

ANTIPASTI

SALUMI E FORMAGGIO FOR TWO
Assorted Imported Cured Meats &
Cheeses

CALAMARI ALLA “JIMMY”
Fried Calamari, Lemon Sauce, Cherry
Peppers

VONGOLE AL FORNO
Little Neck Clams, Garlic, Panko, Parsley

PULPO ALLA GRIGLIA
Charred Octopus, Tuscan Bean Salad,
EVOO

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

INSALATE

BURATTA E AVOCADO
Creamy Mozzarella Cheese, Avocado,
Peppers, Prosciutto di Parma, EVOO

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

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

CAESAR
Baby Romaine Lettuce, Caesar
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 **13/13.51**

Gluten Free Option **PIZZA** Cauliflower Crust Option

MARGHERITA
Fresh Mozzarella, Tomato, Basil

SALSICCE E RAPINI
Broccoli Rabe, Crumbled Sausage, Mozzarella
Tomoato

MONTE BIANCO
Arugula, Prosciutto di Parma, Fresh Mozzarella
CAVOLFIORE SPINACHI
Cauliflower Crust, Spinach, Mozzarella, Mushroom

ITALIAN PANINI’S

MELANZANE
Eggplant, Marinara, Fresh
Mozzarella

TIZIANA
Toasted Ciabatta Bread, Panko
Crusted Cutlet, Tomato, Fresh
Mozzarella

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

Gluten Free Pasta Option **PASTA – “Di GRAGNANO” - NAPOLI**
PACCHERI
Giant Rigatoni Pasta, Sausage, Broccoli Rabe, Garlic, Roasted Cherry Tomatoes
LINGUINI MEDITERANEA
Linguini, Shrimp, Clams, Mussels, Cherry Tomatoes, Saffron, Scallions, White Wine, Lemon
GNOCCHI BOLOGNESE
Homemade Potato Gnocchi, Bolognese Sauce, Housemade Ricotta
GARGANELLI PAPALINA
Wild Mushrooms, Pancetta, Peas, Shallots, Cream
RAVIOLI DELLA NONNA
Grandmother’s Style Ravioli, Spinach, Ricotta, Marinara
CAPELLINI INFERNO
Angel Hair Pasta, Shrimp, Tomatoes, Cherry Peppers, Garlic, Spicy Marinara, Basil

SECONDI PIATTI

BRANZINO MEDITERRANEO
Roasted Mediterranean Sea bass, Artichokes, Cherry Tomatoes, Red Potatoes, Orvieto
Wine

GAMBERI LUGANO
Grilled Jumbo Shrimp, Lentils, Braised Vegetables

SALMONE “ST. MICHELLE” Atlantic Salmon, Zucchini, Capers, Gaeta Olives, 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 - 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		