

## 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** 18

Mozzarella, basil, Parmigiano Reggiano

**Diavola** 19

Mozzarella, Spicy Calabrian Sopressata salame

**Capricciosa** 20

Mozzarella, Mushroom, Parmacotto ham, olives

**Marinara** (No cheese) 18

Anchovies, Black Gaeta Olives, Capers, Garlic

**Regina D.O.P.** 19

Fresh imported Buffalo milk Mozzarella,

Cherry Tomato, Sicilian Oregano

**Carminuccio** 18

Pancetta, grated cheese mix

**Bianche** no tomato sauce

**Caprese** 18

Mozzarella, Basil,

Oregano, cherry tomato

**Quattro formaggi** 19

Fresh and Smoked Mozzarella,

Gorgonzola Dolce, Parmigiano Reggiano

**San Daniele** 23

Mozzarella, cherry tomato, Prosciutto di Parma

Arugola, Shaved Parmigiano, balsamic glaze

**Piemonte** 20

Smoked Mozzarella, Potato, Porcini mushroom

**Rochester** 22

Mozzarella, Prosciutto di Parma, truffled oil

**Positano** 20

Butternut squash, pancetta, smoked mozzarella

## Altre Specialita' dal Forno

(Other specialties from the oven)

**Panuzzo Salernitano** 20

Mozzarella, Sausage & Rappi in Garlic & Oil

**Panuzzo Da Bronx** 18

Mortadella, smoked mozzarella, pickled eggplant

**Calzone San Gennaro** 19

Mozzarella, Sopressata salame, Pecorino romano

**Calzone San Matteo** 17

Escarole, capers, olives, anchovies, mozzarella

**Bastone** 20

Rolled pizza stuffed with eggplant parmigiana

**Stella** 20

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** 36

Marinated Hanger tender

**Costata di Vitello** 38

Bone-in French Veal Chop

**Rib Eye** 39

16 oz, Boneless

**Tomahawk** 78

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,

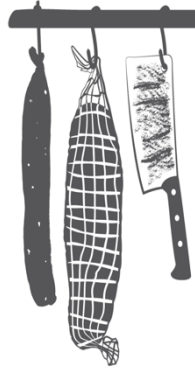
bread crumbs, Pecorino Romano, baked al Forno

## Tagliere di Salumi e Formaggi

(Charcuterie board)

**Piccolo for two** 26  
3 Meat & 3 Cheese

**Grande for four** 39  
5 Meat & 5 Cheese



## INSALATE (Salads)

**Insalata della Casa** 24  
Spring mix, tomato, onion,  
olives, artichoke heart, peppers, pickled eggplant,  
Parmigiano, croutons (serves 2-4 guests)

**Insalata Caprino e Pera** 19  
Spring mix, pine nuts, grilled pear, goat cheese

**Insalata Caprese** 19  
Buffalo mozzarella, Tomato  
Basil, oregano, balsamic glaze

**Bufala e Prosciutto** 22  
Buffalo Mozzarella, Prosciutto  
di Parma, fire roasted peppers, spring mix greens

**Burrata alla Barese** 19  
Burrata cheese, arugula, caper berry, olives



## PRIMI

(All fresh Pasta house made)

**Scialatielli Vongole** 27  
Mediterranean clam sauce

**Paccheri allo Scoglio** 32  
Lobster meat, Clams, Mussels, cherry tomato

**Rigatoni al Forno** 28  
Baked with Meatball, Salame, Mortadella, Sugo  
Mozzarella di bufala, hard boiled egg, Ricotta

**Garganelli Salsiccia e Friarielli** 27  
Crumbly Sausage, Rappini, garlic & oil

**Garganelli ai Cavolfiori** 25  
Garganelli, Cauliflower, Pancetta, Besciamella

**Risotto Pescatore Al Nero (GF)** 32  
Arborio Rice, clams, mussels, shrimp, calamari,  
scallops, black squid ink sauce, cherry tomato

**Risotto Funghi Porcini (GF)** 27  
Arborio Rice, fresh Porcini Mushrooms, Saffron



## ANTIPASTI (Hot appetizers)

**Frittura mista di Paranza** 23  
Fresh Smelt, Calamari, Shrimp, flash fried

**Polipo & Fagioli** 20

Grilled Octopus, Canellini beans, diced tomato

**Cozze alla Tarantina** 19

Mussels, spicy fresh tomato sauce, bruschetta

**Polpette della Nonna** 20

Meatballs, Sugo S.Marzano, Aged sheep Ricotta

**Parmigiana** 18

Eggplant & Zucchini, Mozzarella, Parmigiano

## ZUPPE (Soups bowls)

**Zucca & Gorgonzola** 19

Butternut squash purée, Gorgonzola

**Stracciatella di Zucchine** 19

Zucchine, egg drop, Reggiano Parmigiano

**Scarola & Fagioli** 19

Escarole, canellini beans

**Zuppa di mare Bianca** 29

Seafood in white wine, garlic & oil broth



## SECONDI (Entrees)

**Polpettone Di Agnello** 29

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

**Pollo Siciliano** 29

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** 29

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

**Saltimbocca alla Romana** 29

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

**Costoletta alla Parmigiana** 39

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

**Bistecca Pizzaiola Veloce** 39

Pan seared Rib Eye, Mushroom, tomato Sugo

