

VINO • PASTA • PIZZA • ASSAGGI • PARMIGIANA • POLLO



AUTHENTIC NEAPOLITAN WOOD FIRED BRICK OVEN

GRIGLIA • PESCE • INSALATA • DOLCE • LIMONCELLO • ESPRESSO

Antipasti

Freddi Cold

BRUSCHETTA CLASSICA

Grilled rustic bread topped with tomatoes, garlic, herbs, & mozzarella. 5.95

SHRIMP COCKTAIL

Served with our delicious martini horseradish cocktail sauce. 8.95

CAPRESE

Fresh mozzarella, roasted peppers, tomatoes, basil, oregano, & olive oil. 7.95

PROSCIUTTO E MOZZARELLA

Thinly sliced parma prosciutto with fresh mozzarella and roasted peppers. 10.95

TAGLIERE

Parma prosciutto, fennel salami, rustic dry sausage, spicy coppa, sharp provolone, parmesan & pecorino cheeses served on wood cutting board with assorted Italian greens and grilled garlic bread. 11.95

Caldo Hot

TORTINO DI MELANZANA

tower shaped eggplant parmigiana, mozzarella, basil, tomato, and parmesan. 7.50

MOZZARELLA FRITTA

Pan fried mozzarella served with zucchini fries. 7.50

BROCCOLI RABE

Spicy italian sausage, roasted garlic, olive oil, chili & broccoli rabe florets. 8.50

FRITTURA DI CALAMARI

Fried fresh calamari, zucchini & red cherry peppers in a zesty marinara sauce. 9.50

CRABMEAT STUFFED MUSHROOMS

Crabmeat, baby spinach & asiago cheese with a crispy herb crust. 9.95

MUSSELS OR CLAMS POSILLIPO

Sauteed in a garlic tomato broth or white wine aioli with crostini. Mussels 9.50 | Clams 11.95

POLIPO ALLA GRIGLIA

Grilled baby octopus, string beans, cherry tomato, & endive in a citrus dressing. 11.95

Insalate Salad

Any of the following may be added to the salads for an additional charge:
Wood fired grilled chicken 3.50 | Jumbo Shrimp 5.99 | Salmon 5.99

INSALATA PICCOLA

Organic field greens with tomatoes, cucumbers, a cheese blend & balsamic vinaigrette. 3.95

CESARINA

Heart of romaine tossed with our Caesar dressing, herb crostini, and parmesan cheese. 6.95

PANZANELLA

Romaine lettuce, fennel, red onions, roasted peppers, cucumber, olives, tomato, and pecorino cheese shavings tossed in a chianti balsamic vinaigrette and served with an herb crostini. 8.50

NAPOLI

Field greens, orange segment, pear, walnut, goat cheese, a limoncello-citrus vinaigrette. 9.95

INSALATA DI SPINACI

Candied baby spinach, raisins, candied walnuts, goat cheese, crispy bacon, tomatoes, and fuji apple. Served with a warm bacon dressing. 9.95

Zuppa Soups

PASTA FAGIOLI

Homemade recipe with white beans and tubetti pasta. 4.95

CRAB AND LOBSTER BISQUE

Rich and velvety smooth 7.50

NAPOLI ONION SOUP

Caramelized onions, Vesuvius white wine, & baked with an herb crouton, mozzarella & provolone crust. 6.50

Sharing Charge 1.50.

Primi First Course

Homemade Pasta Specialties

TAGLIATELLE CREMA

"Alfredo Style" cream, prosciutto, peas & parmesan cheese tossed with homemade fettuccine. 13.50

GNOCCHI

Hand crafted potato gnocchi served in either our homemade tomato sauce or with cream, sage & parmesan shavings. 13.50

FIERY CHICKEN FUSILLI

Grilled chicken, broccoli rabe, red pepper flakes, fresh tomato, parmesan & homemade fusilli pasta. 14.95

RAVIOLI DI MAMMA

Homemade cheese ravioli served in either our homemade tomato sauce or with butter, sage and parmigiano cheese. 12.95

CANNELLONI GAMBERI & POLLO

Blend of roasted chicken, shrimp, aromatic herbs, & ricotta rolled in our homemade pasta and then baked in a tomato cream cheese crust. 13.95

TORTELLINI AL FORNO

Veal tortellini baked in a light herb cream sauce with speck, peas, and baked in a four cheese herb crust. Highly recommended. 13.95

NEAPOLITAN LASAGNA

Ribbon pasta layered with meatsauce, ricotta, mozzarella & a 4-cheese crust. 14.50

Creative Pasta Specialties

SPAGHETTINI POMODORO

Basil, Tomato Sauce, and Parmesan Cheese. 9.50
ADD Meat Balls 4.95 | Chicken 3.50 | Sausage 3.95

BOLOGNESE

Meat Sauce." Served with a choice of fusilli, penne, spaghetti, fettuccine or rigatoni. 12.95
ADD baked with a parmesan mozzarella herb crust 1.95

PUTTANESCA

Invented in the Napoli region in 1960, featuring D.O.P. San Marzano tomatoes, gaeta olives, capers, & anchovy, in a chili & garlic sauce. Tossed with linguine pasta and parmesan cheese. 13.50

EGGPLANT ROLLATINI

Rolled eggplant filled with ricotta & greens and then topped with a light tomato sauce & served with pasta. 13.50

RIGATONI AMATRICIANA

A Roman specialty! Imported Pancetta, onions, rosemary scent, chili flakes, san marzano tomatoes, and freshly grated romano cheese. 13.95

GRANDMA'S HOUSE

Sweet sausage, spicy sausage, meatballs, and broccoli rabe in a plum tomato sauce over fettuccine pasta. 14.95

Seafood Pasta Specialties

LINGUINE ALLE VONGOLE

Imported fresh clams, garlic, olive oil, chili pepper and parsley. 14.95

SPAGHETTINI AL GRANCHIO

Crabmeat, garlic, olive oil, & chili wine herb tomato sauce, tossed with angel hair pasta. 16.95

FRUTTI DI MARE

Shrimp, scallops, clams, mussels, and tilapia filet, sauteed in an herb, wine, garlic, oil, pomodorino chili sauce. Served with linguine. 19.95

SHRIMP SCAMPI NAPOLETANA

Jumbo shrimp sauteed with garlic, olive oil, chili pepper, mushroom and linguine pasta. 19.95

GREEN BOXED ITEMS ARE
Highly Recommended
HOUSE SPECIALTIES

Book your banquet today! Reservations accepted for up to 100 people.

... Secondi Main Dish ...

SERVED WITH ROSEMARY, ROASTED POTATO, AND FRESH STRING BEANS

Seafood Specialties

FRITTURA

Fried fresh calamari, shrimp, tilapia filet, zucchini, & artichokes with a zesty marinara sauce. 15.95

TILAPIA LIMONCELLO

Pan seared tilapia in a limoncello white wine sauce. Served with asparagus and potato. 16.95

PESCE SPADA "LIVORNESE"

Grilled fresh Swordfish, topped with Tuscany sauce of tomato, olives, red onion, capers, herbs and crostini. 18.95

TILAPIA GRATINATA

Baked crab crusted fresh tilapia filet. 19.95

BRICK-OVEN CEDAR PLANK SALMON

Fresh Scottish salmon filet seasoned with lemon scent & crispy aromatic herb bread crumbs with tomato. 19.95

BRANZINO ACQUA PAZZA

Our house specialty! Wood oven roasted sea bass filet in a broth of cherry tomatoes, olive oil, garlic, oregano, olives & served with an herb crostini. 24.95

Carne Meats

POLLO NATURALE

Brick oven baked natural chicken, marinated in olive oil and herbs. 13.95

GRILLED SAUSAGE & PEPPERS

Sweet and hot sausage, peppers, & red and white onions. 13.95

CHICKEN CACCIATORE

Seared chicken medallions in an onion, mushroom, pepper, and tomato herb sauce. 14.95

COTELETTA MILANESE

Lightly breaded chicken breast, pan seared and then topped with wild arugula, tomato, and a citrus lemon olive oil goat cheese salad. 14.95

PIZZAIOLA

A classic from Napoli! Tender filet medallions pan seared and baked with a tomato garlic and oregano parmesan cheese crust. 19.95

CHICKEN SALTIMBOCCA

Organic chicken breast layered with fresh sage, parma prosciutto and sauteed in a white wine butter sauce & topped with fresh mozzarella. 16.95

VEAL SCALOPINI

Veal medallions with wild mushrooms. 17.95
Choice of the following preparations:

MARSALA - sauteed in aged marsala wine wild mushrooms.

PICCATA - sauteed in a delicate lemon-herb white wine sauce.

PIZZAIOLA - Prepared with a tomato-garlic herb cheese crust

VEAL BRASCIOLE

Veal medallions rolled and stuffed with neopolitan cheese & fresh herbs. Served with fettucine. 20.95

MIX GRILL

A charcoal grilled combination of spicy sausage, tender chicken thighs, filet medallions & lamb chop topped with a chili, rosemary, and olive oil marinade. 20.95

ORANGE DUCK CAPRI

Seared and topped with a brandy fresh orange reduction.. 21.95

PARMIGIANA

Baked with a tomato mozzarella crust and served with a side of baked ziti.

EGGPLANT PARMIGIANA 13.95

CHICKEN PARMIGIANA 13.95

VEAL PARMIGIANA 17.95

WILD GULF SHRIMP PARMIGIANA 19.95

*Also available on request from the grill
& prepared to your liking:*

FILET MIGNON* 8 oz

SIRLOIN STEAK* 12 oz

LOBSTER TAIL* 6 oz

-Ask your server for pricing-

■ ■ ■ Pizza ■ ■ ■

OUR PIZZA'S ARE COOKED IN OUR WOOD-FIRED BRICK OVEN AT 800 DEGREES!

FOCACINA

Pizza souffle brushed with rosemary, olive oil, & garlic. 2.95

MARINARA

Pomodoro, garlic, oregano, & "olio a crudo" extra virgin olive oil. 6.95

MARGHERITA

Pomodoro, mozzarella, & basil. 8.95

NAPOLETANA

Pomodoro, mozzarella, anchovie filet, & oregano. 9.50

ROMANA

Pomodoro, mozzarella, anchovies, olives, capers, oregano, & basil. 9.50

CALZONE NAPOLETANO

Pomodoro, mozzarella, ricotta, salame dolce. 9.50

VEGETARIANA

Pomodoro, mozzarella, grilled zucchini, eggplant, peppers, & red onions. 9.50

FUNGI

Pomodoro, mozzarella, wild mushrooms, garlic shavings and parsley. 9.95

DIAVOLA

Pomodoro, mozzarella, spicy salami & red cherry peppers. 10.95

VESUVIO

Pomodoro, mozzarella, crumbled mild and spicy sausage, broccoli rabe, & chili pepper. 11.95

QUATTRO FORMAGGI

Pomodoro, mozzarella, fontina, parmesan, & sharp provolone. 11.95

QUATTRO STAGIONI

Pomodoro, mozzarella, prosciutto cotto, artichokes, mushrooms, & olives. 11.95

ITALIA

Mozzarella, pomodoro fresco, Parma prosciutto, Arugula, & grana padano. 12.95

AMERICANA

Pomodoro, mozzarella, meatballs, spicy salami, sausage, mushrooms, & onions. 12.95

■ ■ ■ Sides ■ ■ ■

MEATBALLS

Housemade ricotta meat balls. 5.50

SAUSAGE

Italian hot or mild sausage. 4.95

FRENCH FRIES

Shoestring french fries. 3.95

BROCCOLI RABE

Sauteed in garlic oil and chili peppers. 5.95

WILD MUSHROOMS

Cremini, Shitake, and Champignon mushrooms sauteed in garlic & olive oil. 5.95

ROASTED PEPPERS

Freshly Roasted peppers with garlic and oregano. 4.95

ROSEMARY ROASTED POTATOES

Baked in our brick oven. 3.95

STRING BEANS

Prepared with butter, tomato, & almonds. 3.95

MINI CEASAR SALAD

Tossed in our homemade ceasar dressing. 2.95

A suggested gratuity of 18% will be added to parties of 6 or more.

