

GUEST FAVORITES

NONNA'S GIGANTE MEATBALL

16

RICOTTA, BELL PEPPER, GARDEN BASIL, SAN MARZANO GRAVY

COAL OVEN BAKED SICILIAN CHICKEN WINGS

15

*PARMIGIANO REGGIANO, CARAMELIZED ONION, ROSEMARY,
CRUSHED CHILI PEPPER*

PRIMO

FRESH TABLESIDE MOZZARELLA

18

CHOICE OF CAPRESE, PESTO OR TERRA - SUPER 24

BRUSCHETTA OF THE DAY

9

CHEF'S SELECTION

EGGPLANT PARMIGIANA

14

*PARMIGIANO REGGIANO, MOZZARELLA, RICOTTA, GARDEN BASIL,
SAN MARZANO SAUCE*

BURRATA

15

LOCAL BURRATA CHEESE, SEASONAL ACCOMPANIMENTS

COLOSSAL SHRIMP SCAMPI

18

*BUTTER POACHED, GRILLED CIABATTA, BROCCOLI RABE, TOMATO,
LEMON, GARLIC, WHITE WINE*

CALAMARI FRITTE

15

ROASTED BELL PEPPER, SAN MARZANO SAUCE

CLAMS OREGANATA

14

PARMIGIANO REGGIANO, GARLIC BREADCRUMB, LEMON BUTTER

GRILLED OCTOPUS

14

*FINGERLING POTATOES, ARUGULA, CELERY,
ROSEMARY CHILI VINAIGRETTE*

INSALATA

ROSATTI'S INSALATA DI CASA

9

*ROMAINE, GRAPE TOMATO, RED ONION, CUCUMBER,
RED WINE VINAIGRETTE*

ANGELO'S

12

*ROMAINE, PEPPEROCINI, EGG, GRAPE TOMATO, RED ONION, CUCUMBER,
CANNELLINI BEANS, RED WINE VINAIGRETTE*

VEAL OR CHICKEN MILANESE

19/16

*BABY ARUGULA, SHAVED GRANA PADANO, BRUSCHETTA TOMATO,
AGED BALSAMIC GLAZE, LEMON VINAIGRETTE*

CAESAR CLASSICO

12

*CHOPPED ROMAINE, PARMIGIANO REGGIANO, CROSTINI,
WHITE ANCHOVIES*

ITALIAN CHOP

12

*ROMAINE, SOPRESATTA, PROVOLONE, CUCUMBER, BELL PEPPER,
FENNEL, CHIANTI VINAIGRETTE*

MISTICANZA

14

*BABY ARUGULA, CANDIED WALNUTS, GORGONZOLA, FRESH STRAWBERRIES,
SHAVED RED ONION, GRAPE TOMATOES, MUSTARD VINAIGRETTE*

ADD GRILLED CHICKEN \$6 - GRILLED SALMON \$10 - GRILLED SHRIMP \$8

PIZZA

*OUR HANDCRAFTED, COAL OVEN PIZZAS ARE CREATED WITH LOCALLY MADE MOZZARELLA, FRESH PARMIGIANO-REGGIANO,
SAN MARZANO TOMATOES IMPORTED FROM ITALY & WATER SHIPPED IN FROM BROOKLYN, NY.*

ORIGINALE

16

*FRESH MOZZARELLA, PARMIGIANO REGGIANO,
SAN MARZANO, OLIO VERDE*

MOTT STREET

17

*PEPPERONI, FRESH MOZZARELLA,
PARMIGIANO REGGIANO, SAN MARZANO*

SAUSAGE & FENNEL

18

*FENNEL SAUSAGE, PROVOLONE, PARMIGIANO
REGGIANO, RED ONION*

MARGHERITA

18

*FRESH MOZZARELLA, PARMIGIANO REGGIANO,
VINE RIPE TOMATOES, GARDEN BASIL*

SALUMI & BURRATA

18

*SOPRESATTA, LOCAL BURRATA, PARMIGIANO
REGGIANO, GRAPE TOMATO, GARDEN BASIL*

PAPA ANGELO'S

18

*SWEET SAUSAGE, FRESH MOZZARELLA, PROVOLONE,
PARMIGIANO REGGIANO, ROASTED ANAHEIM PEPPERS*

BBQ CHICKEN

19

*ROASTED CHICKEN, NEUSKE BACON, VITO'S SMOKED MOZZARELLA,
PARMIGIANO REGGIANO, TUSCAN BBQ SAUCE*

TARTUFO AI FUNGHI

20

*FRESH MOZZARELLA, PECORINO AL TARTUFO, PARMIGIANO REGGIANO,
FOREST MUSHROOM, TRUFFLE OIL*

PASTA

HANDCRAFTED OR IMPORTED

RIGATONI BOLOGNESE

24

SLOW COOKED BEEF AND PORK RAGU,
PARMIGIANO REGGIANO, CHIANTI

FOUR CHEESE PEAR TORTELLONI

21

WHITE TRUFFLE ZABAGLIONE
ADD TABLESIDE SHAVED TRUFFLE 12

PENNE ALLA VODKA

18

PROSCIUTTO DI SAN DANIELE D.O.P.,
SWEET PEAS, CREAMY VODKA SAUCE

CAPELLINI

19

PANCETTA, PARMESAN BREADCRUMBS, ROASTED CAULIFLOWER,
CARAMELIZED GARLIC, OLIVE OIL

SPAGHETTI & NONNA'S GIGANTE MEATBALL

24

SAN MARZANO SAUCE, PARMIGIANO REGGIANO,
GARLIC, GARDEN BASIL

V&A LASAGNE

18

SLOW COOKED BEEF & PORK RAGU, FRESH MOZZARELLA,
SAN MARZANO

CHITARRA PRIMAVERA

18

LOCALLY HARVESTED SEASONAL VEGETABLES, ROASTED GARLIC,
WHITE WINE, RAINERI OLIVE OIL D.O.P

ORECCHIETTE

23

FENNEL SAUSAGE, PARMIGIANO REGGIANO, BROCCOLI RABE, GARLIC,
WHITE WINE, TOUCH OF SAN MARZANO

FETTUCCINI ALFREDO

19

CLASSIC STYLE, BROCCOLI,
ALFREDO CREAM SAUCE

LINGUINI FINE CON VONGOLE

24

CEDAR KEY LITTLENECK CLAMS, CRUSHED CHILI PEPPER, GARLIC,
FRESH GARDEN HERBS, WHITE WINE

LINGUINI SHRIMP FRA DIAVOLO

24

GULF SHRIMP, CHERRY PEPPERS, CRUSHED CHILI PEPPER,
POMODORO SAUCE

ADD GRILLED CHICKEN \$6 - GRILLED SHRIMP \$8 - SAUSAGE \$7 - GLUTEN FREE PASTA AVAILABLE UPON REQUEST

CHEF RECOMMENDS

OVEN ROASTED BRANZINO

MKT

BUTTERED RED SKIN POTATOES,
TUSCAN CUCUMBER SALAD

14 OZ. CENTER CUT VEAL CHOP

MKT

SEARED IN CAST IRON SKILLET,
ROASTED GARLIC & PARMISEAN SMASHED
POTATOES, SAUTEED WILD MUSHROOM & ONION

CATCH OF THE DAY

MKT

SIMPLY GRILLED

SECONDO

SALMON BALSAMICO

26

FINGERLING POTATOES, BROCCOLI RABE, ROASTED BELL PEPPERS,
GARLIC & OIL, AGED BALSAMIC DRIZZLE

VEAL OR CHICKEN PARMIGIANO

26/22

PARMESAN STYLE, SAN MARZANO,
FIOR DI LATTE CHEESE, RIGATONI

RISOTTO AL TARTUFO

19

PARMIGIANO REGGIANO, CREMINI, PORTABELLA & OYSTER MUSHROOMS,
TRUFFLE CARPACCIO, CREAM - ADD TABLESIDE SHAVED TRUFFLE 12

VEAL OR CHICKEN PICATTA

26/22

ROASTED FINGERLING POTATOES, LONG STEM ARTICHOKE,
WILTED SPINACH, CAPER BERRIES, LEMON BEURRE BLANC

MURRAY'S ALL NATURAL BONELESS BRICK CHICKEN

25

BRINED FOR 24 HOURS, IRON SKILLET SEARED, ARUGULA SALAD,
BUTTERED SAGE SPAGHETTI SQUASH, CAPERS & NATURAL JUS

VEAL OR CHICKEN MARSALA

26/22

MARSALA WINE SAUCE, WILD MUSHROOMS, WILTED SPINACH,
ROASTED FINGERLING POTATOES

FOUNDER/OWNER: JOHN ROSATTI



MANAGING DIRECTOR: ANGELA ROSATTI

EXECUTIVE CHEF: ALAIN ZIMMER

D.O.P.: DENOMINAZIONE DI ORIGINE PROTETTA, "PROTECTED DESIGNATION OF ORIGIN". AS THE NAME SUGGESTS, THIS CERTIFICATION ENSURES THAT PRODUCTS ARE LOCALLY GROWN AND PACKAGED.
IT'S A GUARANTEE THAT THE FOOD WAS MADE BY LOCAL FARMERS AND ARTISANS, USING TRADITIONAL METHODS

CONSUMING RAW OR UNDERCOOKED MEAT, EGGS, POULTRY OR SEAFOOD INCREASES YOUR RISK OF CONTRACTING FOODBORNE ILLNESS. - ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONTENTION.