





LA CREAZIONE-\$18

CHOOSE A PASTA	CHOOSE A PROTEIN	CHOOSE 3 ADD-INS	CHOOSE A SAUCE
LINGUINE	<small>cup+char</small> PEPPERONI	OLIVES	NAPOLITANA 
SPAGHETTI 	BACON	ROASTED RED PEPPERS	ALFREDO
CRESTE DI GALLO	CHICKEN	CAPERS	MARINARA 
PACCHERI	MEATBALLS	CARAMELIZED ONIONS	PESTO 
PAPPARDELLE	VEGAN BALLS 	TOMATOES	VODKA
RIGATONI	SALMON+\$2	BROCCOLI RABE	ARRABBIATA 
PENNE	SHRIMP +\$3	SPINACH	CACIO E PEPPE
BUCATINI 	CUTTLET +\$3	GRILLED ZUCCHINI	
CAPELLINI 		ROASTED GARLIC	
		SUN-DRIED TOMATOES	
		MUSHROOM	
		ROASTED EGGPLANT	

KILLER EXTRAS




ADD BURRATA +\$3.5

EXTRA PROTEIN +\$5

EXTRA PARMESAN +\$1





ADD-INS +\$1.5

ANTIPASTI

ANTIPASTO	\$26
Italian meats + cheeses, olives, mushrooms, roasted red peppers + Burrata, with 4 bread rolls	
MEATBALLS	\$11
Six (6) pork + veal meatballs, in a rustic Marinara Sauce, topped with Parmigiano flakes, and parsley. Served with two bread rolls.	
GARLIC+CHEESE FLATBREAD 	\$12
Our Pinsa Flatbread, topped with a load of mozzarella, Crema di Parmigiano, oven roasted garlic, Parmigiano, and Parsley with Extra Virgin Olive Oil.	
BROCCOLI RABE 	\$12
Sauteed Broccoli Rabe with roasted garlic, Extra Virgin Olive oil, parmesan flakes and lemon zest.	
INSALATA DI PULPO 	\$22
Tender pieces of Octopus tossed with Cannellini beans, Olives, capers, chickpeas, roasted red peppers, Arugula, Red onions and grape tomatoes with herbs, Extra Virgin Olive oil and sea salt	
BREADBASKET	\$6
Four (4) Home Baked Bread Rolls with a side of our signature Flavored Extra Virgin Olive Oil	



## PIATTI FIRMATI

<b>CARBONARA CON FUNGI</b>	<b>\$20</b>
Bacon, Mushroom, Egg Yolk, Parmesan Cheese And Cream With Parmesan Cheese	
<b>ASSASSINO + FIGLIA</b>	<b>\$19</b>
Charred Pepperoni, Roasted Garlic, Capers, Chili Flakes, Olives, Tossed With Spicy Tomato Sauce	
<b>CREAMY CHICKEN ALFREDO</b>	<b>\$19</b>
Grilled Chicken, Mushroom, Garlic, Cream And Herbs	
<b>ALL' ASSASSINA</b> 	<b>\$19</b>
An Authentic Recipe Of Spicy, Charred And Burned Spaghetti In A Tomato Sauce	
<b>AL TARTUFO</b> 	<b>\$19</b>
Grilled Mushroom, Parmesan Cheese, Cream Of Wild Mushroom, White Truffle Oil And Cream	
<b>PANCETTA ALLA VODKA</b>	<b>\$19</b>
Our Signature Marinara Sauce, Smoked Bacon, Vodka + Cream With Parmesan Cheese	
<b>EGGPLANT PARMESAN</b> 	<b>\$20</b>
Three(3) Layers Of Breaded Eggplant Topped With Pesto, Mozzarella And Tomato Sauce	
<b>SHRIMP FRADIAVOLO</b>  	<b>\$20</b>
Shrimp(6), Cherry Tomatoes, Chili Flakes, Spicy Tomato Sauce + Raisins With Herbs	
<b>CHICKEN PICCATA</b>	<b>\$20</b>
Chicken Cutlets Braised With Butter, Lemon And White Wine, With Capers, And Herbs	
<b>SHRIMP SCAMPI</b> 	<b>\$20</b>
Shrimp(6), Lemon Zest, Butter, Capers, White Wine And Herbs	
<b>SUNDAY SAUCE</b>	<b>\$22</b>
Sweet Italian Sausage, Bacon & Meatballs Braised In A Fresh Tomato Sauce	
<b>CLASSIC CHICKEN PARMESAN</b>	<b>\$22</b>
Breaded Chicken Cutlet Topped With Napolitana Sauce And Provolone Cheese	
<b>SALMONE AL FIORENTINA</b> 	<b>\$22</b>
Salmon Filet tossed with Spinach, mushroom, Caramelized onions, + a light cream sauce	
<b>BOLOGNESE</b>	<b>\$22</b>
Ground beef ragu, parmesan cheese, herbs	



## LA PINSA-\$18

### PINSA ROMANA

Roasted garlic, grilled mushroom, crema di parmigiano, prosciutto and provolone with a fig balsamic glaze

### PINSA TERRA MEDI

Roasted red peppers, caramelized onions, olives, roasted garlic, pepperoni, Mascarpone and Parmigiano

### PINSA TARTUFATA

Wild mushroom spread, grilled mushroom, caramelized onions, truffle oil, crema di Parmigiano and Pecorino

### PINSA SCAMPI+\$2

Shrimp with wine and garlic, crema di parmigiano with mint and lemon infused olive oil.

### PINSA DIAVOLITA

Sicilian Sausage, caramelized onions, olives, red peppers, Crema di Parmigiano, Sriracha and Porcini Fig glaze

### PINSA AL MORTADELLA+\$2

Crema di Parmigiano, 5-cheese blend, roasted red peppers, Mortadella, pesto oil, pistachios + Burrata

### PINSA SALAMINA

Crema di Parmigiano, Gorgonzola, olives, Napolitana Tomato sauce and Salami Milano

### PINSA GIARDINERA

Grilled mushroom, caramelized onions, Zucchini, roasted Red peppers, olives+pesto with Crema di Parmigiano

## INSALATE

### BURRATA + POMODORINI

\$15

Burrata with cherry tomatoes, roasted garlic, capers, pesto vinaigrette, and fig balsamic glaze

### GORGONZOLA + PEAR

\$15

Mix greens with, white balsamic vinaigrette, toasted almonds, raisins, gorgonzola and caramelized pears

### INSALATA MISTA

\$14

Mixed greens with olives, red onions, tomatoes, capers, roasted red peppers, balsamic vinegar + extra virgin olive oil

### CEASAR SALAD

\$14

Romaine tossed with a creamy Caesar's Dressing, homemade croutons, Parmigiano Flakes,

### INSALATA DI PROSCIUTTO E BURRATA

\$18

Mixed Greens with olives, roasted red peppers, basil pesto vinaigrette, topped with freshly Sliced prosciutto, topped with a fresh Burrata