

PASTA FAGIOLI 7 navy and kidney beans, onions, carrots, celery, tomatoes, chicken broth and pasta
SOUP OF THE DAY 7

SMALL PLATES

CRISPY SHRIMP 16

butterflied shrimp over a bed of arugula drizzled with an olive tapenade and served with paprika aiolo in olive oil

FRIED CALAMARI 14

calamari rings and tentacles lightly fried served with marinara sauce

MUSSELS 15

PEI mussels sauteed in olive oil, garlic, white wine **choice of red or white sauce**

OCTOPUS 18

grilled octopus with olives, cornichons, served over a cannellini bean puree

ROASTED VEGETABLES & CHEESE 13

zucchini, peppers, artichokes, eggplant, served warm with goat, feta and parmesan cheeses

BRUSCHETTA 10

toasted homemade bread, topped with roasted peppers, olives, diced tomatoes, garlic, basil and parmesan cheese

BURRATA CAPRESE 14

sliced red and yellow cherry tomatoes, burrata cheese topped with reduced balsamic and extra virgin oil

RISOTTO BALLS 12.5

stuffed with mozzarella cheese and mushrooms served with marinara sauce

FRIED MOZZARELLA 12

homemade served with marinara sauce

PANCETTA BRUSSEL SPROUTS 14

sauteed with Italian bacon and extra virgin

STUFFED MEATBALLS 13.5

freshly ground beef and veal stuffed with smoked mozzarella topped with homemade marinara sauce

SPICY CALAMARI & SAUSAGE 14.5

fried calamari sauteed with pork sausage, arugula, in a spicy tomato sauce

SALADS

ADD TO SMALL SALAD
CHICKEN +6 SHRIMP +6.5

MISTA 12.5 SM 29 FS

mixed greens, grape tomatoes, carrots, black olives in our house dressing

ARUGULA 14.5 SM 34 FS

arugula, endive, radicchio, sundried tomatoes, shaved parmesan, in a honey balsamic dressing

SICILIANA 15.5 SM

mixed greens, mozzarella, roasted peppers, olives, capers, anchovies, carrots, grape tomatoes and artichokes, in our house dressing

KALE 15.5 SM

baby kale, apple slices, cherry tomatoes, chopped pistachios, parmesan, in a lemon mustard balsamic dressing

CAESAR 12.5 SM 33 FS

romaine lettuce, croutons, shaved parmesan, in our homemade caesar dressing

FLORENTINE 15.5 SM

fresh spinach, pine nuts, golden raisins, croutons and gorgonzola cheese, in a sherry orange vinaigrette

MEDITERRANEAN 17.5 SM 43 FS

mixed greens, red onions, cucumbers, grape tomatoes, yellow peppers, olives, feta cheese, and shrimp in our house dressing

DATE 15.5 SM

arugula, raddichio, feta cheese, sliced dates, in our lemon olive oil dressing

BEET 15.5 SM

Baby kale, beets, spinach, gorgonzola, apricot, pistachio in a lemon mustard balsamic

CHICKEN

PARMESAN 18.5 SM 43 FS

breaded chicken breast, lightly fried and oven baked with mozzarella cheese in marinara sauce served with spaghetti

LIMONE 18.5 SM 43 FS

chicken tenders sautéed with lemon juice, capers, white wine and garlic served with fettucine

VILLAGGIO 18.5 SM 43 FS

chicken tenders sautéed with peppers, onions, spicy pork sausage in a white wine tomato sauce served with fettucine

MARSALA 18.5 SM 43 FS

chicken tenders sautéed in a marsala wine sauce with a blend of mushrooms sprinkled with pecorino cheese served with mushroom risotto

COAL OVEN PIZZA

Designed and built by hand, the coal oven delivers a unique flavor and bake not possible from wood or gas oven. The oven reaches heat up to 1200 degrees. The intense heat of the coal oven evenly bakes the pies to create a crispy and smokey crust.



CREATE YOUR OWN PIZZA

Start with the Margherita (crushed tomato sauce, handmade mozzarella, basil)
The rest is up to you:

MEDIUM 13" 14.5 LARGE 16" 17.5 CALZONE 13.5

PICK YOUR TOPPINGS

Cheese \$3.5 each

gorgonzola
ricotta
mozzarella
goat
fontina
provolone
smoked mozzarella
feta

Vegetables \$3 each

bermuda onions roma tomatoes
broccoli roasted peppers
black olives roasted zucchini
mushrooms sundried tomatoes
spinach roasted eggplant
arugula baby kale

Meat \$4 each

grilled chicken
meatballs
pepperoni
pork sausage
prosciutto
pancetta
chicken sausage
capicola ham

WHOLE WHEAT PIZZA AVAILABLE MED ONLY

ARTISANAL PIZZAS

MEDIUM 13" 18.5

OUR ARTISANAL PIZZAS HAVE BEEN CAREFULLY CRAFTED AND CANNOT BE MODIFIED

THE SAUSAGE four cheeses, chicken sausage, roma tomatoes, and spinach

BARESE spicy pork sausage, hot pesto, tomato sauce, basil and mozzarella

NAPOLI baby spinach, pine nuts, tomato pesto, and mozzarella

PIETROS smoked mozzarella, prosciutto and baby arugula

SHORT RIB tender short rib, caramelized onions, parmesan, alfredo truffle sauce

PICCANTE spicy capicola ham, aged provolone cheese, crushed red hot peppers, and tomato sauce

ROMA white pizza w/ four cheeses, grilled chicken, bacon, and artichokes

FOUR CHEESE tomato sauce, basil, thyme, and four cheeses

BRUSSEL white pizza w/ gorgonzola and mozzarella, alfredo sauce, brussel sprouts, pork pancetta, topped with balsamic reduction

• dough and sauce are made fresh daily • handmade mozzarella from Brooklyn • vegetables are market fresh

PASTA



LINGUINI CIELO 22 SM 56 FS

chicken breast & shrimp, sautéed with onions and garlic in a blush sauce

RIGATONI ALLA VODKA 16.5 SM 38 FS

blush sauce, red onions, pork pancetta, vodka, and parmesan cheese

RIGATONI BOLOGNESE 16.5 SM 38 FS

in our traditional meat sauce

FETTUCCINE MARINARA 13 SM 32 FS

homemade fettuccine in our fresh tomato sauce

EGGPLANT PARMESAN 17 SM 39 FS

breaded eggplant lightly fried, topped with mozzarella in marinara sauce served with spaghetti marinara

SPAGHETTI MEATBALLS 16 SM 38 FS

in our traditional marinara sauce

FETTUCCINE CARBONARA 16 SM 38 FS

red onions, cream, peas, mushrooms, parmesan cheese and pork pancetta

GEMELLI ARUGULA POLLO 17 SM 40 FS

sauteed chicken breast, garlic, arugula, grape tomatoes, in a white wine sauce

CHEESE RAVIOLI 15.5 SM 38 FS

choic of blush cream sauce or tomato sauce

LASAGNA 17 SM

homemade pasta with bolognese meat sauce, bechamel and parmesan cheese baked to perfection

FS DESIGNATES FAMILY STYLE FEEDS 3-4 GUESTS

OTHER PASTA OPTIONS

ZUCCHINI PASTA +3 SM +6 FS
WHOLE WHEAT PASTA +2 SM +4 FS
GLUTEN FREE PASTA +2 SM +4 FS

CLASSICS

FISH

ORGANIC SALMON 26 SM

simply grilled topped with lemon, olive oil, and capers served with mushroom risotto

FRA DIAVOLO PASTA 24 SM

shrimp, calamari, salmon, chopped clams, and mussels, in a spicy marinara sauce over linguini pasta

SHRIMP RAVIOLI 25 SM

homemade shrimp stuffed ravioli in a blush white wine cream sauce served with shrimp, broccoli and diced tomatoes

MEAT

VEAL MARSALA 24.5 SM 55 FS

veal cutlets sautéed in a marsala wine sauce with a blend of mushrooms sprinkled with pecorino cheese served with mushroom risotto

LAMB OSSO BUCO 26 SM

slow cooked red wine braised bone in lamb shank served over a cauliflower puree

SHORT RIB 26 SM

tender short rib braised in red wine served over homemade pappardelle pasta, shallots, spinach, sundried tomatoes, in a red wine sauce

CLASSICS- SUB PASTA WITH VEGETABLES +3

CRAFT COCKTAILS

CITRUS BLOOM MARTINI

CITRUS INFUSED GIN, ST. GERMAIN, HOUSEMADE BASIL SYRUP
& FRESH LIME JUICE
12

MARY'S MULE

STOLI VODKA, GINGER-ROSEMARY SIMPLE, FRESH LIME
11

L'AMORE

BERRY INFUSED VODKA, FRESH LEMON, FINISHED WITH PROSECCO
10

SANGRIA RED OR WHITE 10

TEQUILA BLOSSOM

HORNITOS PLATA TEQUILA, HIBISCUS SYRUP, FRESH LIME
10

IL PAPA SMASH

FOUR ROSES BOURBON, WHITE PEPPERCORN, FRESH LEMON, SAGE, & MINT
11

BEER

DRAUGHT

BIRRA PERONI.....6.5
ITALIAN PALE LAGER ITALY 5.1%

DOUBLE NICKEL MARBLED RYE.....8
RYE/MILD/RAUCHBIER HYBRID PENNSAUKEN 8%

YARDS PHILADELPHIA PALE ALE.....6
PALE ALE PHILADELPHIA 4.3%

YES, HAVE SOME.....7
BLONDE ALE CONSHOHOCKEN 5.6%

LAGUNITAS IPA.....7
WEST COAST IPA CALIFORNIA 6.2%

YUENGLING.....5
AMERICAN AMBER LAGER POTTSVILLE 4.4%

BLUE MOON.....6
BELGIAN-STYLE WIT COLORADO 5.4%

HIGH WATER HEFEWEIZEN.....7
GERMAN-STYLE WHEAT PENNSYLVANIA 5.2%

VICTORY BRAUMEISTER PILS.....7
GERMAN-STYLE PILSENER DOWNINGTOWN 5.1%

ST. BENJAMIN FOUL WEATHER JACK.....7
ENGLISH-STYLE PALE MILD PHILADELPHIA 4.5%

STELLA ARTOIS.....6.5
BELGIAN LAGER BELGIUM 4.8%

DC BRAU THE CITIZEN.....7
BELGIAN-STYLE PALE ALE WASH D.C. 4.8%

COORS LIGHT.....5
AMERICAN LIGHT LAGER COLORADO 4.2%

SLYFOX O'REILLY STOUT (NITRO).....7
IRISH-STYLE DRY STOUT POTTSVILLE 3.6%

LANCASTER HOP HOG IPA.....7
AMERICAN IPA LANCASTER 7.0%

TROEGS JAVAHEAD STOUT.....8
OATMEAL COFFEE STOUT HERSHEY 7.5%

MOCKTAILS 6

HONEY LAVENDER LEMON SPRITZER
COOL BLUE MULE

STRAWBERRY MINT TEA SPRITZER

BY THE BOTTLE

ALLAGASH WHITE.....7
GERMAN-STYLE WITBIER MAINE 5.0%

CORONA.....6
MEXICAN LAGER MEXICO 4.6%

BIRRA MORETTI.....6
ITALIAN PALE LAGER ITALY 4.6%

NEW BELGIUM FAT TIRE.....6.5
AMERICAN AMBER ALE COLORADO 5.2%

MILLER LITE.....4.5
AMERICAN LIGHT LAGER MILWAUKEE 5.0%

STOUDT'S GOLD.....6.5
MUNICH HELLES LAGER ADAMSTOWN 5.0%

SAINT PAULI (NON-ALCOHOL).....5
N/A GERMAN LAGER GERMANY

VICTORY DIRTWOLF IPA.....7
AMERICAN DOUBLE IPA DOWNINGTOWN PA 8.7%

2 ROADS WORKER'S COMP.....6
FARMHOUSE SAISON CONNECTICUT 4.8%

DESCHUTES BLACK BUTTE PORTER.....7
AMERICAN PORTER OREGON 5.2%

AMSTEL LIGHT.....5.5
EUROPEAN LIGHT LAGER NETHERLANDS 3.5%

TROEG'S TROEGENATOR DOPPELBOCK.....7
GERMAN-STYLE DOPPELBOCK HERSHEY 8.2%

MICHELOB ULTRA.....5.5
AMERICAN LIGHT LAGER MISSOURI 4.2%

ROGUE DEAD GUY ALE.....7
GERMAN-STYLE MAIBOCK HYBRID OREGON 6.5%

OMISSION IPA.....7
GLUTEN-REMOVED IPA OREGON 6.7%

DOGFISH HEAD INDIAN BROWN ALE.....7
SCOTCH/IPA/BROWN ALE HYBRID DELAWARE 7.2%

CONSHOHOCKEN PUDDLER'S ROW ESB.....7
(16 OUNCE CAN) ESB CONSHOHOCKEN 5.4%

WYNDRIDGE HOPPED CIDER.....7
SEMI-SWEET HOPPED CIDER PENNSYLVANIA 5.5%

WEYERBACHER MELLOW MONKS.....7
BELGIAN-STYLE PALE ALE EASTON 4.5%

WHITE WINE



PINOT GRIGIO

GABBIANO LA PROMESSA, ITALY.....8.....30

RIESLING

URBAN-HOF, GERMANY.....8.....30

CHARDONNAY

BACKSTORY, CALIFORNIA.....9.....32

SAUVIGNON BLANC

STONEBURN, CALIFORNIA.....10.....36

SPARKLING/ROSE

PROSECCO

FURLAN, ITALY.....9.....32

SPARKLING MOSCATO

ANNO DOMINI, ITALY.....9.....32

ROSE

JEAN-LUC COLUMBO, FRANCE.....9.....32

RED WINE

PINOT NOIR

CLOUD BREAK, CALIFORNIA.....9.....32

SANGIOVESE

ALI, ITALY.....9.....32

MERLOT

OAK GROVE, CALIFORNIA.....9.....32

CABERNET

GREYSON CELLARS, CALIFORNIA.....10.....36

MALBEC

NIETO, ARGENTINA.....11.....40

CHIANTI CLASSICO

RESERVA, GABBIANO, ITALY.....11.....40

CABERNET

ALEXANDER VALLEY, CALIFORNIA.....66

CHIANTI CLASSICO

CASTELLARI DI CASTELLINA, ITALY.....66

HAPPY HOUR

MONDAY-FRIDAY 4P-6P

SUNDAY 7P-10P

\$4 BEER | \$5 WINE | \$6 COCKTAILS
AVAILABLE AT THE BAR ONLY

LUNCH SPECIALS

11-3 EVERYDAY 10.95

SALADS

CHICKEN CAESAR

romaine lettuce, croutons, shaved parmesan,
caesar dressing, topped with grilled chicken

NAPOLITANA

mixed greens, grape tomatoes, carrots, eggplant,
zucchini, olives, feta cheese, and grilled shrimp in
our house dressing

PASTA

FETTUCCINE SALMON

fettuccine with diced salmon in a light alfredo
sauce

LINGUINI BROCCOLI & POLLO

linguini pasta with broccoli, grape tomatoes,
garlic, pecorino cheese, white wine sauce
topped with grilled chicken

RISOTTO MUSHROOMS & POLLO

risotto with mushrooms, onions, garlic, and
parmesan cheese topped with grilled chicken

LINGUINI SHRIMP & SAUSAGE

linguini pasta with shrimp and pork sausage,
arugula, in a spicy white wine sauce