

APPETIZERS

COLD

Tartare di Tonno **\$22**

Ahi Tuna, Japanese Daikon,
Avocado & Crispy Onions

Burrata **\$22**

Heirloom Tomatoes, Fig
Marmalade & Baby Arugula

Bruschetta **\$14**

Heirloom Tomatoes, Basil,
Olive Oil & Sicilian Oregano
Over Toasted Garlic Focaccia

***Ricotta Dip** **\$16**

Black Pepper, Walnuts
& Spicy Honey with
Toasted Garlic Focaccia

HOT

Arancini **\$16**

Saffron Rice Balls, Mozzarella
Cheese & Béchamel with
Vodka Sauce

Nonna's Meatballs **\$20**

Topped with Ricotta Mousse

Fritto Misto **\$26**

Breaded Shrimp, Calamari,
Zucchini & Baccalà with
Marinara Sauce

Millefoglie di Parmigiana

Layered Eggplant with Marinara
Sauce & Fresh Mozzarella **\$21**

CARPACCIO

Octopus | \$22

Extra Virgin Olive Oil, Sea Salt & Meyer Lemon Vinaigrette

Beef Bresaola | \$20

Extra Virgin Olive Oil, Sea Salt & Meyer Lemon Vinaigrette

SALADS | \$22

Watermelon Salad

Feta Cheese, Heirloom Tomatoes
& Balsamic Reduction

Caesar Salad

Romaine Lettuce, Croutons,
Shaved Parmigiano &
Caesar Dressing

Organic Beet Salad

Baby Arugula, Crushed
Pistachios, Goat Cheese
& Honey Lemon Vinaigrette

Kale Salad

Candied Walnuts, Shaved
Parmigiano, Pickled Onions,
Black Sea Salt & Raspberry Glaze

PIZZAS

ITALIAN HAND-MADE OVEN ROMAN STYLE PIZZA
WITH A TWIST OF NEW YORK, SQUARE OR ROUND

ROSSO

MARGHERITA D.O.C

Mozzarella & MUTTI San Marzano
DOP Tomatoes & Basil

Round \$20 | Square \$27

INFERNO

Mozzarella, MUTTI San Marzano
DOP Tomatoes, ‘Nduja Sausage,
Soppressata, & Hot Honey

Round \$25 | Square \$32

SAN DANIELE

Mozzarella, MUTTI San Marzano
DOP Tomatoes, Prosciutto, Arugula,
Basil & Parmigiano

Round \$25 | Square \$32

BIANCA

MARADONA

Mozzarella, Ricotta Mousse, Garlic,
Sicilian Oregano & Extra Virgin
Olive Oil

Round \$22 | Square \$29

FRANK SINATRA

Burrata Cheese, Arugula, Beef Bre-
saola & Meyer Lemon Dressing

Round \$20 | Square \$27

TARTUFATA

Homemade Mozzarella, Parmigiano,
Truffle Cream & Shaved Truffle

Round \$25 | Square \$32

BUILD YOUR OWN

Recommended: 3–4 Toppings Per Pie

PEPPERONI	8
SPICY HONEY	3
SHALLOTS	5
PROSCIUTTO	10
ARTICHOKES	5
HOT PEPPERS	5
BLACK TRUFFLE	MP

EXTRA CHEESE	5
SOPPRESSATA	8
SAUSAGE	8
MUSHROOMS	5
ONIONS	5
BROCCOLI RABE	8
GF DOUGH	5

SCHIACCIATA | \$8

Thin, Crispy Flatbread

CALZONE | \$28

BAKED OR FRIED

Ricotta Mousse, Mozzarella, Garlic, Sicilian Oregano,
Extra Virgin Olive Oil, with Marinara Sauce

it's all about the dough

— MAINS —

ENTREE

Filet Mignon Barolo Wine Reduction, Caramelized Onions & Seasonal Vegetables	\$48
Branzino Filet Caponata over Artichoke Hummus	\$34
Pollo alla Parmigiana Breaded Chicken Cutlet in Marinara with Mozzarella	\$32
Lamb Chops Milanese Breaded over Baby Arugula Salad	\$32
Grilled Octopus Saffron Potatoes, Spicy Carrot Puree, Mint, Red Onions & Grape Tomatoes	\$30

PASTA

Rigatoni alla Vodka	\$22
Spaghetti al Pomodoro Vesuvian Datterini Tomatoes, Garlic & Extra Virgin Olive Oil	\$28
*Bucatini Cacio e Pepe Prepared Tableside by the Chef: Flaming Pecorino Wheel Experience	\$35
Mamma Lasagna Ragu Bolognese, Mozzarella Cheese & Béchamel	\$28

CHEF
SALVATORE
OLIVELLA

