

## APPETIZERS

### BURRATA 18

baby arugula, cherry tomatoes, prosciutto di parma, fig glaze

### MEATBALLS 18

beef blend, fresh ricotta, pecorino romano, in tomato sauce

### SHRIMP CASAROLA 18

parmigiana, pecorino romano, lemon juice, broiled in oven

### MUSSELS 18

spicy tomato sauce or garlic white wine served with homemade crostini

### FRIED CALAMARI 18

served with our tomato sauce

### BRUSCHETTA 16

baby red tomatoes, pesto, roasted red pepper spread, parmigiano, truffle

### EGGPLANT PARMIGIANA 16

homemade mozzarella, parmigiano reggiano, with our tomato sauce

### OCTOPUS LUCIANA 19

cherry tomatoes, olives, capers

### CAPRESE 16

fresh mozzarella, heirloom tomatoes, basil, balsamic glaze

## FOR THE TABLE

serves two people

### MEAT & CHEESE BOARD 24

prosciutto di parma, spicy soppressata, 3 types of cheese selected by chef, green olives, fig jam, honey

### PROSCIUTTO & BUFFALO 24

prosciutto di parma, homemade buffalo mozzarella, roasted red peppers

### VEGGIE BOARD 24

grilled eggplant, zucchini, roasted red peppers

### FRITO MISTO 26

rice balls, zucchini flowers ripiene, macaroni modallians

## SALADS & SOUPS

### TOSSED SALAD 12

iceberg, plum tomatoes, cucumber, olives, onion, balsamic vinaigrette

### CESARE 12

romaine, parmigiano reggiano, crostini, pine nuts, caesar dressing

### PASTA FAGIOLI 8

ditalini pasta, cannellini beans, garlic, extra virgin olive oil

### DELLA NONNA 14

mixed greens, sliced pears, walnuts, gorgonzola cheese, balsamic glaze

### ARTICHOKE SALAD 16

artichoke hearts, shrimp, parmigiano, lemon juice dressing

### ESCAROLE & BEANS 8

escarole, cannellini beans, garlic in a light plum tomato broth

### ARUGULA 14

cherry tomatoes, goat cheese, toasted nuts, balsamic glaze

### CAMPANIA 14

mixed greens, goat cheese, roasted peppers, walnuts, balsamic

### MINISTRONE 8

carrots, celery, cherry tomatoes, potatoes, onions

ADD PROTEIN | CHICKEN 8 | SHRIMP 8 | SALMON 8

## PASTA SPECIALTIES

### TRUFFLE PAPPARDELLE 27

homemade wide noodles, porcini portobello, cremini, black truffle

### SPAGHETTI ALLE VONGOLE 26

manilla clams, olive oil, garlic, white wine or red sauce

### SQUID INK LINGUINI 28

crab meat, shrimp, cherry tomatoes, garlic

### PENNONE SHORT RIB 26

braised beef ragu, parmigiano reggiano

### BUCATINI AMATRICIANA 24

guanciale, onion, basil, parmigiano reggiano

### TAGLIATELLE BOLOGNESE 26

meat sauce, parmigiano reggiano

### PACCHERI PASTA ALLA GENOVESE 28

homemade jumbo rigatoni, slow cooked onion ragu, veal, parmigiano reggiano

### FRUTTI DI MARE 30

fettuccine, clams, mussels, shrimp, calamari, garlic, evoo

### ORECCHIETTE 26

homemade pasta, broccoli rabe, sausage, garlic, evoo

### RIGATONI VODKA ARRABIATA 26

vodka sauce, burrata mozzarella, parmigiano reggiano, basil

## MAIN COURSE

### WILD ATLANTIC SALMON 35

8 oz. salmon, broccoli rabe served with a side of your choice

### CHICKEN PARMIGIANA 28

served with a side of your choice

### GRILLED MIXED SEAFOOD 35

calamari, shrimp, scallops, over mixed greens, sliced fennel, lemon dressing

### BRANZINO AQUA PAZZA 35

grilled mediterranean sea bass, served with a side dish of your choice

### PORK CHOP CAPONATA 28

olives, eggplant, peppers, potatoes

### CHICKEN VODKA PARMIGIANA 32

topped with prosciutto crudo, served with a side of your choice

## SIDE DISHES

EGGPLANT CAPONATA 11

MASHED POTATOES 11

TRUFFLE FRIES 11

SAUTEED SPINACH 11

SAUTEED BROCCOLI RABE 11

SAUTEED BROCCOLI 11