

# Please Scroll Down To See Entire Menu

## PIZZA

made in our state of the art wood burning oven

ooo

<b>PIZZA DEL GIORNO:</b> Ask for our Pizza of the day	\$13.95
<b>MARGHERITA:</b> Tomato sauce, fresh mozzarella and basil	\$10.95
<b>POMODORO:</b> Pachino tomatoes, gorgonzola, mozzarella cheese, and basil	\$11.95
<b>EMILIA:</b> Mozzarella, gorgonzola, prosciutto di Parma topped w/ fresh arugula	\$12.95
<b>PAESANA:</b> Tomato sauce, pecorino romano cheese, black olives, & Sicilian oregano	\$9.95
<b>FICHI:</b> Gorgonzola cheese, figs, and pancetta	\$12.95
<b>PROSCIUTTO CRUDO:</b> Prosciutto di Parma, mushrooms, tomato and mozzarella	\$12.95
<b>CARCIOFI:</b> House-made marinated artichokes, mozzarella and tomato	\$11.95
<b>AMALFI:</b> Tomato sauce, mozzarella, and shrimps	\$13.95
<b>MAIALONA:</b> Salami, ham, spicy sausage, mozzarella and tomato sauce	\$13.95
<b>PORCINI:</b> Gorgonzola cheese and porcini mushrooms	\$13.95
<b>QUATTRO FORMAGGI:</b> Four cheeses	\$11.95
<b>QUATTRO STAGIONI:</b> Eggplant, artichokes, ham and mushrooms	\$11.95
<b>ORTOLANO:</b> Roasted peppers, zucchini, eggplant and mozzarella	\$10.95
<b>DIAVOLA:</b> Spicy Italian sausage, tomato sauce and mozzarella	\$12.95
<b>BUFALA:</b> Tomato sauce, Imported bufala mozzarella and basil	\$12.95
<b>MAIS:</b> Mozzarella, yellow corn, ham and a touch of cream	\$10.95
<b>INTEGRALE:</b> Whole wheat pizza with artichokes, mushrooms, cherry tomatoes and fresh mozzarella	\$12.95

## INSALATE

ooo

<b>GAMBERI:</b> Grilled Marinated zucchini, and grilled shrimp over mesclun salad w/ balsamic vinaigrette	\$8.50
<b>BARBABIETOLE:</b> Red and yellow roasted beets, avocado and goat cheese w/ hazelnut vinaigrette	\$8.95
<b>FAGIOLINI:</b> Warm string beans, pachino tomatoes, pine nuts w/ truffle vinaigrette	\$7.50
<b>RUSTICA:</b> Fresh mozzarella, marinated artichokes, roasted peppers over greens w/ balsamic vinaigrette	\$7.95
<b>RUCOLA:</b> Arugula, pear, gorgonzola cheese and walnuts w/ balsamic vinaigrette	\$7.95
<b>POLLAIO:</b> Baby spinach with grilled chicken topped with Modena's balsamic vinegar	\$8.95
<b>ESOTICA:</b> Arugula, heart of palm, avocado, tomatoes and shaved parmigiano	\$8.95
<b>CAPRESE:</b> Plum tomatoes, Imported bufala mozzarella and fresh basil	\$7.95
<b>MISTICANZA:</b> Baby Lettuce w/ balsamic vinaigrette	\$6.95

## ANTIPASTI

ooo

<b>PROSCIUTTO DI PARMA:</b> Prosciutto crudo with mozzarella di bufala	\$9.95
<b>BRUSCHETTA:</b> Fresh plum tomato, garlic and basil on grilled toasted bread	\$5.50
<b>CALAMARI ALLA GRIGLIA:</b> Grilled marinated calamari over arugula salad	\$8.95
<b>CALAMARI FRITTI:</b> Fried calamari with spicy Sicilian sauce	\$8.95
<b>PORTOBELLO:</b> Grilled Portobello Mushroom, arugula and parmigiano	\$7.50
<b>ASPARAGO:</b> Steamed asparagus wrapped with prosciutto and parmigiano cheese	\$9.95

## FOR 2 PEOPLE

<b>COVO SALUMI:</b> Mixed salami's and prosciutto with herb pecorino cheese	\$12.95
<b>VEGETARIANO:</b> Mixed grilled vegetables and fior di latte mozzarella	\$11.95
<b>MISTO DI PESCE:</b> Mixed seafood with lemon dressing and beans	\$13.95

## CONTORNI

\$5.95

○○○

- CAVOLETTI: Brussel sprouts with garlic and olive oil  
SPINACI: Sautéed spinach with garlic and olive oil  
BROCCOLI RABE: Sautéed spicy broccoli rabe  
STRING BEANS: String beans with olive oil, garlic and cherry tomatoes  
HOMEMADE MASHED POTATOES  
ROSEMARY ROASTED POTATOES

## PRIMI PIATTI

○○○

- SPAGHETTI CON GAMBERI: Pachino tomatoes, shrimps, garlic and black olives \$14.95  
BUCATINI ROMANI: Spicy tomato sauce, onions, and pancetta \$11.95  
PENNE ALLA BOLOGNESE: An original Italian recipe made with ground beef, celery, carrots and onions \$12.95  
SPAGHETTI POSITANO: With clams, cherry tomatoes, garlic and extra virgin olive oil \$13.95  
TORTIGLIONI ALLA NORMA: With tomato sauce, eggplant, basil, topped with ricotta salata \$9.95  
PICI AL CINGHIALE: Homemade perciatelli pasta with wild boar and porcini mushrooms \$12.95  
SPAGHETTI ALLA CHITARRA: Homemade spaghetti with braised lamb ragù \$12.95  
LASAGNA CLASSICA: Homemade meat lasagna \$12.95  
LINGUINE NERE: Homemade black linguine w/crab meat and spicy tomato sauce \$15.95  
FETTUCCINE AI FUNGHI: Homemade fettuccine with wild mushrooms and light cream sauce \$12.95  
PENNE ALLA VODKA: Penne with vodka sauce \$13.95  
FETTUCCINE ORTOLANO: Homemade whole wheat fettuccine with zucchini, peppers, eggplant and fresh tomatoes \$10.95  
SPAGHETTI CARBONARA: Pancetta, onion, eggs and pecorino romano \$10.95  
BARESE: Mini shell pasta with spicy sausage, light tomato sauce, rosemary and sage \$11.95  
RISOTTO OF THE DAY P.A.  
RAVIOLI OF THE DAY P.A.

## SECONDI PIATTI

○○○

- SALMONE: Grilled salmon filet with capers sauce served with sautéed swiss chard and mashed potatoes \$17.95  
GAMBERONI: Pan-seared jumbo shrimp w/ white wine sauce and a side of risotto milanese \$18.95  
BACCALA ALLA FIORENTINA: Pan-seared cod fish with purée of yellow squash and roasted garlic \$16.95  
BRANZINO: Brick oven baked whole mediterranean sea bass with sautéed swiss chard \$19.95  
POLLO AL LIMONE: Sautéed chicken cutlet with lemon sauce and grilled asparagus \$14.95  
BURGER: Fresh ground rib eye burger with Idaho and sweet potato fries \$10.95  
GRIGLIATA TOSCANA: Mixed grilled meat \$17.95  
BRASATO AL BAROLO: Braised prime short rib in barolo wine w/ mashed potatoes \$16.95  
TAGLIATA ALL'ACETO: Grilled and sliced organic sirloin steak w/ balsamic vinegar reduction served with roasted potatoes \$17.95  
CONIGLIO: Braised rabbit with rosemary and black olives w/ mashed potatoes \$14.95  
SCOTTADITO DI AGNELLO: Grilled marinated rack of lamb w/ rosemary roasted potatoes \$19.95

19% Gratuity will be applied to parties 6 or more