



PIZZA AI FERRI (WOOD-GRILLED PIZZA)

- Alla Vodka* - Spicy Pink Vodka Sauce, Chicken, Fresh Mozzarella, Gorgonzola & Eggplant - \$13
Margherita - Tomato, Fresh Mozzarella & Fresh Herbs - \$12
Arezzo - Prosciutto, Roasted Dates, Mozzarella, Gorgonzola, Caramelized Onions & Fig Puree- \$14
Funghi Trifolati - Sautéed Wild Mushrooms, Cipollini Onions, Goat Cheese & Olive Oil - \$13

ANTIPASTI

Pasta e Fagioli, Bianco - \$7
Cannellini beans in a silky white sauce with fresh basil, garlic, Parmigiano-Reggiano cheese and Ditalini pasta.

Zuppa di Vongole Bianco - \$10
Native littlenecks sautéed in a white wine, garlic and fresh herb broth.
Served over garlic crostini.

Funghi Portabello ai Ferri - \$9
Large grilled portabello mushroom caps baked with goat cheese, caramelized onions, roasted peppers and crispy pancetta wheels.

Polpette Grande - \$10
Extra large meatball, made from ground sirloin, veal & pork, topped with San Marzano marinara and a large scoop of Ricotta cheese. Garnished with Parmigiano-Reggiano cheese and fresh basil.

Calamari all' Aceto Balsamico - \$10
Fried native calamari tossed with fresh basil, hot cherry pepper rings, diced tomatoes and a balsamic vinegar reduction.

Calamari Fritti - \$9
Classic fried native calamari served with hot cherry pepper rings and a side of San Marzano marinara sauce.

Mozzarella di Bufalo - \$11
Imported Buffalo mozzarella served with wild arugula, vine-ripe tomatoes and Prosciutto di Parma. Finished with olive oil and shaved Parmigiano-Reggiano cheese. Served with a side of balsamic reduction.

Involtini di Melanzane - \$9
Pan-fried eggplant rolled with Prosciutto di Parma and herbed ricotta cheese then oven-baked with a San Marzano marinara sauce.

Antipasti della Casa - \$16
Chef selection of assorted house antipasti.

INSALATA

Cesare - \$7

Caprese - \$10

Inverno - \$9

PASTA

Gnocchi di Patate - \$17
Handmade potato and ricotta dumplings tossed with San Marzano tomatoes, fresh mozzarella and basil. Topped with Extra virgin olive oil and Parmigiano-Reggiano cheese.

Pennette alla Vodka - \$15
Penne pasta tossed with a spicy (mildly hot) pink vodka sauce.
Topped with shaved Parmigiano-Reggiano cheese.
Available with wood-grilled chicken breast \$17

Tagliatelle alla Bolognese - \$18
Delicate golden egg noodles tossed with a truly classic Bolognese sauce made with pork, pancetta, sirloin, diced vegetables, tomatoes and a touch of cream.

Frutti di Mare - \$19
Shrimp, littlenecks, ocean scallops, white fish and swordfish sautéed in a red clam sauce.
Served over a bed of al dente linguine.

Tortellacci con Zucca - \$17
Jumbo tortellini filled with butternut squash, amaretto crumbs, caramelized onions, provolone and parmesan cheese tossed in a brown butter and sage sauce.
Topped with Parmigiano-Reggiano cheese.

Garganelli con Tartufo - \$17
Semolina (egg) pasta with white truffle oil, Prosciutto di Parma, and a light mascarpone cheese sauce. Drizzled with white truffle oil. Garnished with shaved Parmigiano-Reggiano cheese.
Available with wood-grilled chicken breast - \$19