

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 16

Mozzarella, basil, Parmigiano Reggiano

Diavola 17

Mozzarella, Spicy Calabrian Sopressata salame

Capricciosa 18

Mozzarella, Mushroom, Parmacotto ham, olives

Marinara (No cheese) 16

Anchovies, Black Gaeta Olives, Capers, Garlic

Regina D.O.P. 18

Fresh imported Buffalo milk Mozzarella,

Cherry Tomato, Oregano

Carminuccio 17

Pancetta, grated cheese mix

Bianche no tomato sauce

Caprese 17

Mozzarella, Basil,

Oregano, cherry tomato

Quattro formaggi 17

Fresh and Smoked Mozzarella,

Gorgonzola Dolce, Parmigiano Reggiano

San Daniele 22

Mozzarella, cherry tomato, Prosciutto di Parma

Arugola, Shaved Parmigiano, balsamic glaze

Piemonte 18

Smoked Mozzarella, Potato, Porcini mushroom

Rochester 21

Mozzarella, Prosciutto di Parma, truffled oil

Positano 18

Butternut squash, pancetta, smoked mozzarella

Altre Specialita' dal Forno

(Other specialties from the oven)

Panuzzo Salernitano 19

Mozzarella, Sausage & Rappi in Garlic & Oil

Panuzzo Da Bronx 16

Mortadella, smoked mozzarella, pickled eggplant

Calzone San Gennaro 16

Mozzarella, Sopressata salame, Pecorino romano

Calzone San Matteo 16

Escarole, capers, olives, anchovies, mozzarella

Bastone 18

Rolled pizza stuffed with eggplant parmigiana

Stella 18

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 32

Marinated Hanger tender

Costata di Vitello 34

Bone-in French Veal Chop

Rib Eye 36

16 oz, Boneless

Tomahawk 72

Dry aged, 38 oz Long bone-in



Contorni (sides)

Patate al Forno 9

Baked Potato wedges, Garlic & Rosemary

Cavolfiori Gratinati 9

Baked Cauliflower, besciamella, bread crumbs

Broccoli Friarielli 9

Broccoli Rabe sautéed in garlic & oil

Gatto' di patate 10

Mash potato, mozzarella, Parmacotto ham,

bread crumbs, Pecorino Romano, baked al Forno

Tagliere di Salumi e Formaggi

(Charcuterie board)

Piccolo 24

3 Meat & 3 Cheese

Grande 38

5 Meat & 5 Cheese



INSALATE (Salads)

Insalata della Casa 21

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

Insalata Caprino e Pera 18

Spring mix, pine nuts, grilled pear, goat cheese

Insalata Caprese 18

Buffalo mozzarella, Tomato

Basil, oregano, balsamic glaze

Bufala e Prosciutto 21

Buffalo Mozzarella, Prosciutto

di Parma, fire roasted peppers, spring mix greens

Burrata alla Barese 18

Burrata cheese, arugula, caper berry, olives

PRIMI

(All fresh Pasta house made)

Scialatielli Vongole 26

Mediterranean clam sauce

Paccheri allo Scoglio 31

Lobster meat, Clams, Mussels, cherry tomato

Rigatoni al Forno 26

Baked with Meatball, Salame, Mortadella, Sugo

Mozzarella di bufala, hard boiled egg, Ricotta

Garganelli Salsiccia e Friarielli 26

Crumbly Sausage, Rappini, garlic & oil

Garganelli ai Cavolfiori 24

Garganelli, Cauliflower, Pancetta, Besciamella

Risotto Pescatore Al Nero (GF) 31

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

Risotto Funghi Porcini (GF) 26

Arborio Rice, fresh Porcini Mushrooms, Saffron



ANTIPASTI (Hot appetizers)

Frittura mista di Paranza 21

Fresh Smelt, Calamari, Shrimp, flash fried

Polipo & Fagioli 19

Grilled Octopus, Canellini beans, diced tomato

Cozze alla Tarantina 18

Mussels, spicy fresh tomato sauce, bruschetta

Polpette della Nonna 18

Meatballs, Sugo S.Marzano, Aged sheep Ricotta

Parmigiana 18

Eggplant & Zucchini, Mozzarella, Parmigiano

ZUPPE (Soups bowls)

Zucca & Gorgonzola 18

Butternut squash purée, Gorgonzola

Stracciatella di Zucchine 18

Zucchine, egg drop, Reggiano Parmigiano

Scarola & Fagioli 18

Escarole, canellini beans

Zuppa di mare Bianca 28

Seafood in white wine, garlic & oil broth



SECONDI (Entrees)

Polpettone Di Agnello 28

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

Pollo Siciliano 28

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

Costatelle di maiale 30

2 Pork chop, cherry pepper, Beer & Gorgonzola sauce

Baccala' alla Livornese 28

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

Saltimbocca alla Romana 28

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

Costoletta alla Parmigiana 38

Breaded Bone-in Veal Chop, Mozzarella

Sugo San Marzano, basil, baked "Al Forno"

Bistecca Pizzaiola Veloce 37

Pan seared Rib Eye, Mushroom, tomato Sugo

