



APERITIVI

CAPPELLETTI SPRITZ \$12
Aperol style spritz, cappelletti,
prosecco & orange

BELLINI \$9.50
peach nectar and prosecco

MIMOSA \$9.50
orange juice and prosecco

SANGRIA FRAGOLA \$9.50
red wine blended w/ fresh strawberries,
fresh orange juice & simple syrup

COCCHI SPRITZ \$12
Cocchi Americano, prosecco, grapefruit
juice and grapefruit garnish

LA TEMPESTA \$11
wine based dark & stormy

BEVERAGES

Coke, Diet Coke, Ginger Ale and Sprite,
House-made Iced Tea, San Pellegrino
Aranciata and Limonata **\$3.00**

Regatta Ginger Beer N/A **\$4.00**

Panna and San Pellegrino **\$6.00 (1 LITER)**

WINE BY THE GLASS AND BEER

House Red and White **\$7.50**

Rosé, Riesling & Prosecco **\$9.00**

Forst (Italian Premium Lager),
Brooklyn East IPA
Abita Light (Louisiana)
\$6.00

RED WINE BY THE BOTTLE

Malbec, Camila, Mendoza, Argentina (2017) **\$28**

Nero D'Avola, Affreschi, Sicily, Italy (2018) **\$30**

Valpolicella Ripasso-Superiore DOC, Zeni, Veneto, Italy (2017) **\$55**

Pinot Noir, Monte Degli Angeli, Piemonte, Italy (2018) **\$32**

Sangiovese, Alverdi, Emilia-Romagna, Italy (2018) **\$28**

Montepulciano d'Abruzzo, Monti Guidi-Riserva, Abruzzo, Italy (2015) **\$35**

Chianti Classico DOCG, Castello Della Paneretta, Toscana (2016) **\$40**

Barolo DOCG, Antologia Dei Vini Piemontesi, Piemonte, Italy (2013) **\$60**

Barbera del Monferrato DOC, Tacchino, Piedmont, Italy (2015) **\$36**

Cabernet Sauvignon Gran Reserva, Viña Tarapacá, Chile (2017) **\$45**



ROSÉ AND SPARKLING WINE BY THE BOTTLE

RosAlba Rose, Venezia (2018) **\$38**

Prosecco La Vendemmia, Veneto (NV) **\$36**

Lambrusco, Dell'Emilia, Emilia-Romana (NV) **\$28**



WHITE WINE BY THE BOTTLE

Pinot Grigio, Atla Delle Venezie, Italy (2018) **\$28**

Soave DOC, La Cappuccina, Veneto, Italy, Certified Organic (2018) **\$32**

Riesling, Oh Schist, Mosel, Germany (2018) **\$30**

Chardonnay DOC, Bidoli, Friuli, Italy (2018) **\$35**

Gavi di Gavi DOCG, Conti Speroni, Piedmont (2018) **\$32**

Sauvignon Blanc, Les Deux Moulins, Loire Valley (2018) **\$35**

ANTIPASTI & PIZZA AL FORNO A LEGNA

Soup of the Day

\$6.50

*Antipasto Burratta

hand pulled mozzarella filled with fresh cream w/
roasted plum tomato, arugula & pesto
\$13.95

Antipasto Adriatico

steamed mussels and clams with white wine,
garlic and herbs or spicy tomato sauce
\$12.95

*Bocconcini

ovoli of fresh mozzarella, marinated in aromatic
spicy olive oil, fresh tomatoes, prosciutto, roasted
peppers, onions and parmigiano
\$12.95

Antipasto di Funghi

roasted shiitake and portobello mushrooms,
marinated in a vinaigrette sauce, served on
a bed of arugula, radicchio and endive
\$11.95

Antipasto Caprese

fresh mozzarella, tomato and basil
\$12.95

*Insalata Arcobaleno

a mix of endive, mesclun, fresh tomatoes,
avocado, sweet onions, asparagus tips and walnuts
served in a classic vinaigrette
\$12.95

Insalata Verde

a mix of arugula, endive, mesclun,
fresh tomatoes, mushrooms and sweet onions
with classic vinaigrette dressing
\$7.50

Insalata Puglia

a mix of lettuce, tomato, cucumber, feta cheese,
black olives and red onion in a house vinaigrette
\$11.95

Insalata Caesar

chopped kale, croutons, shaved parmigiano w/
lemon anchovy dressing
\$12.95

Insalata Corallo

a mix of lettuce, cucumber, capers,
black olives, endive and smoked salmon
in a lemon vinaigrette dressing
\$12.95

add grilled chicken \$4.00

add grilled salmon \$8.00

* Pizza d'Oro

crispy pancetta, lobster and scallops,
spicy peperoncini chiles, parmigiano and cream
\$21.95

Pizza Diavola

tomato sauce, mozzarella,
Pino's Prime Meats spicy salami, oregano
\$14.95

Pizza Bianca

fresh and smoked mozzarella with a little
rosemary and prosciutto
\$13.95

Pizza Napoletana

tomato sauce, fresh mozzarella and basil
\$10.00

Pizza Urbino

mozzarella and tomato sauce with mushrooms,
onions, black olives and prosciutto
\$14.95

Pizza Siciliana

fresh mozzarella and tomato sauce with anchovies,
colored peppers, capers and onions
\$13.95

Pizza Maremmana

tomato sauce and mozzarella with sun-dried
tomato, colored peppers and italian sausage
\$14.95

* Pizza Marina

tomato sauce and fresh mozzarella
with calamari, shrimp and oregano
\$17.50

* Pizza 4 Formaggi

fresh and smoked mozzarella,
gorgonzola and goat cheese
\$14.50

Pizza Salmone

fresh mozzarella and goat cheese with smoked
salmon, capers, red onions and arugula
\$15.50

Pizza Primizie

mozzarella and tomato sauce with asparagus,
zucchini, peppers, artichokes and eggplant
\$13.95

Pizza Pesto

pesto basil sauce with fresh ricotta cheese,
goat cheese, black olives
\$13.95

Pizza Umbra

grilled chicken, asparagus, and zucchini with
tomato sauce and fresh mozzarella
\$14.95

* HOUSE SPECIALTY

PASTAS & RAVIOLI

Capellini Limone

angel hair pasta with shrimp basil, fresh chopped tomato, and lemon zest in a fresh herb sauce
\$16.95

*Fettuccine Pescatore

fresh noodles with scallops, shrimp, lobster meat, mussels, clams & fresh chopped tomato in a white wine, garlic and olive oil sauce
\$21.95

Farfalle di Spiaggia

bow tie pasta with lobster, shrimp, fresh green peas and avocado in a parmigiano cream sauce
\$21.95

*Taglierini Sorrento

fresh thin black squid ink noodles with shrimp, crab meat, scallops, clams, fresh chopped tomato, parsley, olive oil, white wine and garlic sauce
\$21.95

*Black Taglierini

fresh thin black squid ink pasta with green peas, sun-dried tomato & shrimp in a cream tomato sauce
\$19.50

*Capellini Corallo

angel hair pasta with mussels, scallops, shrimp and crab meat in a rich tomato sauce
\$21.95

*Spaghetti Vongole

spaghetti with clams in an olive oil and garlic sauce with italian parsley, or request a tomato sauce
\$16.95

Fettuccini del Mare

fresh green noodles with fresh salmon, zucchini & chopped tomato in a white wine & fresh herb sauce
\$16.95

Taglierini Marechiaro

fresh thin noodles with calamari, shrimp and sun-dried tomato in an olive oil, parsley & garlic sauce
\$16.50

Fettuccine Salmone

fresh noodles with smoked salmon in a light cream of asparagus sauce
\$16.95

Taglierini Capri

fresh thin noodles with calamari, shrimp, fennel, fresh green peas, italian parsley, colored peppers in a white wine, garlic and oil sauce
\$17.50

Fettuccine Norcia

fresh noodles with garlic, capers, anchovies, black olives, and red hot peppers in a tomato basil sauce
\$12.95

Rigatoni Romagnoli

fresh pasta tubes with prosciutto, mushrooms and peas served in a light tomato cream sauce
\$13.75

*Fettuccine Molisane

fresh green noodles with diced chicken, sun-dried tomato and mushrooms in a cream sauce
\$15.95

Fettuccine Buttera

fresh noodles with italian sausage and spinach in an olive oil and garlic sauce
\$14.75

*Pappardelle al Pollo

large fresh ribbon noodles with diced chicken breast and broccoli in a cream of tomato sauce
\$15.95

Fusilli della Linda

fresh spiral pasta with diced chicken breast and zucchini served in a tomato basil sauce
\$14.75

Rigatoni Rustici

fresh pasta tubes with colored peppers, broccoli, fennel, carrots and chicken in a white wine and garlic sauce
\$14.75

Rigatoni Bolognese

fresh pasta tubes in a classic meat sauce with carrots, celery, onions, garlic, red wine and tomatoes
\$15.95

Cavatelli Rapini

fresh short rolled pasta with sautéed broccoli rabe, roasted red peppers and sausage in a white wine garlic and olive oil sauce and hot red pepper flakes
\$15.95

Fusilli Amatriciana

fresh spiral pasta with onions, pancetta, olive oil, garlic and red hot peppers in a tomato basil sauce
\$12.95

Ravioli Spinach Ricotta

ravioli filled with spinach and ricotta cheese served in a tomato basil sauce
\$11.95

Ravioli Porcini Mushrooms

ravioli filled with porcini mushrooms served in a light walnut cream sauce
\$13.25

*Please let your server know about any allergies
All substitutions subject to charge*

Gluten-Free Pasta or Fresh Zucchini Noodles +\$2

PASTAS, SECONDI & CONTORNO

Penne Napoletane

pasta tubes with fresh chopped tomato and basil in a garlic and oil sauce topped with fresh mozzarella
\$11.95

Penne Melanzane

pasta tubes served with eggplant, basil and garlic in a tomato sauce topped with fresh mozzarella
\$12.95

Tortellini Pesto

cheese filled pasta in a fresh basil, garlic, walnut and parmigiano pesto sauce
\$13.75

*** Rigatoni Padani**

fresh pasta tubes in a cream of tomato sauce with parmigiano, fresh mozzarella & smoked mozzarella
\$14.75

Capellini Verdura

angel hair pasta with broccoli, zucchini and asparagus in a tomato basil sauce
\$12.95

Fettuccine Roma

fresh noodles with artichoke hearts, sun-dried tomato and wild mushrooms in an olive oil and garlic sauce
\$12.95

Pappardelle Funghi

large fresh ribbon noodles with a mix of seasonal mushrooms in an olive oil and garlic sauce
\$13.95

Taglierini Verde

fresh thin noodles with colored peppers, artichokes, broccoli and zucchini served in an olive oil and garlic sauce
\$12.95

Grilled Whole Trout or Salmon Filet

whole trout w/ bones removed or filet of salmon w/ lemon herb sauce, sautéed kale & roasted potatoes
\$23.00

Grilled Pork Chop

bone-in pork chop, pounded thin & grilled served with arugula, parmigiano & lemon
\$18.50

Chicken Capricciosa

pounded & breaded chicken cutlet with a salad of arugula, endive, tomato & lemon vinaigrette
\$18.50

Eggplant Parmigiana

breaded eggplant cutlet, lightly fried, topped with tomato sauce & mozzarella served with spaghetti marinara
\$18.00

Chicken Parmigiana

pounded & breaded chicken cutlet lightly fried, topped with tomato sauce & mozzarella served with spaghetti marinara
\$20.00

Grilled Skirt Steak

mixed green salad & lemon vinaigrette
\$24.00

Osso Bucco

veal shank braised in a light tomato sauce with saffron risotto
\$25.00

Roasted Potatoes

or

Sautéed Broccoli

\$6.00

Sautéed Spinach, Escarole or Broccoli Rabe

\$7.00

Housemade Pickles

\$4.00

Gratuity added to parties of 6 or more

lunch special

\$11.95

Add Chicken or Sausage +\$3.00 or Shrimp +\$4.00

a choice of Soup or Small Green Salad
and one of the following:

Frittata dei Giorno

open faced omelete served with roasted potatoes **(Saturday and Sunday only)**
add sausage or prosciutto +\$3.00 / add shrimp or smoked salmon +\$4.00

Rigatoni Pomodoro

fresh pasta tubes in a tomato basil sauce

Spaghetti Giuseppe

with green peas, chopped tomato, mushrooms and colored peppers in an olive oil and garlic sauce

Zucchini Noodle Limone (gf)

zucchini noodles with fresh chopped tomato in a lemon garlic sauce w/ basil

Farfalle Vegetali

bow tie pasta with zucchini, carrots, broccoli and black olives in an olive oil and garlic sauce

Fusilli Boscaiola

spiral pasta with mushrooms and peas in a cream of tomato sauce

Spaghetti Carbonara

our version of pasta with eggs and Italian pancetta

Tortellini Parmigiano

cheese filled pasta with fresh green peas and prosciutto in a cream sauce with parmigiano cheese

Fusilli del Campo

spiral pasta with red kidney beans, black beans, garbanzo beans, carrots, onions, garlic and tomato sauce

Taglierini Pesaro

fresh square noodles with calamari, green peas, sun-dried tomatoes in an olive oil, white wine and garlic sauce

Fresh and Smoked Mozzarella and Prosciutto Sandwich
with tomato, onion, fresh basil e arugula.

Grilled Shiitake Mushrooms Sandwich
with onion, endive, parmigiano, zucchini and sun-dried tomato

Grilled Eggplant and Zucchini Sandwich
with fresh mozzarella, sweet onion, fresh tomato and lettuce

Grilled Breast of Chicken Sandwich
with sundried tomato, sweet red onion, mushrooms and zucchini

Pizza Napoletana
tomato sauce, fresh mozzarella & basil

Pizza Rustica
fresh mozzarella e tomato sauce with zucchini, eggplant and mushrooms

Insalata di Pollo

grilled marinated chicken breast with roasted peppers, endive, arugula, mesclun, black olive and onions in a house vinaigrette

Insalata di Verdure Arrostita

baby kale, oven roasted vegetables, shaved Parmesan cheese, pine nuts w/ pecorino & parmesan dressing

