SMALL PLATES

Mussels sautéed in olive oil, garlic & white wine; choice of red or white sauce 19
 Calamari calamari rings & tentacles lightly fried and served with a side of marinara 20
 Burrata served with roasted tomatoes, salsa verde & balsamic reduction 19
 Crispy Cauliflower lightly fried & served with side aioli 15
 Fried Mozzarella lightly breaded and fried served with marinara 15
 Spicy Calamari & Sausage calamari lightly fried tossed with pork sausage, arugula, and spicy marinara 19
 Meatballs freshly ground beef & veal tossed with marinara 15
 Risotto Balls stuffed with fontina cheese, basil & mushrooms, served over marinara 15
 Roasted Vegetables zucchini, peppers, artichokes, roasted tomatoes and eggplant served with feta and parmesan cheese 16
 Truffle Fries fried potatoes with truffle oil and parmesan cheese 10
 Soup traditional pasta fagioli soup 8

SALADS

Mista mixed greens, grape tomatoes, frisée lettuce, carrots, olives & house dressing 17 Caesar romaine, croutons, shaved parmesan & homemade Caesar dressing 18 Arugula endive, radicchio, sundried tomatoes, shaved parmesan & honey balsamic dressing 19 Siciliana mixed greens, mozzarella, roasted peppers, olives, capers, anchovies, carrots, grape tomatoes, artichokes & house dressing 20

Mediterranean mixed greens, shrimp, red onions, cucumbers, grape tomatoes, peppers, olives, carrots, and feta cheese in balsamic house dressing 24

 Kale baby kale, apple slices, cherry tomatoes, chopped pistachios, parmesan, and lemon mustard dressing 20
 20

 ADD TO ANY SALAD:
 CHICKEN +9
 SHRIMP +9

PASTA

Fettuccine Cielo chicken & shrimp sautéed with onions & garlic in a creamy tomato sauce served over fettuccine 30

Rigatoni Ala Vodka pork pancetta, red onions & parmesan in a blush cream sauce 22

Eggplant Parmesan lightly fried eggplant circles topped with homemade marinara and mozzarella served with spaghetti **23**

Rigatoni Bolognese traditional beef and veal sauce 22

Homemade Cheese Ravioli in a blush cream, alfredo, or marinara sauce served with broccoli 22

Gemelli Arugula chicken sautéed with arugula, tomatoes and tossed in a parmesan white wine sauce 21

Baked Spaghetti homemade spaghetti, alfredo cream, peas, smoked turkey, and topped with parmesan baked until crispy in our coal oven 22

Pappardelle Short Rib house-made pappardelle, braised shredded short rib, cherry tomatoes, mushrooms, marinara 27

ARTISANAL COAL OVEN PIZZA

2 Sizes: MD 14" LG 16" 28 MEDIUM 36 LARGE *OUR ARTISANAL PIZZAS HAVE BEEN CAREFULLY CRAFTED & CANNOT BE MODIFIED

*Pietro smoked mozzarella, pork prosciutto & baby arugula, drizzled with olive oil
 *Barese spicy pork sausage, hot basil pesto, tomato sauce, and mozzarella
 *Piccante capicola ham, aged provolone, crushed red pepper, tomato sauce
 *Short Rib tender short rib, caramelized onions, parmesan, alfredo truffle sauce
 *Formaggi & Sausage four cheeses, chicken sausage, diced tomatoes, & spinach

CLASSIC COAL OVEN PIZZA (Create Your Own)

Classic Margarita tomato sauce, basil & mozzarella 23 MEDIUM 28 LARGE Cauliflower Crust 10" tomato sauce, basil & mozzarella 15 Toppings:

TOPPINGS: MUSHROOMS +3.5 SPINACH +3.5 BERMUDA ONIONS +3.5 ZUCCHINI +3.5 OLIVES +3.5 ROASTED PEPPERS +3.5 ROMA TOMATOES +3.5 ARUGULA +3.5 BROCCOLI +3.5 EGGPLANT +3.5 RICOTTA +3.5 VEGAN CHEESE

PEPPERONI +4.5 PORK SAUSAGE +4.5 PROSCIUTTO +4.5 CAPICOLA HAM +4.5 CHICKEN SAUSAGE +4.5 GRILLED CHICKEN +4.5

ENTREES

Branzino pan sautéed branzino filet with lemon, olive oil, arugula, cherry tomatoes, served with sautéed vegetables **35**

Atlantic Salmon 8oz Atlantic Salmon grilled, topped with lemon, olive oil & capers served with sautéed vegetables 35

Fra Diavolo fresh shrimp, calamari, mussels, salmon & chopped clams mixed in a spicy marinara served over linguini **35**

Chicken Marsala chicken tenders sauteed in marsala wine with blend of mushrooms, served with mushroom risotto **25**

Chicken Parmesan breaded chicken breast, lightly fried & oven baked with mozzarella & topped with marinara. Served with spaghetti **25**

Chicken Limone chicken tenders sautéed with fresh lemon & capers tossed in a white wine garlic sauce. Served with potatoes & peppers **25**

Sub: Zucchini Pasta +5

Gluten Free Penne +3 Risk of gluten cross contamination

CONSUMING RAW OR UNDERCOOKED FISH, EGGS, OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESS. PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES.