

Pizze Tradizionali

12" Neapolitan style, high Hydration and 48 hours naturally leavened dough, hand stretched and baked for 60 seconds by skilled "Maestro Pizzaiolo" in Acunto Napoli wood burning oven at 1000 degrees, fragrant on the outside, soft in the inside, never crispy following Associazione Vera Pizza Napoletana rules Served uncut. Substitution: NO GRAZIE

Rosse (S.Marzano tomato, basil & E.V.O.O.)

Margherita 14

Mozzarella, basil, Parmigiano Reggiano

Diavola 16

Mozzarella, Spicy Calabrian Sopressata salame

Capricciosa 17

Mozzarella, Mushroom, Parmacotto ham, olives

Marinara (No cheese) 15

Anchovies, Black Gaeta Olives, Capers, Garlic

Regina D.O.P. 16

Fresh imported Buffalo milk Mozzarella,

Cherry Tomato, Oregano

Carminuccio 15

Pancetta, grated cheese mix

Bianche no tomato sauce

Caprese 15

Mozzarella, Basil,

Oregano, cherry tomato

Quattro formaggi 16

Fresh and Smoked Mozzarella,

Gorgonzola Dolce, Parmigiano Reggiano

San Daniele 18

Mozzarella, cherry tomato, Prosciutto di Parma

Arugola, Shaved Parmigiano, balsamic glaze

Piemonte 17

Smoked Mozzarella, Potato, Porcini mushroom

Rochester 16

Mozzarella, Prosciutto di Parma, truffled oil

Positano 16

Butternut squash, pancetta, smoked mozzarella

Altre Specialita' dal Forno

(Other specialties from the oven)

Panuzzo Salernitano 16

Mozzarella, Sausage & Rappi in Garlic & Oil

Panuzzo Da Bronx 14

Mortadella, smoked mozzarella, pickled eggplant

Calzone San Gennaro 15

Mozzarella, Sopressata salame, Pecorino romano

Calzone San Matteo 14

Escarole, capers, olives, anchovies, mozzarella

Bastone 16

Rolled pizza stuffed with eggplant parmigiana

Stella 16

8-point star pizza, each point stuffed with

smoked mozzarella, topped with baby arugola,

Sausage, olives & cherry tomatoes

La Braceria

(The Steakhouse)

All Prime cut, grilled over coal, finished in wood burning oven

La Tagliata 27

Marinated Hanger tender

Costata di Vitello 28

Bone-in French Veal Chop

Rib Eye 32

16 oz, Boneless

Tomahawk 60

Dry aged, 30 oz Long bone-in

Contorni (on the side/on its own)

Patate al Forno 6/9

Baked Potato wedges, Garlic & Rosemary

Cavolfiori Gratinati 6/9

Baked Cauliflower, besciamella, bread crumbs

Broccoli Friarielli 6/9

Broccoli Rabe sautéed in garlic & oil

Gatto' di patate 7/10

Mash potato, mozzarella, Parmacotto ham,

bread crumbs, Pecorino Romano, baked al Forno



Tagliere di Salumi e Formaggi

(Assorted variety of hand sliced meat and cheese, focaccia, olives)

Piccolo 24

3 Meat & 3 Cheese

Grande 36

5 Meat & 5 Cheese



INSALATE (Salads)

Insalata della Casa 18

Spring mix, tomato, onion, olives, artichoke heart peppers, pickled eggplant, Parmigiano, croutons

Insalata Caprino e Pera 16

Spring mix, pine nuts, grilled pear, goat cheese

Insalata Caprese 16

Buffalo mozzarella, Tomato

Basil, oregano, balsamic glaze

Bufala e Prosciutto 18

Buffalo Mozzarella, Prosciutto

di Parma, fire roasted peppers, spring mix greens

Burrata alla Barese 16

Burrata cheese, arugula, caper berry, olives

PRIMI

(All fresh Pasta house made)

Scialatielli Vongole 21

Mediterranean clam sauce

Paccheri allo Scoglio 28

Lobster meat, Clams, Mussels, cherry tomato

Rigatoni al Forno 22

Baked with Meatball, Salame, Mortadella, Sugo

Mozzarella di bufala, hard boiled egg, Ricotta

Garganelli Salsiccia e Friarielli 21

Garganelli Sausage & Rapini in garlic & oil

Garganelli ai Cavolfiori 21

Garganelli, Cauliflower, Pancetta, Besciamella

Risotto Pescatore Al Nero (GF) 26

Arborio Rice, clams, mussels, shrimp, calamari, scallops, black squid ink sauce

Risotto Funghi Porcini (GF) 21

Arborio Rice, fresh Porcini Mushrooms, Saffron



ANTIPASTI (Hot appetizers)

Frittura mista di Paranza 18

Fresh Smelt, Calamari, Shrimp, flash fried

Polipo & Fagioli 16

Grilled Octopus, Canellini beans, diced tomato

Cozze alla Tarantina 16

Mussels, spicy fresh tomato sauce, bruschetta

Polpette della Nonna 16

Meatballs, Sugo S.Marzano, Aged sheep Ricotta

Parmigiana 16

Eggplant & Zucchini, Mozzarella, Parmigiano

ZUPPE (Soups bowls)

Zucca & Gorgonzola 16

Butternut squash purée, Gorgonzola

Stracciatella di Zucchine 16

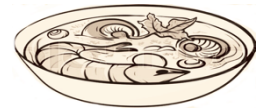
Zucchine, egg drop, Reggiano Parmigiano

Scarola & Fagioli 16

Escarole, canellini beans

Zuppa di mare Bianca 22

Seafood in white wine, garlic & oil broth



SECONDI (Entrees)



Polpettone Di Agnello 22

Lamb Meatloaf stuffed with Fresh Porcini and mozzarella, baked "Al Forno" in Chianti sauce

Pollo Siciliano 22

Breaded Chicken breast, sliced fried eggplant, ricotta, diced Roma tomatoes, drizzle of Pesto

Costatelle di maiale 26

Pork chop, cherry pepper, Beer & Gorgonzola sauce

Baccala' alla Livornese 24

Cod, Sugo S.Marzano, capers, olives, basil

Saltimbocca alla Romana 24

Thin pounded Veal Scaloppine, Prosciutto, Provolone, Radicchio, buttery Sage & Marsala

Costoletta alla Parmigiana 28

Breaded Bone-in Veal Chop, Mozzarella Sugo San Marzano, basil, baked "Al Forno"

Bistecca Pizaiola Veloce 30

Pan seared Rib Eye, Mushroom, tomato Sugo