

Antipasti

SALUMI E FORMAGGIO

Assorted Imported Cured Meats & Cheeses for Two

CALAMARI ALLA "JIMMY"

Fried Calamari, Lemon Sauce, Hot Cherry Peppers

VONGOLE AL FORNO

Little Neck Clams, Garlic, Panko, Parsley

PULPO ALLA GRIGLIA

Charred Octopus, Tuscan Bean Salad, Parsley, EVOO

ZUCCHINI ROLLATINI

Homemade Zucchini Rollatini, Goat Cheese, Ricotta Cheese, Diced Campari Tomatoes

Insalate

BURATTA E AVOCADO

Creamy Mozzarella Cheese, Avocado, Peppers, Parma Prosciutto, EVOO

INSALATA DODICI

Chopped Endive, Radicchio, Arugula, Roasted Peppers, Gaeta olive, Vinaigrette

ARUGULA

Baby Arugula, Walnuts, Shaved Pecorino, Roasted Cipollini, White Balsamic, Walnut Oil

CAESAR

Baby Romaine lettuce, Cesare Dressing, Parmesan Croutons

BIETOLE ORO

Roasted Golden Beets, Baby Spinach, Goat Cheese, House Vinaigrette, Almonds

Minestra

FAGIOLI BIANCHI

White Bean Soup, Escarole, Red Onions, Croutons, EVOO

Gluten Free Option
Option

Pizza

Cauliflower Crust

MARGHERITA

Fresh Mozzarella, Tomato, Basil

YAZZO

Quattro Formaggio, Hot Cherry Peppers, Crumbled sausage

MONTE BIANCO

Arugula, Prosciutto di Parma, Fresh mozzarella

CAVOLFIOR SPINACHI

Cauliflower Crust, Spinach, Mozzarella, Mushroom

Panini

MELANZANE

Italian Sandwich, Grilled Eggplant, Marinara, Fresh Mozzarella, Basil

TIZIANA

Italian Sandwich. Toasted Ciabatta Bread, Panko Crusted Cutlet, Tomato, Fresh Mozzarella

VALTELLINA

Italian Sandwich, Toasted Ciabatta Bread, Free Range Chicken Breast, Broccoli Rabe, Taleggio & Fontina Cheese

ALL PANINI'S INCLUDE A MIXED GREEN SALAD

Gluten Free Pasta Option

Pasta – "Di Gragnano" - Napoli

PACCHERI

Giant Rigatoni Pasta, Sausage, Broccoli Rabe, Garlic, Roasted Cherry Tomatoes

GNOCCHI BOLOGNESE

Homemade Potato Gnocchi, Bolognese Sauce, Housemade Ricotta

GARGANELLI PAPALINA

Wild Mushrooms, Pancetta, Peas, Shallots, Cream

FUSILLI CALABRESI

Homemade Short Fusilli Pasta, Tomato, Grilled Eggplant, Fresh Mozzarella

LINGUINI VONGOLE

Verace Clams, Baby Spinach, Cannellini, Garlic, Calabrian Chili Peppers

CAPELLINI INFERNO

Angel Hair Pasta, Shrimp, Tomatoes, Cherry Peppers, Garlic, Spicy Marinara, Basil

Secondi Piatti

BRANZINO MEDITERRANEO

Wood Oven Roasted Whole Mediterranean Sea bass, Artichokes, Roasted Cherry Tomatoes, Roasted Red Potatoes, Orvieto Wine

GAMBERI LUGANO

Grilled Jumbo Shrimp, Lentils, Braised Vegetables

SALMONE "ST. MICHELLE"

Atlantic Salmon, Zucchini, Capers, Gaeta Olives, Seasoned Panko, Roasted Yukon Potatoes

POLLO FONTINA

French Cut Chicken Breast, Prosciutto, Fontina Cheese, Prosecco, Roasted Vegetables

POLLO MATTONE

Half Bell & Evans Chicken, Cooked Under a Brick in our Wood Burning Oven. Escarole, Roasted Red Potatoes, Calabrian Peppers

NODINO DI VITELLO

Bone-In Veal Chop, Hot Cherry Peppers, Broccoli Rabe, Red Roasted Potatoes

MELANZANA SICILIANA

Eggplant, Tomatoes, Ricotta Salata, Mozzarella, Parmesan, Penne Filetto di Pomodoro

BISTECCA FIORENTINA For Two – "Pat LaFrieda"

PRIME Dry Aged Porterhouse Steak, Yukon Gold Mashed Potatoes, Italian Style Creamed Spinach

CHICKEN PARMIGIANA with Pasta **VEAL PARMIGIANA** with Pasta

Verdura

Broccoli Rabe - Broccoli - Escarole - Roasted New Red Potatoes - Mashed Potatoes - Sautéed Spinach

We proudly use Mutti tomatoes from Italy