

PASTA



H A N D M A D E P A S T A • P I Z Z A

insalata

KALE CAESAR | HALF 7.95 / FULL 13.95

chopped kale, creamy homemade dressing, shaved asiago, pine nuts, croutons

THE MISTO | HALF 7.95 / FULL 15.95

mixed greens, pears, walnuts, goat cheese, balsamic vinaigrette

THE ITALIAN | HALF 7.95 / FULL 13.95

mixed greens, heirloom cherry tomatoes, onion, cucumber, kalamata olives, balsamic

CUCUMBER TOMATO | 14.95

cucumbers, heirloom cherry tomatoes, red onion, EVOO, touch of balsamic

THE BEET | 15.95

mixed greens, roasted beets, goat cheese, walnuts, balsamic vinaigrette

MOZZARELLA BURRATA | 15.95

semi-soft fresh mozzarella, heirloom cherry tomatoes, basil, EVOO, balsamic

00 CHOPPED SALAD | 16.95

chopped iceberg, fresh mozzarella, salami, chickpeas, marinated artichokes, sundried tomatoes, parmesan cheese, lemon vinaigrette

Chicken 7.95 // Shrimp 11.95 // *Salmon 13.95

sandwiches

Available during lunch service only.
Not available after 4pm. Served with french fries.

CHICKEN PARMESAN | 15.95

panko crusted chicken, tomato sauce, fresh mozzarella, shaved parmesan

✦ make it Blonde with spicy vodka sauce +\$3

MEATBALL | 15.95

meatball, tomato sauce, fresh mozzarella

CHICKEN CAESAR | 15.95

grilled chicken, chopped kale, housemade dressing, shaved parmesan

PROSCIUTTO & MOZZARELLA | 15.95

thinly sliced prosciutto, fresh mozzarella, roasted red peppers, herbs, touch of balsamic

small plates

Your first serving of our iconic bread is a token of our hospitality.
If you wish to indulge in more, there will be a \$5 charge to eat your heart out.

MEATBALLS | 15.95

tomato sauce, dollop of ricotta, fresh herbs, parmesan

ITALIAN STYLE RIBS | 16.95

pork ribs, tomato sauce, parmesan

MUSSELS | 16.95

red sauce or white wine, herbs

FRIED BURRATA | 15.95

semi-soft fresh mozzarella, Italian breadcrumbs, lightly fried, tomato sauce

EGGPLANT STACK | \$16.95

panko crusted eggplant, roasted red peppers, fresh mozzarella, spinach, tomato sauce

CLAMS CASINO | 15.95

Jersey clams, bacon, onions, peppers, Italian breadcrumbs

***BEEF CARPACCIO** | 19.95

beef, arugula, shaved parmesan, truffle

BROCCOLI RABE & SAUSAGE | 15.95

mild Italian sausage, roasted garlic, EVOO

BURRATA BOARD | 20.95

semi-soft mozzarella, assorted cured meats and cheeses, olives, seasonal fruit, and accompaniments

TRADITIONAL PASTA FAGIOLI | 6.95

cannellini beans, tomatoes, onions, garlic, herbs, fresh pasta, parmesan

pasta

All pasta and sauces have been paired to enhance the flavors and textures in the dish.
You may request to substitute pasta shape, but not all requests will be honored.

Add a side Italian or Kale caesar salad to any dish for 4.95

RIGATONI BOSCAIOLA | 21.95

pancetta, mushrooms, peas, vodka sauce, parmesan

CAVATELLI TRATTORIA | 22.95

chicken, spinach, cherry tomatoes, roasted garlic, herbs

✦ make it Blonde with spicy vodka sauce +\$3

SPAGHETTI WITH SHRIMP ARRABIATA | 25.95

fiery tomato sauce, wild caught shrimp, herbs, cherry peppers

PAPPARDELLE BOLOGNESE | 22.95

ground veal, pork, beef, carrot, onion, tomato sauce, herbs, parmesan

ZUPPA DI PESCE | 30.95

clams, mussels, shrimp, scallops, tomato sauce, herbs, spaghetti

CAVATELLI WITH SUNDAY SAUCE | 25.95

pork ribs, sausage, meatball, tomato sauce, herbs

SPAGHETTI WITH TUSCAN SHRIMP | 25.95

artichokes, sundried tomatoes, garlic, white wine, lemon

GNOCCHI | 19.95

ricotta and flour gnocchi, fresh mozzarella, tomato sauce, herbs, parmesan

✦ make it Blonde with spicy vodka sauce +\$3

***SPAGHETTI CARBONARA** | 20.95

pancetta, traditional raw egg yolk, parmesan, EVOO

PAPPARDELLE WITH PESTO | 20.95

basil, toasted pine nuts, EVOO, parmesan, touch of cream

Add Chicken 7.95 Add Shrimp 11.95

CAVATELLI WITH BROCCOLI RABE & SAUSAGE | 22.95

mini sausage meatballs, sautéed broccoli rabe, roasted garlic, parmesan

RAVIOLI FORMAGGI | 19.95

ricotta, tomato sauce, herbs, parmesan

✦ make it Blonde with spicy vodka sauce +\$3

LASAGNA | 23.95

thinly layered fresh pasta, bolognese sauce, creamy ricotta, fresh mozzarella, parmesan

SPAGHETTI WITH CLAMS | 24.95

Jersey clams, white wine, herbs, or tomato sauce

SPAGHETTI AMATRICIANA | 18.95

tomato sauce, pancetta, onions, parmesan

SPAGHETTI POMODORO

HALF 10.95 / FULL 18.95

tomato sauce, garlic, herbs, parmesan, EVOO

✦ Gluten Free pasta available to substitute on request for an additional \$3.00

entrees

All entrees come with an accompanying side listed with each dish.
Substitute accompanying side for: spaghetti pomodoro for 5.95 // sautéed spinach for 4.95

Add an Italian salad or Kale caesar for 4.95

CHICKEN PICCATA | 22.95

capers, oven-roasted tomatoes, white wine, lemon, herbs, mashed potatoes

CHICKEN MARSALA | 22.95

sweet marsala wine, mixed mushrooms, mashed potatoes

CHICKEN SORRENTINO | 23.95

chicken breast, sliced eggplant, fresh mozzarella, herbs, light tomato sauce, mashed potatoes

***FIRE ROASTED SALMON** | 29.95

herbs, garlic, EVOO, lemon, mashed potatoes

CHICKEN MILANESE | 23.95

chicken breast, breadcrumbs, tomato salad, shaved parmesan, fresh mozzarella, herbs, balsamic glaze

CHICKEN FRANCESE | 22.95

egg batter, white wine, lemon, mashed potatoes

CHICKEN PARMIGIANA | 29.95

chicken breast, panko breadcrumbs, tomato sauce, melted mozzarella, side of spaghetti pomodoro

✦ make it Blonde with spicy vodka sauce +\$3

***STEAK TAGLIATA** | 34.95

NY Strip, blistered cherry tomatoes, garlic, EVOO, lemon gremolata, side of asparagus

A \$5.00 split charge will be added to entrees split in the kitchen.
Please notify us of any food allergies.
Not all ingredients may be listed.

Ask your server about menu items that are cooked to order or served raw.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

Due to high volume and long wait times during peak hours, we may kindly ask for your table after 90 minutes.

pizza

Our pizza is served well done — which means cooked to perfection in a high temperature brick oven next to a fire. This often means the crust may appear more golden brown than you are accustomed to. Rest assured, this process results in a crispy crust that can withstand the weight of sauce, fresh mozzarella, and toppings without being soggy.

REGULAR TOPPINGS

Pepperoni, Sausage, Peppers, Onions, Olives, Mushrooms, Pineapple, Jalapeño, Spinach, Bacon, Anchovies, Meatball, Chicken, Roasted Peppers, Broccoli Rabe, Roasted Eggplant, Fresh Garlic, Fresh Tomatoes, Artichoke Hearts, Arugula

PREMIUM TOPPINGS

Shrimp, Clams, Prosciutto

	12" ROUND	12" X 18" ROMAN	10" CAULIFLOWER
Plain	14.95	17.95	15.95
Regular Toppings	2.25	2.75	2.25
Premium Toppings	3.50	5.50	3.50

specialty pies

Our signature pizzas are made with fresh mozzarella, plum tomatoes, basil, and parmesan
 ROUND 12" | 12" X 18" ROMAN | 10" CAULIFLOWER

- THE CASINO - 19.95 | 23.95 | 20.95**
chopped Jersey clams, bacon, onions, peppers, breadcrumbs, ricotta, fresh mozzarella
- QUATTRO FORMAGGI - 17.95 | 21.95 | 18.95**
fresh mozzarella, asiago, ricotta, gorgonzola, pesto
- KUNG FU CHICKEN - 17.95 | 21.95 | 18.95**
chicken, red onion, pineapple, fresh mozzarella, ricotta, sweet Asian BBQ sauce
- THE CARNIVORE- 20.95 | 24.95 | 21.95**
pepperoni, sausage, meatball, bacon, fresh mozzarella

- MIXED MUSHROOM - 18.95 | 22.95 | 19.95**
variety of fresh mushrooms, goat cheese, ricotta, fresh mozzarella, parmesan
- THE BLONDIE - 19.95 | 23.95 | 20.95**
spicy vodka sauce, pepperoni, fresh mozzarella, ricotta, hot honey
- FRESH BURRATA - 18.95 | 22.95 | 19.95**
semi-soft mozzarella, prosciutto, ricotta, arugula salad, balsamic glaze
- THE HERBIVORE - 18.95 | 22.95 | 19.95**
eggplant, spinach, mushrooms, roasted peppers, fresh mozzarella

sides

- FRENCH FRIES 4.95
- PARMESAN TRUFFLE FRIES 6.95
- MASHED POTATOES 4.95
- BROCCOLI RABE 6.95
- SAUTÉED SPINACH 5.95

wine list

HOUSE WINE BY THE GLASS | 8

Chardonnay, Pinot Grigio, Riesling, Pinot Noir, Chianti, Cabernet Sauvignon

CHAMPAGNE & SPARKLING	glass/bottle
Zonin Prosecco, Italy	split 12
Chandon Brut, California	45
WHITE WINES	
Italy	
Seven Daughters, Moscato	9/36
Pinot Grigio	
Ruffino Lumina Delle Venezie	9/36
Biltmore, California	10/38
Tolloy, Alto Adige	13/44
Sauvignon Blanc	
Crossings, New Zealand	10/38
Ferrari Carano, Sonoma	12/40
Chardonnay	
Butter, Napa	10/38
Joel Gott, California	12/40
Chalk Hill, Sonoma Coast	13/44
Rosé	
Regaleali, Sicily	12/44

RED WINES	glass/bottle
Italy	
Barone Fini, Merlot, Trentino	9/36
Santa Cristina, Chianti Superiore, Tuscany	12/40
Villa Antinori, Super Tuscan, Tuscany	14/48
Riserva Monsanto, Chianti Classico, Tuscany	60
Righetti, Amarone della Valpolicella, Veneto	75
Camigliano, Brunello di Montalcino, Tuscany	88
Pinot Noir	
Biltmore, California	10/38
Meiomi, California	14/48
Red Blend	
Freakshow, Red Blend, Lodi	13/46
Unshackled, The Prisoner Wine Co, California	48
Querceto, Toscana Rosso, Tuscany	12/42
Cabernet Sauvignon	
Callaway Cellar Collection, California	10/38
J. Lohr, Paso Robles	13/46
Silver Palm, California	14/50
Austin Hope, Paso Robles	90
Stag's Leap Artemis, Napa Valley California	135

half bottles

Whitehaven, Sauvignon Blanc, New Zealand	27
Sonoma Cutrer, Chardonnay, Sonoma	25
Josh, Pinot Noir, Central Coast	25
Hess Allomi, Cabernet Sauvignon, Napa	24
Ruffino Riserva Ducale, Chianti Classico, Tuscany	25
Antigal Uno, Malbec, Mendoza	22



cocktails

- 00 OLD FASHIONED | 15.95**
Makers Mark, bitters, amarena cherry
- PURPLE HAZE | 15.95**
Empress Gin, St. Germain, grapefruit, club soda
- APEROL SPRITZ | 14.95**
Aperol, Prosecco, club soda, orange slice
- 00 ESPRESSO MARTINI | 15.95**
Absolut Vanilia, espresso, Frangelico, Kahlúa
~ make it Blonde with Baileys +\$2
- PASSION FRUIT MARTINI | 15.95**
Tito's Vodka, St. Germain, passion fruit purée
- PASTAIO PERFECT MARGARITA | 15.95**
Patrón Silver, lime, agave, Cointreau
~ add jalapeno ~ add strawberry ~ add passion fruit
- SUNSEEKER | 15.95**
Malibu Rum, pineapple, orange, lime juice, Disaronno
- CUCUMBER GIMLET | 15.95**
Tito's, muddled cucumber, lime juice, simple syrup
- CANNOLI MARTINI | 15.95**
Absolut Vanilia, Faretto Biscotti Liqueur, half & half
- 00 SANGRIA | 14.95 GLASS | \$54.95 PITCHER**
Red | Pinot Noir, Peach Schnapps, Grappa, muddled fruit
White | Pinot Grigio, Peach Schnapps, Grappa, muddled fruit

beverages

- Coca Cola Products
- Fresh Brewed Iced Tea
- Fever Tree Ginger Beer
- Coffee, Espresso, Cappuccino, Hot Tea

*Parties of 8 or more are subject to automatic gratuity of 18%

"Our stated menu pricing is for CASH sales. At the time you receive your check, you will be presented with a choice between the discounted CASH price or the price for using any other form of payment including a credit or debit card which will reflect the addition of the non-cash transaction. You may choose either form of payment to complete your purchase."



PLEASE DRINK RESPONSIBLY