

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 **17**
- Crispy Cauliflower** lightly fried & served with spicy mayo **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 and marinara **15**
- Risotto Balls** stuffed with fontina cheese & basil, served over marinara **15**
- Roasted Vegetables** zucchini, peppers, artichokes, and eggplant served with feta and parmesan cheese **16**
- Soup** traditional pasta fagioli soup **8**
- Truffle Fries** fried potatoes with truffle oil and parmesan cheese **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, pistachios, parmesan, and lemon mustard dressing **20**
- ADD TO ANY SALAD: CHICKEN +9 SHRIMP +11**

PASTA

- Fettuccine Cielo** chicken & shrimp sautéed with onions & garlic in a creamy tomato sauce served over homemade 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, ricotta 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**

Sub: Zucchini Pasta +5
Gluten Free Penne +3
(Risk of gluten cross contamination)



ARTISANAL COAL OVEN PIZZAS

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:

- 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 +4 SUB VEGAN CHEESE +4**

ENTREES

- Chicken Marsala** chicken tenders sautéed in marsala wine with blend of mushrooms, served with mushroom risotto **25**
- Chicken Parmesan** breaded chicken breast, lightly fried & oven baked with mozzarella, ricotta & 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**
- Branzino** pan sautéed branzino filet with lemon, olive oil, arugula, cherry tomatoes, served with sautéed vegetables **35**
- Fra Diavolo** fresh shrimp, calamari, mussels, salmon & chopped clams mixed in a spicy marinara served over linguini **35**
- Atlantic Salmon** 8oz Atlantic Salmon grilled, topped with lemon, olive oil & capers served with sautéed vegetables **35**

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