

CREATE YOUR OWN MEAT & CHEESE BOARD

SALUMI

FINOCCHIONA
COPPA
PROSCIUTTO DI PARMA
SOPPRESSATA
'NDUJA

CHEESE

GRANA PADANO
PECORINO TARTUFO
PROVOLONE PICANTE
FONTINA
BUFALA MOZZARELLA
GORGONZOLA DOLCE

SERVED WITH

CRISSINI
TRUFFLE & HONEY
AMARENA CHEERIES
GIARDINIERA

CHOICE OF 3 MEATS & 3 CHEESES
FOR \$21

CHOICE OF 5 MEATS & 5 CHEESES
FOR \$32

PRIMO

NONNA'S GIGANTE MEATBALL

17

BELL PEPPER, GARDEN BASIL, SAN MARZANO GRAY, RICOTTA

MUSSELS

16

PEI MUSSELS, STEWED IN SPICY TOMATO SAUCE, CIABATTA CROSTINI

EGGPLANT PARMIGIANA

15

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

BURRATA

16

CLASSICO, VINE RIPE TOMATOES, ARUGULA, BALSAMIC GLAZE

COAL OVEN BAKED SICILIAN CHICKEN WINGS

16

CARAMELIZED ONION, ROSEMARY, CRUSHED CHILI PEPPER, PARMIGIANO REGGIANO

CALAMARI FRITTE

16

ROASTED BELL PEPPER, SAN MARZANO

SQUASH BLOSSOMS

16

RICOTTA, SMOKED MOZZARELLA, CRUSHED CHILI PEPPER, SAN MARZANO, PARMIGIANO REGGIANO
LIMITED AVAILABILITY

GRILLED OCTOPUS

16

'NDUJA, NEW POTATO, CASTELVETRANO OLIVE, ARTICHOKE HEART

TABLESIDE MOZZARELLA

TRADITIONAL CAPRESE

18

VINE RIPE TOMATOES, FRESH BASIL, SEA SALT, AGED BALSAMIC GLAZE

SUPER

24

SLICED TOMATO, PROSCIUTTO DI PARMA, ARTICHOKE HEARTS, FRESH BASIL, ROASTED GARLIC, PESTO, AGED BALSAMIC GLAZE

INSALATA

TRICOLORE

14

ARUGULA, ENDIVE, RADICCHIO, RED ONION, GRAPE TOMATO, MARCONA ALMONDS, RICOTTA SALATA, CHAMPAGNE VINAIGRETTE

ANGELO'S

13

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

ADD:

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

CAESAR CLASSICO

13

CHOPPED ROMAINE, PARMIGIANO REGGIANO, CROSTINI, WHITE ANCHOVIES

RUBY RED BEET SALAD

14

ARUGULA, FRISEE, GOAT CHEESE, FARRO, STRAWBERRY, SABA

CHICKEN MILANESE

18

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

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

17

FRESH MOZZARELLA, PARMIGIANO REGGIANO, SAN MARZANO, OLIO VERDE

MOTT STREET

18

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

FIG & SPECK

19

CARAMELIZED ONION, GORGONZOLA, AGED BALSAMIC, ARUGULA

PESTO DI POLLO

19

CHICKEN, GRAPE TOMATO, MOZZARELLA, BASIL PESTO, ROASTED GARLIC, PARMIGIANO REGGIANO

BBQ CHICKEN

19

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

ARTICHOKE TRUFFLE

19

FRESH MOZZARELLA, TRUFFLE CREAM, ARTICHOKE HEARTS, PARMESAN, TRUFFLE OIL DRIZZLE

PASTA

HANDCRAFTED OR IMPORTED

RIGATONI BOLOGNESE

26

SLOW COOKED BEEF AND PORK RAGU,
PARMIGIANO REGGIANO, CHIANTI

FOUR CHEESE PEAR TORTELLONI

23

WHITE TRUFFLE ZABAGLIONE

SHRIMP PENNE ALLA VODKA

26

GULF SHRIMP, PROSCIUTTO DI PARMA,
SWEET PEAS, CREAMY VODKA SAUCE

LOBSTER, CRAB & SHRIMP RISOTTO

36

HALF TAIL MAINE LOBSTER, LUMP CRAB, TIGER SHRIMP,
PARMIGIANO REGGIANO, GARDEN BASIL, LOBSTER-INFUSED BROTH

WILD BOAR PAPPARDELLE

27

WILD BOAR RAGU, TOPPED WITH SHAVED RICOTTA SALATTA

V&A LASAGNE

19

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

CORZETTI

21

ROMAN COIN PASTA, WALNUT PESTO, MARJORAM &
WHITE TRUFFLE DRIZZLE

ORECCHIETTE

24

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

PANSOTTI

24

BUTTERNUT SQUASH, AMARETTO COOKIE-STUFFED PASTA,
ALMOND, SAGE, BROWN BUTTER

LINGUINI FINE CON VONGOLE

27

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

NONNA'S SUNDAY GRAVY

29

FETTUCINI, GIGANTE MEATBALL, PORK, SAUSAGE, SIMMERED IN SAN
MARZANO SAUCE FOR 48 HOURS, RICOTTA CHEESE

GLUTEN FREE PASTA AVAILABLE UPON REQUEST

SECONDO

SIMPLY GRILLED BRANZINO

32

LEMON BUTTER, ESCAROLE & BEANS

VEAL OR CHICKEN PARMIGIANO

28/24

VEAL OR CHICKEN, PARMESAN STYLE, SAN MARZANO,
FRESH MOZZARELLA, RIGATONI

14 OZ. BONE-IN VEAL CHOP

44

VEAL DEMI GLACE, CRISPY BRUSSEL SPROUTS,
PARMESAN GNOCCHI

CHICKEN SCARPARIELLO

28

BONE-IN WHITE & DARK MEAT CHICKEN, ROSEMARY GARLIC, SAUSAGE,
POTATO, ONIONS, CHERRY PEPPERS, WHITE WINE, CHICKEN DEMI

VEAL CACCIATORE BIANCO

26

ONION, MUSHROOM, GARLIC, ROSEMARY, WHITE WINE, TOMATO,
SERVED OVER PARMESAN RISOTTO

SEA SCALLOPS

29

SEARED SEA SCALLOPS OVER SQUID INK RISOTTO,
SHAVED ASPARAGUS, BLISTERED GRAPE TOMATO

PORK CHOP MILANESE

29

BREADED & PAN FRIED BONE-IN PORK CHOP MILANESE, ARUGULA,
SHAVED FENNEL, ROASTED BUTTERNUT SQUASH,
TOSSED IN APPLE CIDER VINAIGRETTE

12 OZ. NEW YORK STRIP

36

BLACK GARLIC CHIMICHURRI, HOT COAL POTATOES

SIDES, \$ 8 EACH:

BRUSSEL SPROUTS | STEAMED BROCCOLI | GARLIC BROCCOLI RABE | ESCAROLE & BEANS | HOT COAL POTATO |
GARLIC MUSHROOMS | PASTA WITH SAN MARZANO | PASTA WITH GARLIC & OIL | PARMESAN GNOCCHI



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.