

Antipasti

Calamari Fritti Tender calamari lightly fried w/ a spicy tomato sauce	11	Crocchette di Baccala Cod cakes served with a creamy horseradish sauce	10
Arancini Rice balls stuffed with meat, peas & cheese	9	Polpette di Casa Meatballs made in house served w/ marinara sauce	8
Gamberi e' Finocchi Roasted shrimp & fennel in garlic & blood OJ reduction	10	Vongole al Forno Manilla clams fired in our brick oven topped w/ pancetta	10
Chick Pea Panelle Chick pea fritters served in a homemade focaccia w/ ricotta & pecorino	8	Polipo Arrosto Mediterranean octopus lightly breaded & char-grilled served w/ Couscous	12
Salumi e' Formaggi Assortment of imported cured meats, cheese & olives	11	Carpaccio di Polipo Thinly sliced octopus topped w/ baby arugula & lemon	11

Insalate

Insalata Mista Tomato, olives & radishes over mixed greens served w/ vinaigrette	6	Caprese con Melanzane Vine tomato, fresh mozzarella & grilled eggplant w/ balsamic glaze	9
Finocchi e' Aranci Blood oranges & marinated olives over crisp fennel	8	Insalata di Tonno Sicilian tuna fish over pita bread, w/ arugula, tomatoes & olives	9
Caprino, Pera e' Noci Goat cheese, braised pears & caramelized walnuts over baby spinach	9	Cesare Classic Caesar salad, (Add Chicken \$3.00)	8
Arucola e' Parmigiano Organic baby arugula topped w/ shaved parmesan	7		

Zuppe \$6 Lenticchie (*Lentils*), Minestrone, or Zuppa del Giorno (*Soup of the Day*)
All soups made w/ vegetable stock, 100% Vegan

Le Pizze

	Margherita		Bianca	
	Sm 12"	Lg 16"	Sm 12"	Lg 16"
Pizza Margherita Classic pizza topped w/ tomato sauce & fresh mozzarella	9	16	Bianca Neve White pizza w/ ricotta, mozzarella and roasted garlic	10 17
Pizza Purgatorio Margherita pizza topped w/ spicy cappicola, hot cherry peppers	11	18	Vongole e' Pancetta Clams, pancetta, arugula & roasted garlic w/ smoked mozzarella	13 20
Arucola e/ Parmigiano Margherita pizza topped w/ baby arugula & shaved parmesan	12	19	Funghi e' Salsiccia Wild mushrooms, ground sausage & sweet caramelized onions	13 20
Pizza Primavera Margherita pizza topped w/ asparagus, artichoke, olives & mushrooms	13	20	Caprese Buffala mozzarella, grilled eggplant, cherry tomatoes & pesto	13 20
Salumi Margherita pizza w/ prosciutto, capicola, soppressata, pepperoni	14	21	Quattro Formaggi Fresh mozzarella, goat cheese, gorgonzola & Grana Padano	13 20
Faccia di Vecchia Breadcrumb, anchovies, onions, parmesan cheese & tomato sauce	12	19		

10" Gluten Free Pizza Available

Schiacciata

Stuffed brick oven flat bread topped w/ olive oil & oregano

Caprese Stuffed w/ fresh tomato, mozzarella & basil	10
Arugula & Parmigiano Stuffed w/ baby arugula, cherry tomatoes & parmesan cheese	11
Fungi e' Melanzane Stuffed w/ grilled eggplant, mixed mushrooms & smoked mozzarella	12
Zucchini e' Caprino Stuffed w/ grilled zucchini, goat cheese & baby arugula	12
Pollo e' Mozzarella a Affumicata Stuffed w/ grilled chicken, smoked mozzarella & roasted peppers & pesto	13

<u>Vegetable</u>	<u>Meat</u>
Broccoli Rabe	Hot Capicola
Caramelized Onions	Ground Sausage
Mushrooms	Prosciutto
Asparagus	Pepperoni
Roasted Peppers	Pancetta
Cherry Peppers	
Arugula	<u>Fish</u>
Roasted Garlic	Clams
Baby Tomato	Anchovies
Kalamata Olives	
Artichokes	Small \$1.50
Spinach	Large \$2.50

Le Paste

Linguini con le Vongole	16
Baby clams sautéed in white wine, garlic & olive oil	
Rigatoni alla Norma	16
Fried eggplant, ricotta & tomato sauce over rigatoni	
Spaghetti con le Polpette	17
Homemade meatballs made of pork & beef over spaghetti	
Orechiette alla Pugliese	16
Italian sausage & broccoli rabe sautéed w/ garlic in white wine	
Rigatoni Bolognese	16
Homemade meat sauce over rigatoni	
Tagliatelle con Funghi e Salsiccia	17
Fresh pasta sautéed w/ mixed mushrooms, Italian sausage & peas	
Spagetti con Zucche e Mascarpone	16
Butternut squash made in a mascarpone cream sauce	
Linguini Pescatore	18
Squid ink linguini, topped w/ shrimp, calamari & clams in spicy sauce	
Pasta L'Isolana	16
Sicilian tuna fish sautéed w/ capers & cherry tomatoes	

Le Paste Ripiene

Gnocchi con le Zucche	17
Potato dumplings sautéed w/ butternut squash, butter & sage	
Ravioli Marinara	15
Ravioli stuffed w/ ricotta topped w/ marinara sauce	
Ravioli di Astiche	18
Lobster ravioli made in a saffron cream sauce	
Pasta al Forno	16
Baked annellini pasta stuffed w/ mozzarella, eggplant & Bolognese	
Ravioli di Vegetale Arrosto	16
Roasted vegetable ravioli olives, capers in lite pink sauce	
Lasagna	16
Stuffed pasta stuffed w/ meat sauce, béchamel, and mozzarella	
Risotto di Gamberi & Asparagi	18
Saffron risotto w/ gulf shrimp, asparagus & peas	

Sub **Gluten Free Penne** or
Whole Wheat Penne - Linguini
\$2.00



Sides

*Broccoli Rabe	7	*Asparagus	7
*Vegetables	6	*Sautéed Spinach	6
*Couscous	5	*Roasted Potato	6
*Meatballs	8	*Side of Pasta	8

Pollo

Pollo alla Palermitana	18
Lightly fried chicken cutlets topped w/ arugula, tomatoes & mozzarella w/ touch of balsamic vinaigrette	
Pollo alla Marsala	18
Chicken cutlets sautéed w/ mushroom in marsala wine sauce	
Pollo Scappariello	19
Chicken sautéed w/ peppers, onions, garlic & herbs (Italian sausage optional)	
Served w/ Vegetables & Roasted Potatoes	

Carne

Costata Di Manzo	21
Rib eye steak marinated w/ fresh herb	
Hamburger	15
Pat LaFrieda 8oz burger Served in our brick oven flat bread	
Bracciola di Maiale	19
Pork chop grilled & topped w/ caramelized onions & apples	
Costolette di Agnello	22
Char grilled New Zealand lamb chops in a fig balsamic reduction	
Served w/ Vegetables & Roasted Potatoes	

Pesce

Pesce del Giorno	22
Sustainable, local, & line caught fish cooked any style	
Salmone	20
North Atlantic salmon grilled & topped w/ olive oil & lemon	
Gamberi Arrosto	20
Gulf shrimp grilled in garlic, wine & blood orange reduction	
Baccalà Agro Dolce	19
Fried cod topped w/ onions, capers in a sweet & sour sauce	
Served w/ Vegetables & Couscous	