

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

SMALL PLATES

CRISPY SHRIMP 16.5

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

FRIED CALAMARI 15

calamari rings and tentacles lightly fried served with marinara sauce

MUSSELS 16

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

OCTOPUS 19

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 14.5

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 +7

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 19 SM 44 FS

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

MARSALA 19 SM 44 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" 15.5 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" 20 LARGE 16" 28

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

BURRATA PIZZA burrata cheese, fontina, spinach, chicken sausage with a balsamic reduction

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

ROMA white pizza with four cheeses, grilled chicken, bacon, and artichokes

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

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

VODKA vodka sauce pizza with chicken, parmesan, mozzarella, fontina, and pork pancetta

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

PASTA

LINGUINI CIELO 23 SM 57 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

13.5 SM 32 FS

homemade fettuccine in our fresh tomato sauce

EGGPLANT PARMESAN 17.5 SM 39 FS

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

FS DESIGNATES FAMILY STYLE
FEEDS 3-4 GUESTS

SPAGHETTI MEATBALLS 16.50 SM 39 FS

in our traditional marinara sauce

FETTUCCINE CARBONARA 16.5 SM 39 FS

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

GEMELLI ARUGULA POLLO 17.5 SM 40 FS

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

CHEESE RAVIOLI 16 SM 39 FS

choice of blush cream sauce or tomato sauce

LASAGNA 17.50 SM

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

OTHER PASTA OPTIONS

ZUCCHINI PASTA +3 SM +9 FS

WHOLE WHEAT PASTA +2 SM +6 FS

GLUTEN FREE PASTA +2 SM +6 FS

CLASSICS

FISH

ATLANTIC SALMON 26 SM

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

FRA DIAVOLO PASTA 25 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 25 SM 55 FS

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

SHORT RIB 26.5 SM

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

CLASSICS- SUB PASTA WITH VEGETABLES +3 SM +9FS

Consuming raw or undercooked fish, eggs, or meat increases the risk of food borne illness. Please notify your server of any food allergies.