

Appetizers

Blue Point Oysters	Half dozen oysters served raw on the half shell	\$16.95
Cozze e Vongole	Oven roasted mussels and clams in garlic, thyme, white wine, lemon- butter	\$12.95
Calamari Fritti	Paprika seasoned fried calamari served with caper- mustard-dill aioli	\$12.95
Carpaccio	Thinly sliced raw beef with capers, red onions, murtard-dill aioli, arugula and parmesan	\$10.95
Polpette	Beef and pork meatballs served with tomato conserva sauce	\$9.95
Artichoke Dip	Artichoke, spinach ,cream cheese and toasted baguette	\$8.95
Burrata	Burrata cheese over crostini with balsamic redaction, arugula and cherry tomatoes or caprese style	\$10.95
Bruschetta Al Pomodoro	Garlic bread with tomate,garlic,basil	\$6.95
Polenta	Baked polenta with mixed veggei ragu , grilled asparagus and feta cheese	\$8.95
Salsiccia	Pan seared Bratwurst sausage with onion and roasted bell pepper over cannellini beans	\$10.95

Salads & Soups

ADD Grilled Chicken \$5, Prawns, Salmon, steak \$9 to any salad		
Mista	Seasonal mixed greens, cherry tomato and onion, tossed in citrus-herb vinaigrette	\$7.95
Rocca	Arugula,shaved fennel, sliced oranges, beets, roasted almond ,feta cheese and hazelnut vinaigrette	\$9.95
Spinach	Baby spinach,pancetta,gorgonzola cheese , balsamic vinaigrette topped with fried onions	\$10.95
Caesar	Romaine lettuce, garlic croutons, and parmesan tossed with classic Caesar dressing	\$9.95
Insalata Gamberi	Seared Prawns, artichoke hearts, red onions, roasted red bell peppers and kalamata olives and English cucumbers	\$14.95
Zuppa Della Casa/Minestrone		\$7.95

Pizzas, Paninis & Hamburgers

	(All paninos served with Roasted red bell pepper aioli on rosemary bread with a side of greens or french fries)	
Pizza Margarita	Fresh tomato and basil with mozzarella add Burrata cheese for \$3	\$13.95
Pizza Tí Piacera	Mozzarella, Italian sausage, roasted bell peppers, and caramelized onion	\$15.95
Pizza Con Prosciutto E Rocca	Mozzarella prosciutto,red onion,mushroom and topped with fresh arugula and truffle oil	\$15.95
Panino con Vegatale	Grilled eggplant, mozzarella, zucchini, roasted bell pepper and red onions	\$12.95
Panino con Prosciutto	Mozzarella, prosciutto and tomato	\$13.95
Panino con Pollo	Grilled chicken,mozzarella, caramelized onion and tomato	\$12.95
Hamburger	8 oz. hamburger with sautéed onion and mushrooms, served with greens or fries. (add \$1.50 for mozzarella,gorgonzola or feta cheese)	\$12.95

Entrées

	(Gluten free pasta available for substitution add \$2)	
Penne al Matricciana	Spicy Italian sausage, red onion,tomato,spinach and garlic-white wine	\$16.95
Fettuccine Frutti di Mare	Fettuccine pasta with clams,mussels, sole fish and prawns in a roasted tomato sauce	\$22.95
Fettuccine con Gamberi	Fettuccine pasta tiger prawns,asparagus,mushrooms cream-Dijon mustard	\$19.95
Linguinne Ala Vongole	Linguinne pasta Manila clams,fresh tomatoe,garlic,white wine lemon	\$16.95
Linguinne Carbonara	Linguinne pasta with pancetta, scallion,mushrooms in cream sauce	\$17.95
Spaghetti Bolognese	Classic meat sauce with tomato, ground beef and herbs	\$14.95
Whole Wheat Penne	Chicken, sun-dried tomatoes, spinach, artichoke hearts, Kalamata olives in garlic marinara	\$16.95
Gnocchi Di Formaggio	Spinach-Parmesan cheese potato dumplings in Gorgonzolla -cream	\$15.95
Ravioli ai Funghi al Pesto	Portobello stuffed raviolis with creamy pesto,cherry tomatoes and feta cheese	\$16.95
Capellini Al Pomodoro	Capallini pasta with fresh tomatoes, garlic, basil and extra virgin olive oil.Add meatballs or grilled chicken for\$5	\$14.95
Unica Petrale	Pan seared filet of sole with caper, sun-dried tomato,artichoke hearts ,white wine roasted potato and vegetables	\$19.95
Salmone	Poached filet of salmon stuffed with fennel and spinach over cannellini beans white wine lemon	\$19.95
Braciola di Maiale	Grilled pork chop served with port-aujus sauce, mashed potatoes, spinach and grilled tomato	\$17.95
Vitello Picata	Sautéed veal scaloppini with caper-lemon sauce, roasted potatoes and seasonal vegetables	\$21.95
Bistecca	Pan-roast Flat Iron steak with pepercorn, brandy-demi glaze sauce, mashed potato and seasonal vegetables	\$24.95
Stinco di Agnello	Braised lamb hind shank in a red wine demi-glaze with diced vegetables, baked polenta and sautéed kale	\$24.95
Parmagiana	Sautéed breaded chicken breast or eggplant baked with mozzarella and marinara, seasonal vegetables and penne pasta	\$16.95
Pollo Marsala	Pan roasted chicken breast with Marsala wine- mushroom sauce, roasted potatoes and seasonal vegetables	\$16.95

♥ Brunch

(saturdays-sundays only 11:00am to 3:00 pm)
(bottomless mimosa \$14,bloody marry \$7 with food purchase)