLLO GRIGLIATE 17

grilled marinated chicken breast, grilled red onion, applewood smoked bacon, smoked gouda, pesto genovese, herb aioli, lettuce, tomato, house herb focaccia

CALABRESE WAGYU BURGER 23

wagyu beef, spicy bomba aioli, applewood smoked bacon, tomato, avocado mash, lettuce, red onion, havarti, house brioche bun

PANINO DI PARMA 17

prosciutto di parma, fresh mozzarella, tomato, arugula, pesto genovese, house pugliese bread

PANINO RUSTICO 17

soppressata, mortadella, capicola, muenster cheese, roasted marinated bell peppers, tomato, lettuce, red onion, anchovy vinaigrette, house pugliese bread

PANINO DI SALMONE AFFUMICATO 18

smoked salmon, roasted garlic cream cheese, red onion, capers, tomato, arugula, house focaccia

PANINO "PLT" E BUFALA 18

d.o.p. bufala mozzarella, prosciutto di parma, arugula, tomato jam, pesto genovese, balsamic mustard, house baguette

pizza

ALL OF OUR PIZZAS ARE HANDMADE
AND COOKED IN OUR OWN WOOD
BURNING ITALIAN PIZZA OVEN

- #1 v MARGHERITA 16**
pizza sauce, fresh mozzarella, basil, extra virgin olive oil
- #2 SAN DANIELE 19**
18 month san daniele prosciutto, fresh mozzarella, arugula, pesto genovese
- #3 PORCHETTA E FUNGHI 18**
house-made porchetta, roasted mixed mushrooms, smoked mozzarella, hungarian pepper, roasted onions, toasted fennel, parmigiano, hot honey
- #4 v PESTO GENOVESE 19**
pesto genovese, fresh mozzarella, burrata, fire roasted bell peppers, marinated tomatoes, pine nuts
- #5 SALSICCIA E FUNGHI 19**
house ground sausage, roasted mixed mushrooms, roasted onions, taleggio, fresh mozzarella
- #6 RUCOLA E BRESAOLA 18**
pizza sauce, fresh mozzarella, bresaola, arugula, marinated tomatoes, shaved parmigiano, extra virgin olive oil
- #7 SALSICCIA PEPPERONATA 17**
pizza sauce, fresh mozzarella, house-made ground sausage, roasted onions, roasted bell peppers, sicilian oregano
- #8 DIAVOLA 18**
pizza sauce, fresh mozzarella, hungarian peppers, house-made ground sausage, hot soppressata, hot capicola
- #9 v PRIMAVERA 17**
pizza sauce, fresh mozzarella, zucchini, yellow squash, roasted onions, roasted mixed mushrooms, marinated tomatoes, scallions, balsamic glaze
- #10 v FOCACCIA 10**
extra virgin olive oil, flaky sea salt, rosemary
- #11 FICHI E PROSCIUTTO 19**
fig jam, fresh mozzarella, D.O.P gorgonzola dolce latte, caramelized onions, walnuts, prosciutto di parma, arugula, aged balsamic
- #12 NDUJA E PEPPERONI 18**
light pizza sauce, fresh mozzarella, nduja, pepperoni, rapini, basil, stracciatella, hot honey
- #13 CAPRICCIOSA 18**
pizza sauce, fresh mozzarella, prosciutto cotto, artichokes, roasted mushrooms, kalamata olives, extra virgin olive oil
- #14 v MARINARA 16**
marinara, garlic, pecorino, parmigiano, extra virgin olive oil

- PARTIES OF SIX OR MORE WILL BE ON ONE CHECK WITH A 20% GRATUITY ADDED.
- CARRYOUT ORDERS EXCEEDING \$100 WILL HAVE AN AUTOMATIC 15% GRATUITY ADDED TO THE BILL
- PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES AS SOME OF OUR DISHES CAN BE MODIFIED TO ACCOMMODATE CERTAIN RESTRICTIONS.
- ⚠ CONTAINS RAW OR UNDERCOOKED INGREDIENTS, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE RISK OF FOODBORNE ILLNESS.
- v VEGETARIAN

WE ARE NOT RESPONSIBLE FOR "SPECIAL ORDER" ITEMS
THAT ARE NOT LISTED ON OUR MENU

EXECUTIVE CHEF | FRANCISCO NERI
GENERAL MANAGER & SOMMELIER | ALEX BAZZY
PROPRIETORS | THE FALLONE FAMILY