



## 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*

FISH OF THE DAY, ASK YOUR SERVER

## 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 IIMONE** \$32.00/33.28  
Bucatini Pasta In A Lemon Wine Sauce With Wild Shrimp, Topped With Toasted Breadcrumbs

## SIDES

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

**VERACE DOP** \$21.00/\$21.84  
San Marzano Tomato, Bufala Di Mozzarella, 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

## PANUZZO

SERVED WITH HOUSE SALAD

**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, Burrata

**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*

## 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 Scamorza, 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 Pistachios, 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, Gentle Acidity, & A Light Airy Crust True To The Naples  
Tradition.*

## ADD-ONS

### CHEESES

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

### CURED MEATS

Prosciutto 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  
Sicilian Capers  
Italian Olives  
Anchovies Filet  
Crumbled Sausage  
Sautéed Onions  
Raw Onions