

Please Scroll Down To See Entire Menu

PIZZA

made in our state of the art wood burning oven

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

INSALATE

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GAMBERI: Grilled Marinated zucchini, and grilled shrimp over mesclun salad w/ balsamic vinaigrette	\$8.50
BARBABIETOLE: Red and yellow roasted beets, avocado and goat cheese w/ hazelnut vinaigrette	\$8.95
FAGIOLINI: Warm string beans, pachino tomatoes, pine nuts w/ truffle vinaigrette	\$7.50
RUSTICA: Fresh mozzarella, marinated artichokes, roasted peppers over greens w/ balsamic vinaigrette	\$7.95
RUCOLA: Baby Arugula, pear, gorgonzola cheese and walnuts w/ balsamic vinaigrette	\$8.95
POLLAIO: Baby spinach with grilled chicken topped with Modena's balsamic vinegar	\$8.95
ESOTICA: Baby Arugula, heart of palm, avocado, tomatoes and shaved parmigiano	\$9.95
CAPRESE: Plum tomatoes, Imported bufala mozzarella and fresh basil	\$8.95
MISTICANZA: Baby Lettuce w/ balsamic vinaigrette	\$6.95

ANTIPASTI

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

FOR 2 PEOPLE

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



CONTORNI

\$5.95

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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

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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

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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