



APERITIVO

BRUSCHETTA (Choice Of 3) \$18.00/\$18.72
Changes Weekly, See Specials Menu

BEEF CARPACCIO* \$26.00/\$27.04
Raw Filet Mignon Beef, Baby Arugula, Shaved Parmesan,
Crushed Pistachio Nuts, Lemon Citrus, Fresh Black Pepper, EVOO

TUNA CARPACCIO* \$22.00/\$22.88
Fresh Yellowfin Ahi Tuna (Sushi Grade 1+), Thinly
Sliced, With A Citrus Basil Dressing & Spicy Mayo Dashes

GRANDMA'S MEATBALLS \$15.00/\$15.60
Beef/Veal/Pork Meatballs With Ricotta,
Parmigiana Regano, Tomato Sauce, Fresh Basil
Served In Hot Cast Iron

WOOD FIRED CHICKEN WINGS \$14.00/\$14.56
Wood Fired Roasted Chicken Wings, Seasoned
To Perfection Topped With Caramelized Onions
With A Lemon Zest

FORMAGGI E SALUMI (For2) \$30.00/\$31.20
Assortment Of Italian Cheeses & Cured Meats

INSALATA

BURRATINA \$25.00/\$26.00
Imported Burrata, Prosciutto Di Parma, Black Truffle,
Heirloom Cherry Tomatoes, On A Bed Of Baby Arugula
Topped With White Truffle Oil & Fig Balsamic Glaze

CAPRESE \$19.00/\$19.76
Beef Heart Tomatoes, Fior Di Latte Mozzarella,
Fresh Broccoli Rabe Pesto, Evoo & Balsamic

HOUSE SALAD \$16.00/\$16.64
Mixed Greens, Cherry Tomato, Red Onion, Kalamata &
Green Castelvetrano Olives, Roasted Pepper Mixed With
A Light Red Wine & Evoo Dressing

NEW AGE CAESAR \$20.00/\$20.80
Mixed Greens, Cucumber, Cherry Tomato, Avocado, Fire
Roasted Croutons, Shaved Grana Padano, Homemade Cialda
Di Parmigiano Bowl, Homemade Caesar Dressing, Topped
With Balsamic Glaze & Cashew Nuts

MEDITERRANEAN \$17.00/17.68
Diced Cucumber, Organic Feta Cheese, Fresh Dill, Crushed
Pistachio Nuts, Fresh Squeezed Lemon Juice, Evoo

GAMBERONI \$26.00/27.04
Butter Lettuce, Grilled Wild Shrimp (4), Organic Feta
Cheese, Pistachio Nuts, Dates, Lemon Zest In Organic
White Wine Vinegar & Evoo Vinaigrette

BAKED CHICKEN SALAD \$23.00/\$23.92
Baby Arugula, Heirloom Cherry Tomatoes,
Red Onion, Sliced Cucumbers, Shaved Grana Padano,
Baked Chicken Cutlet With A Light Lemon Basil Dressing

POLLO AVOCADO \$24.00/\$24.96
Romaine Hearts, Grilled Chicken, Imported Mozzarella,
Avocado, Fire Roasted Almonds, Heirloom Cherry Tomato,
Organic Pasture Raised Hard Boiled Egg, Balsamic & Evoo

VERDURA

ARTICHOKES ALLA GIUDA \$20.00/\$20.80
Fire Roasted, Lemon, Garlic, Rosemary,
Splashes Of Broccoli Rabe Pesto, EVOO

EGGPLANT PARMIGIANA \$24.00/\$24.96
Eggplant Dipped In Flour Lightly Fried,
Layered With Pecorino, Tomato Sauce, Mozzarella, Basil
Wood Fire Roasted
Served In Hot Cast Iron

POLLO

ANTIBIOTIC FREE & FREE ROAM CHICKEN

CHICKEN CORDON BLEU MARSALA \$34.00/\$35.36
Breaded With Homemade Breadcrumbs, Stuffed With
Provolone Auricchio & Imported Mozzarella,
Parma Ham, Rolled & Baked. Sliced & Topped With
A Mushroom Marsala Wine Sauce
Served With Two Broccoli & Potato Croquettes

CHICKEN PARMIGIANA \$31.00/\$32.24
Breaded & Oven Baked, Imported Fior Di Latte
Mozzarella, San Marzano Plum Tomato, Parmigiana
& Pecorino Romano
Served With Two Potato Croquettes

CHICKEN MILANESE \$29.00/\$30.16
Baked Chicken Cutlet, Baby Arugula, Heirloom Cherry
Tomatoes, Shaved Grana Padano, Lemon EVOO Dressing

CHICKEN BRUSCHETTA \$29.00/\$30.16
Baked Chicken Cutlet/Grilled Chicken, Topped With
Chopped Tomatoes, Red Onion, Imported Mozzarella,
Fresh Basil, Lemon Zest, Aceto Balsamic Di Modena I.G.P

CHICKEN FUNGI \$31.00/\$32.24
Breaded & Oven Baked, Imported Fior Di Latte Mozzarella,
Mushroom Marsala Sauce
Served with Two Potato Croquettes

PESCE

WILD KING SALMON \$42.00/\$43.68
Cold Water, Fresh Never Frozen, 10oz Portion.
Baked To Perfection, Served Medium With Light Lemon
Basil Citrus Sauce
Served With Baby Arugula Salad

WHOLE BRONZINI FISH \$42.00/\$43.68
Imported From Greece, Butterflied, Tail On, Pan Seared In
Evoo, Sicilian Capers, Kalamata Olives, Imported Semi-Dry
Cherry Tomatoes With A Lemon, Wine, Butter Sauce
Served With Asparagus

PASTA

NOT FORTIFIED OR ENRICHED

MOMMA'S LASAGNA \$26.00/\$27.04
Lasagna Pasta Layered With A Homemade Ragu Sauce
With A Blend Of Beef / Veal / Pork / Sausage, Pecorino
Romano, Parmigiano Reggiano And Fresh Mozzarella

PACCHERI BOLOGNESE \$28.00/\$29.12
Fresh Imported Paccheri Pasta, Beef/Veal/Pork Ragu, Grated
Parmigiana Reggiano, Bufala Mozzarella, Fresh Basil, Evoo

CACIO E PEPE POLLO \$28.00/\$29.12
Rigatoni Pasta, Diced Baked Chicken Cutlet, Sweet Green
Peas, Shaved Parmigiana Reggiano, In A Cacio E Pepe Sauce

PASTA AL FORNO \$32.00/\$33.28
Baked Rummo Rigatoni With Fior Di Latte, Provolone
Auricchio, Ricotta Salata, & Parmigiano Reggiano, Alla
Vodka Sauce, Baked Chicken Cutlet & Bufala Mozzarella
Served In A Homemade Pizza Dough Bread Bowl

SHORT RIB PACCHERI \$35.00/\$36.40
Fresh Paccheri Pasta With Carrots, Celery, Shredded &
Bone In Short Rib. Slow Chianti Braised, Organic Grass
Fed Beef Bone Broth & Stock, Short Rib Ragu, Grated
Grana Padano Cheese

BUCATINI BROCCOLI RABE & SAUSAGE \$27.00/\$28.08
Fresh Bucatini Pasta With Italian Crumbled Sausage,
Broccoli Rabe, Heirloom Cherry Tomatoes, Garlic, Evoo
Topped With Toasted Breadcrumbs & Grated Pecorino
Romano DOP

PASTA ALLA NORMA \$26.00/\$27.04
Rigatoni Pasta, Roasted Diced Eggplant, Fresh Marinara,
Shaved Ricotta Salata, Fresh Basil (A Classic Sicilian Dish)

BUCATINI SHRIMP LIMONE \$32.00/33.28
Bucatini Pasta In A Lemon Wine Sauce With Wild Shrimp,
Topped With Toasted Breadcrumbs

PESTO GENOVESE \$27.00/\$28.08
Fresh Fusilli Calabresi Pasta In A Genovese Style Pesto
With Imported Semi Dry Baby Tomatoes, Topped With
Shaved Pecorino Romano DOP, Lemon Zest & Toasted
Pine Nuts

SIDES

POTATO CROQUETTES (2 to an Order) \$6.00/\$6.24
BROCCOLI \$15.00/\$15.60
MUSHROOMS \$15.00/\$15.60
ASPARAGUS \$15.00/\$15.60

INSALATA ADD ONS

*GRILLED CHICKEN + \$7
*BAKED CHICKEN + \$8
*GRILLED WILD SHRIMP (3) + \$16
*ROASTED WILD KING SALMON 10oz + \$24

All seatings are for 90 minutes, maximum. We do apologize, but we are a very small place so we ask for your understanding.
* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

PIZZA ROSSA
NEAPOLITAN

MARGHERITA PIZZA \$18.00/\$18.72
San Marzano Tomato, Imported Fior Di Latte Mozzarella,
Fresh Basil, Sicilian Evoo

MARGHERITA ALA VODKA \$19.00/\$19.76
Imported Fior Di Latte Mozzarella, Alla Vodka Sauce,
Fresh Basil, Evoo

BOLOGNESE MARGHERITA \$22.00/\$22.28
Our Homemade Bolognese Sauce, Imported Fior Di Latte
Mozzarella, Pecorino Romano Dop, Parsley, Evoo

TRICOLORE \$21.00/21.84
Fior Di Latte Mozzarella With A Mix Of Our San Marzano
Tomato, Alla Vodka, & Fresh Pesto Oil, Fresh Shaved Pecorino
Romano DOP

VERACE DOP \$21.00/\$21.84
San Marzano Tomato, Bufala Di Mozzrella, Fresh Basil, Evoo

MARINARA \$16.00/\$16.64
San Marzano Tomato, Fresh Garlic, Calabrian Oregano,
Fresh Basil, Evoo

CAPRICCIOSA \$22.00/\$22.88
San Marzano Tomato, Imported Fior Di Latte Mozzarella,
Mushrooms, Cotto Ham, Roman Artichoke, Kalamata
Olives, Fresh Basil, Evoo

DIAVOLA \$20.00/\$20.80
San Marzano Tomato, Imported Fior Di Latte Mozzarella,
Hot Capocollo, Fresh Basil, Evoo

PORCINI E. SALSICCIA \$23.00/\$23.92
San Marzano Tomato, Imported Fior Di Latte Mozzarella,
Porcini Mushrooms, Italian Crumbled Sausage,Shaved
Parmigiana Reggiano, Evoo

NORMA \$20.00/\$20.80
San Marzano Tomato, Imported Fior Di Latte Mozzarella,
Eggplant, Ricotta, Parmigiana Reggiano, Fresh Basil, Evoo

PEPPERONI \$20.00/\$20.80
Imported Fior Di Latte Mozzarella, San Marzano Tomato,
Pepperoni, Fresh Basil, Evoo

PANUOZZO
SERVED WITH HOUSE SALAD

CESARE \$23.00/23.93
Baked Chicken Cutlet, Shaved Parmigiana, Heirloom Toma-
toes, Romaine Hearts, Crushed Croutons, in our Homemade
Caesar dressing, sprinkle with Lemon Zest.

CONTADINO \$21.00/\$21.84
Sausage, Fresh Mozzarella, Ricotta,
Broccoli Rabe,Pecorino, Evoo

POSITANO \$24.00/\$24.96
Baked Chicken Cutlet, Prosciutto Di Parma,
Fresh Burrata Cheese, Roasted Pepper, Baby
Arugula, Caramelized Onion, With A Balsamic Glaze

ROMA \$23.00/\$23.92
Grilled Chicken, Imported Mozzarella,
Baby Arugula, Balsamic & Evoo

BOLOGNA \$22.00/\$22.88
Mortadella, Pistachio Creme, Baby Arugula, Burata

SAN DANIELLE \$23.00/\$23.92
Prosciutto Di Parma, Bufala Di Mozzarella,
Baby Arugula, Sliced Tomato, Balsamic Fig Glaze

VERDURA \$19.00/\$19.76
Roasted Eggplant, Zucchini & Bell Pepper
With Olives, Vegan Cheese, Broccoli Rabe Pesto

Our Pastas = Not Fortified Or Enriched
Our Oils = No Vegetable Or Seed Oils
Our Chicken = Only Baked, Never Fried , No Antibiotics Ever, Just Pure High-Quality Poultry
Our Fish = Only Wild King Salmon And Wild U12 Ecuadorian Shrimp

ADD-ONS

CHEESES

Imported Fior Di Latte
Burrata
Bufala Di Mozzarella
Grana Padano
Provolone Auricchio
Pecorino Romano
Smoke Scaramoza
Fresh Ricotta
Ricotta Salata
Gorgonzola
Stracciatella
Vegan Cheese

CURED MEATS

Prosicutto Di Parma
Mortadella E Pistachio
Hot Capocollo
Speck
Cotto Ham

OTHER ITEMS

Long Stem Roman Artichoke
Fire Roasted Roasted Pepper
Fire Roasted Zucchini
Fire Roasted Eggplant
Broccoli Rabe
Cremini Mushrooms
Porcini Mushrooms
Black Truffle
Sicilain Capers
Italian Olives
Anchovies Filet
Crumbled Sausage
Sautéed Onions
Raw Onions

PIZZA LA BLANCA
NEAPOLITAN

QUATTRO FORMAGGI \$20.00/\$20.80
Imported Fior Di Latte Mozzarella, Provolone Auricchio,
Gorgonzola, Smoked Scamorza, Drizzled Honey, Crushed Nuts

CACIO E PEPE \$18.00/\$18.72
Imported Fior Di Latte Mozzarella, Pecorino Romano,
Fresh Cracked Black Pepper, Fresh Basil, Sicilian Evoo

SALSICCIA E FRIARIELLI \$22.00/\$22.88
Smoked Scamorza, Broccoli Rabe, Italian Crumbled Sausage,
Broccoli Rabe Pesto, Pecorino Romano

PORCINI E SPECK \$23.00/\$23.92
Imported Bufala Di Mozzarella, Imported Porcini Mushrooms,
Speck, Truffle Oil, Parmigiana Reggiano, Fresh Parsley

ROSEMARIA \$21.00/\$21.84
Smoked Scarmosa, Italian Crumbled Sausage, Fire Roasted
Potato, Red Onions, Rosemary, Parsley, Black Pepper

SAN PIETRO \$24.00/\$24.96
Imported Fior Di Latte Mozzarella, Prosciutto Di Parma, Dallops
Of Fig Spread, Crumbled Gorgonzola Cheese, Sprinkled With
Balsamic Glaze

PARMA \$24.00/\$24.96
Imported Fior Di Latte Mozzarella, Baby Arugula, Prosciutto
Di Parma, Burrata, Fig Balsamic Glaze, Parmigiana Reggiano

ROMAGNOLA \$24.00/\$24.96
Pistachio Creme, Bufala, Mortadella,
Fresh Stracciatella, Toasted Chopped Pistachios

VEGETARIANA \$19.00/\$19.76
Imported Fior Di Latte Mozzarella, Thinly Sliced Eggplant,
Zucchini, & Tomato, Topped With Parsley

FUNGHI \$19.00/\$19.76
Parmigiana Reggiano & Truffle Cream Base, Fior Di Latte
Mozzarella & Fontina Cheese, Topped With Sliced Cremini,
Shiitake, & Porcini Mushrooms

CALZONE

THE CLASSIC \$19.00/\$19.76
Imported Fior Di Latte Mozzarella, Fresh Ricotta,
Italian Plum Tomato, Fresh Basil

THE NAPOLITAN \$22.00/\$22.88
Imported Fior Di Latte Mozzarella, Cotto Ham,
Fresh Ricotta, Fresh Basil, Evoo

MORTADELLA TWIST \$26.00/\$27.04
Wood-Fired Folded Dough, Stuffed With Imported Burrata
Mozzarella, Mortadella, Crumbled Pistaccios, Shaved Grana
Padana, Drizzled With Pistachio Creme

Our Dough

100% Imported Flour From Italy, No Bromates Or Additives.
Our Goal Is To Use Less Fresh Yeast & Have More Of A
Fermentation, Which Is A 48-72 Process. It Begins With A
Traditional Italian Biga, A Natural Pre-Fermentation.
This Slow Fermentation & Our High Hydration Develops Deep
Flavor, Gentile Acidity, & A Light Airy Crust True To The Naples
Tradition.

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