



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

Prosciutto e Fische - Prosciutto, Roasted Figs, Garlic Butter, Mozzarella, Gorgonzola & Scallion Oil - \$13

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.

Acquacotta - \$6

Traditional Tuscan vegetable soup served over an oven-baked crostini and topped with pecorino cheese.

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.

Cozze e Vongole Stufate di Livorno - \$10

Fresh baby black mussels and littlenecks steeped in a plum tomato, diced vegetable & garlic wine broth. Served over a thick grilled Tuscan crostini.

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.

Tortino di Granchio - \$13

Pan-seared Italian crab cakes made with jumbo lump crab meat and parmesan cheese. Finished with a red pepper basil cream sauce.

Insalata

Cesare- \$7

Caprese - \$10

Spinachi - \$8

Pasta

Gnocchi di Patate - \$17

Handmade potato and ricotta dumplings tossed with an arugula & spinach pesto, wood-grilled yellow tomatoes and Mascarpone cheese. Topped with shaved Parmigiano-Reggiano cheese.

Pennette alla Vodka- \$14

Penne pasta tossed with a spicy (mildly hot) pink vodka sauce. Topped with shaved Parmigiano-Reggiano cheese. Available with wood-grilled chicken breast \$16

Tagliatelle alla Bolognese - \$17

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.