

PEI MUSSELS 18

Sautéed in olive oil, garlic & white wine; choice of Red or White sauce

SPICY CALAMARI & SAUSAGE 18

Calamari lightly fried then sautéed with pork sausage, arugula & tossed in a spicy marinara

CRISPY CAULIFLOWER 15

Lightly fried & tossed in marinara

FRIED MOZZARELLA 15

Lightly fried and served with a side of marinara

ROASTED VEGETABLES 16

Zucchini, peppers, artichokes, and eggplant served with feta and parmesan cheeses

**CALAMARI 18**

Calamari rings & tentacles lightly fried then served with a side of marinara

STUFFED MEATBALLS 15

Freshly ground beef & veal stuffed with fontina, tossed with marinara

RISOTTO BALLS 14

Stuffed with fontina cheese & basil, served on a bed of marinara

TAPENADE AIOLI SHRIMP 18

Butterfly shrimp lightly fried over arugula, drizzled with olive tapenade & paprika aioli

BRUSCHETTA 12

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

SMALL PLATES

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Soup**PASTA FAGIOLI 8**

Navy and kidney beans, onions, carrots, celery, tomatoes, chicken broth & pasta

Sharable salads**MISTA 17**

Mixed greens, grape tomatoes, carrots, olives & house dressing

CAESAR 17

Romaine, croutons, shaved parmesan & homemade caesar dressing

ARUGULA 19

Arugula, endive, radicchio, sundried tomatoes, shaved parmesan & honey balsamic dressing

MEDITERRANEAN 22

Mixed greens, Shrimp, red onions, cucumbers, grape tomatoes, yellow peppers, olives, carrots, feta & house dressing

SICILIANA 20

Mixed greens, mozzarella, roasted peppers, olives, capers, anchovies, carrots, grape tomatoes, artichokes & house dressing

BEET 20

Baby kale, beets, spinach, gorgonzola, apricots, pistachios & lemon mustard balsamic dressing

KALE 20

Baby kale, apple slices, cherry tomatoes, chopped pistachios, parmesan & lemon mustard balsamic dressing

Add to Any Salad chicken +8 shrimp +9

COAL OVEN PIZZA**Create Your Own**

Handmade mozzarella from Brooklyn market. Dough & sauce are vegan and made fresh daily. Market fresh vegetables.

MEDIUM 14" 20 • LARGE 16" 25 •

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

CHEESE 4 EACH

Ricotta • Mozzarella • Fontina • Provolone • Smoked Feta • Vegan

VEGETABLES 3.5 EACH

Roasted Zucchini • Roasted Eggplant • Roasted Peppers • Roma Tomatoes
Mushrooms • Bermuda Onions • Spinach • Kalamata Olives • Broccoli

MEAT 4.5 EACH

Prosciutto • Meatballs • Pepperoni

Grilled Chicken • Pork Sausage • Capicola Ham • Chicken Sausage

Healthyish Pizza**Cauliflower Crust Pizza*****ONE SIZE ONLY 10" 17**

Choice of mozzarella or vegan cheese, tomato sauce & one vegetable topping

Additional toppings +3

* There is a risk of cross-contamination with Gluten Flour * Contains egg

Pasta**LINGUINI CIELO 28**

Chicken & shrimp sautéed with onions & garlic in a creamy tomato sauce

RIGATONI ALLA VODKA 20

Pancetta, red onions & parmesan tossed in a blush sauce

EGGPLANT PARMESAN 21

Lightly fried eggplant with mozzarella cheese topped with homemade marinara, with spaghetti

RIGATONI BOLOGNESE 20

Traditional beef and veal sauce

CHEESE RAVIOLI 21

Homemade ravioli in a blush cream sauce, Served with broccoli

GEMELLI ARUGULA 21

Chicken sautéed with arugula and tossed in a parmesan white wine sauce

FETTUCINE CARBONARA 21

Pancetta, red onions, cream, peas, mushrooms & parmesan

SPAGHETTI MEATBALLS 21

3 homemade beef & veal meatballs tossed with spaghetti marinara

Artisanal Pizza

MEDIUM 14" 25 LARGE 16" 33

Our artisanal pizzas have been carefully crafted & cannot be modified

BARESE Spicy pork sausage, sundried tomato pesto, tomato sauce, basil & mozzarella

PIETRO Smoked mozzarella, prosciutto & baby arugula, drizzled with truffle oil

VODKA Vodka sauce, chicken red onions, pork pancetta, parmesan

PICCANTE Capicola ham, aged provolone, crushed red hot pepper, tomato sauce

FOUR CHEESE Tomato sauce, basil, four cheeses

SHORT RIB Tender short rib, caramelized onions, Parmesan, béchamel sauce

MORTADELLA Mozzarella, mortadella, arugula, and pistachios. Topped with fresh burrata cheese in middle and drizzled with honey

VEGAN Vegan cheese, tofu ricotta, cherry tomatoes, zucchini, topped with English Pea and Basil Pesto and drizzled with balsamic reduction

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

Sub - Zucchini pasta +5 Gluten free penne pasta* +3 Whole Wheat pasta +3

*there is a risk of cross-contamination with gluten

THE CLASSICS**Fish****ATLANTIC SALMON 32**

Hand cut 8oz Atlantic Salmon grilled, topped with lemon, olive oil & capers. Served with mushroom risotto

FRA DIAVOLO 32

Fresh shrimp, calamari, mussels, salmon & chopped clams mixed in a spicy marinara. Served over linguini

Chicken**PARMESAN 23**

Breaded chicken breast, lightly fried & oven baked with mozzarella topped with marinara. Served with spaghetti.

CHICKEN LIMONE 23

Chicken tenders sautéed with fresh lemon & capers tossed in a white wine garlic sauce. Served with fettuccine

MARSALA 23

Chicken tenders sautéed in marsala wine with blend of mushrooms, parmesan, served with mushroom risotto

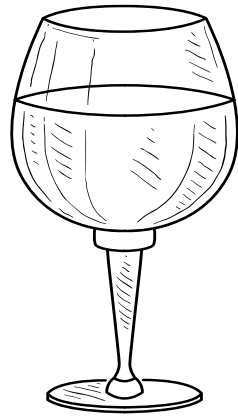
Wine

SPARKLING & ROSÉ

PROSECCO Furlan, Italy	12	48
LAMBRUSCO (RED) Cantina Settecani, Italy	12	44
ROSE 4 Fat Horses, Serbia	11	44

WHITE WINE

PINOT GRIGIO I Castelli Italy	11	40
UGNI BLANC Demoiselle, France	11	40
CHARDONNAY Sedimentary, California	13	48
GRUNER VELTINER Schmidt, Austria	12	48
RIESLING Urban-Hoff, Germany	12	44



RED WINE

PINOT NOIR Cloud Break, California	12	44
CHIANTI Alteo, Italy	14	52
MONTEPULCIANO Montefresco, Italy	12	44
CABERNET SAUVIGNON Grayson Cellars, California	13	48
MALBEC Finca Sopenia, Argentina	14	50
CABERNET Alexander Valley, CA	18	66
MERLOT Oak Grove, CA	12	44
SANGIOVESE Ali, Italy	13	48

Cocktails

CITRUS BLOOM 13

orange infused gin, elderflower liqueur, basil simple, fresh lime

VIN BLOSSOM 11

barbera wine slow-cooked with lavender, hibiscus, honey, citrus served chilled

GRILLED CITRUS RED SANGRIA 11

grilled orange and pineapple, brandy, cranberry juice, and wine

FROZEN PEACH BELLINI 12

peach pure, simple syrup, prosecco



Draft Beer

STELLA ARTOIS Lager- Euro Pale
Belgium • 5.0% **7.5**

YARDS Philadelphia Pale Ale
Philadelphia • 4.3% **7**

PERONI Lager - Euro Pale
Italy • 5.1% **7**

LAGUNITAS IPA Indian Pale Ale
California • 6.2% **8**

YUENGLING Amber Lager
PA • 4.5% **7**

COORS LIGHT American Light Lager
Colorado • 4.2% **6**

CLOUDY & CUMBERSON New England Style IPA
PA • 5.9% **8.5**

Beer Bottles

NEW BELGIUM FAT TIRE
Amber Ale CO, 5.2% **7**

MICHELOB ULTRA
Light Lager MO, 4.2% **6**

ROGUE DEAD GUY
Maibock Hybrid, OR 6.5% **8**

AMSTEL LIGHT
Euro Pale Lager 3.5% **6.5**

TROEGS TROEGENATOR
Doppelbock PA, 8.2% **8**

ALLAGASH WHITE
Belgian- Style White 5.2% **8**

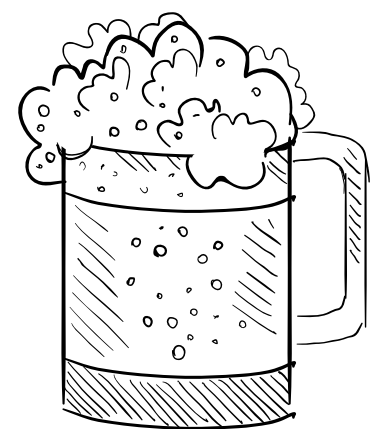
CORONA
Mexican Lager Mexico, 4.6% **7**

MILLER LITE
Light Lager WI, 5.0% **5.5**

CIDER BOYS FIRST PRESS
Cider WI, 5.0% **7.5**

DESCHUTES BLACK PORTER
American Porter OR, 5.5% **7.5**

SAINT PAULI NON-ALCOHOLIC
Lager Germany, 0.5% **5.5**



Lunch Specials

SANDWICHES 16

Available Everyday from Open to 4:30 PM

CHICKEN PESTO

Grilled chicken, roasted red peppers, sauteed spinach, fresh mozzarella & hot pesto served with mista salad

CHICKEN PARMESAN

Breaded chicken breast, lightly fried, with mozzarella & marinara

PIETRO'S

Prosciutto, marinated tomatoes and arichokes, red onions, caesar dressing, finished with arugula and shaved provolone

MEATBALL

Beef & veal meatballs, with mozzarella & marinara

SALADS 16

CHICKEN CAESAR

Grilled chicken, romaine, croutons, shaved parmesan & homemade caesar dressing

NAPOLITANA

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

PASTA 16

PENNE PESTO

Grilled chicken with almond spicy basil pesto & mushrooms

LINGUINI SHRIMP & SAUSAGE

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

FETTUCINE SALMON

Salmon in a light alfredo sauce

RISOTTO MUSHROOMS CHICKEN

Risotto with mushrooms, onions, garlic, parmesan, topped with grilled chicken