

PASTA I

H A N D M A D E

P A S T A • P I Z Z A

SALADS

Eat Clean, Eat Green!

These salads are anything but boring.

KALE CAESAR | HALF 4.95 / FULL 8.95
chopped kale, creamy anchovy dressing,
shaved sharp asiago, toasted pine nuts

THE MISTO | HALF 6.95 / FULL 12.95
mixed greens, pears, walnuts, goat cheese,
citrus balsamic

THE ITALIAN | HALF 6.95 / FULL 12.95
chopped romaine, tomatoes, onion,
cucumber, kalamata olives, balsamic.
*Add Gorgonzola \$2.95, Chicken \$4.95,
Shrimp \$7.95, or Salmon \$8.95*

CUCUMBER TOMATO | 11.95
cucumbers, tomatoes, red onion,
EVOO, touch of balsamic

THE BEET | 12.95
radicchio, Belgium endive, roasted beets,
goat cheese, walnuts, citrus vinaigrette

MOZZARELLA BURRATA | 13.95
semi-soft fresh mozzarella, mixed
tomatoes, basil, EVOO, balsamic

SOUPS

Warms the body, heart, and soul!

TRADITIONAL PASTA FAGIOLI | 4.95
cannellini beans, tomatoes, onions, garlic,
herbs, fresh pasta, crusty baguette

ENTREES

*Some of the best meals are made with a
few simple, quality ingredients.*

Add a side of Spaghetti Pomodoro for \$2.95.

Add a side house or Caesar salad for \$2.95.

CHICKEN MILANESE | 16.95
chicken breast, breadcrumbs, tomato salad,
shaved asiago, fresh mozzarella, herbs

***FIRE ROASTED SALMON | 17.95**
fresh herbs, garlic, EVOO, lemon,
roasted potatoes

STEAK PIZZAIOLA | 23.95
NY Strip, peppers, onions, mixed mushrooms,
tomatoes, fresh mozzarella, roasted potatoes

CHICKEN PICATTA | 16.95
chicken breast, capers, oven-roasted
tomatoes, white wine, lemon, herbs,
roasted potatoes

CHICKEN SORRENTINO | 17.95
chicken breast, sliced eggplant, fresh mozzarella
and herbs, light tomato sauce, roasted potatoes

SMALL PLATES

Food brings us together in a way like nothing else can.

What better way to celebrate this union than by sharing a delicious bite, pre-meal.

EGGPLANT MILANESE | 11.95
roasted eggplant, tomato sauce, fresh
mozzarella, breadcrumbs, fresh herbs

GARLIC BAGUETTE
3 PC. 2.50 / 6 PC. 4.50
perfectly seasoned with EVOO, garlic,
compound herb butter, parmigiano

MEATBALLS | 11.95
slow cooked in Sunday sauce
dollop of ricotta, fresh herbs

ITALIAN STYLE SPARE RIBS | 12.95
stewed in Sunday Sauce, crusty baguette

***MUSSELS | 12.95**
spicy red sauce or white wine
with fresh herbs, crusty baguette

***CLAMS CASINO | 12.95**
Jersey clams, bacon, onions, peppers, Italian
breadcrumbs, garlic aioli

BROCCOLI RABE & SAUSAGE | 11.95
mild Italian sausage, roasted garlic, EVOO,
crusty baguette

FRIED BURRATA | 12.95
semi-soft fresh mozzarella, Italian breadcrumbs,
lightly fried, fresh tomato sauce

SANDWICHES

All the fabulous flavors of a meal between two pieces of amazing bread.

Served with truffle potato chips.

**PROSCIUTTO AND
FRESH MOZZARELLA | 12.95**
crusty baguette, thinly sliced prosciutto,
fresh mozz, fire roasted peppers, fresh herbs,
touch of balsamic

MEATBALL | 12.95
crusty baguette, meatball, tomato sauce,
fresh mozzarella

PASTA DISHES

*Every pasta shape deserves a specialty sauce. There is something glorious about a steaming
hot dish of pasta where the sauce perfectly coats each piece. Every bite delivers maximum
flavor and texture. We have perfected this art and take our craft very seriously.*

Dishes are paired accordingly. You can question but not substitute perfection.

Add a side house or Caesar salad to any dish for \$2.95.

RIGATONI BOSCAIOLA
pancetta, mushrooms, peas, tomato sauce,
heavy cream, herbs \$16.95

CAVATELLI TRATTORIA
chicken, spinach, cherry tomatoes, roasted
garlic, fresh herbs \$15.95

PAPARDELLE BOLOGNESE
ground veal, pork, beef, carrot, onion, fresh
tomato sauce, herbs \$17.95

***SPAGHETTI CARBORNARA**
pancetta, egg yolk over easy, grated
parmigiano, EVOO \$15.95

SPAGHETTI POMODORO
fresh tomato sauce, garlic, fresh herbs, grated
parmigiano, EVOO HALF \$7.95 / FULL \$14.95

SPAGHETTI AMATRICIANA
fresh tomato sauce, pancetta, onions \$14.95

PAPARDELLE WITH PESTO
fresh basil, toasted pine nuts, EVOO, grated
parmigiano \$15.95

***SPAGHETTI WITH SHRIMP ARRABIATTA**
fiery tomato sauce, wild caught shrimp, fresh
herbs, cherry peppers \$17.95

GNOCCHI
fresh mozzarella, tomato sauce, herbs, parmigiano,
toasted breadcrumbs \$16.95

LASAGNA
thinly layered fresh pasta, sausage ragu,
creamy béchamel, fresh mozzarella,
parmigiano \$16.95

RAVIOLI FORMAGGI
ricotta, fresh tomato sauce, herbs,
parmigiano \$15.95

CAVATELLI WITH SAUSAGE RAGU
mini sausage meatballs, tomato sauce,
fresh herbs \$16.95

CAVATELLI WITH SUNDAY MEAT SAUCE
lamb, pork spare ribs, sausage, tomato sauce,
fresh herbs \$19.95

***SPAGHETTI WITH CLAMS**
Jersey clams, white wine, fresh herbs \$17.95

PAPAREDELLE PUTTANESCA
fresh tomato sauce, mixed olives, capers, with
tuna.. or without WITH \$7.95 / WITHOUT \$14.95
cherry peppers \$17.95

CONSUMER ADVISORY:

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

PASTA I

H A N D M A D E

PASTA • PIZZAZA

PIZZA

Our pizza is served well done – which means cooked to perfection in a high-temperature brick oven next to a fire. This often means the crust may appear more golden brown than you are accustomed to.

Rest assured, this process results in a crispy crust that can withstand the weight of sauce, fresh mozzarella, and toppings without being soggy.

TRADITIONAL PIES

Our signature pizzas are made with fresh mozzarella, plum tomatoes, basil, parmigiano, EVOO, and a whole lotta love!

TOPPINGS

Pepperoni • Sausage • Peppers • Onions • Olives • Mushrooms
Pineapple • Jalapeno • Spinach • Bacon • Anchovies • Roasted Peppers

PREMIUM TOPPINGS

White Anchovies • Chicken • Shrimp • Clams

	12" ROUND	ROMAN STYLE	CAULIFLOWER CRUST 12"
PLAIN	\$11.95	\$14.95	\$13.95
REGULAR	\$1.75	\$2.50	\$1.75
PREMIUM	\$3.00	\$5.00	\$3.00
SPECIALTY PIES			
*THE CASINO chopped Jersey clams, bacon, onions, peppers, bread crumbs, mozzarella, garlic aioli (no tomato)	\$16.95	\$21.95	\$18.95
QUATRO FOMAGGI fresh mozzarella, asiago, ricotta, gorgonzola, garlic aioli	\$13.95	\$18.95	\$15.95
KUNG FU CHICKEN chicken, red onion, pineapple, cilantro, fresh mozzarella, sweet Asian BBQ sauce	\$13.95	\$18.95	\$15.95
*SHRIMP PESTO shrimp, sliced tomato, fresh herbs, mozzarella, garlic aioli	\$16.95	\$21.95	\$18.95
MIXED MUSHROOM crimini, button and shitake mushrooms, goat cheese, fresh mozzarella, truffled garlic aioli	\$16.95	\$21.95	\$18.95
THE WORKS broccoli rabe, sausage, roasted peppers	\$13.95	\$18.95	\$15.95
THE HERBIVORE roasted eggplant, spinach, mushrooms, roasted peppers	\$15.95	\$20.95	\$17.95

COCKTAILS

According to chemistry, alcohol is a solution.

PROSECCO SLUSHIE | \$9.95

vodka, prosecco, with your choice of peach, pineapple, or orange juice

ESPRESSO MARTINI | \$11.95

vanilla vodka, fresh espresso, Kahlua, cream de cocoa

CANNOLI CREAM MARTINI | \$11.95

Faretti biscotti liqueur, half & half

NEGRONI | \$9.95

gin, Campari, sweet vermouth, orange peel

SOMETHIN' SWEET

Because real fun begins at the end of the main course.

Ask us about our nightly dessert specials and after dinner cocktails!

REFRESHMENTS

SOFT DRINKS \$2.95

UNSWEETENED ICED TEA \$2.95

RASPBERRY ICED TEA \$2.95

LEMONADE \$2.95

AQUA PANNA, 1 LITER \$5.95

SAN PELLIGRINO, 1 LITER \$5.95

COFFEE \$2.95

ESPRESSO \$3.95

DOUBLE ESPRESSO \$5.00

CAPPUCCINO \$4.25

B E E R by the bottle

Always Ice Cold... because you had to deal with people today.

PERONI \$5.25

MORETTI \$5.25

STELLA \$5.25

HEINEKEN \$5.25

CORONA \$5.25

SIERRA NEVADA \$5.25

YUENGLING \$3.75

MICHELOB ULTRA \$3.75

MILLER LIGHT \$3.75

BUDWEISER \$3.75

BUD LIGHT \$3.75

PBR 20 OZ. CAN \$3.75

WINE by the glass

Because no good story ever started with water.

CABERNET \$6.50

CHARDONNAY \$6.50

MERLOT \$6.50

PINOT GRIGIO \$6.50

CHIANTI \$6.50

ZONIN PROSECCO SPLIT \$ 8.50

WINE by the half bottle

LINE 39 CHARDONNAY \$14

SONOMA CUTRER CHARDONNAY \$18

WHITEHAVEN SAUVIGNON BLANC \$14

ALEX VALLEY CABERNET \$18

HESS ALLOMI CABERNET \$24

J VINEYARDS PINOT NOIR \$14

CASTELLO D'ALBOLA CHIANTI \$18