

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 20

Mozzarella, basil, Parmigiano Reggiano

Diavola 22

Mozzarella, Spicy Calabrian Sopressata salame

Capricciosa 24

Mozzarella, Mushroom, Parmacotto ham, olives

Marinara (No cheese) 20

Anchovies, Black Gaeta Olives, Capers, Garlic

Regina D.O.P. 21

Fresh imported Buffalo milk Mozzarella,

Cherry Tomato, Sicilian Oregano

Carminuccio 20

Pancetta, grated cheese mix

Bianche no tomato sauce

Caprese 20

Mozzarella, Basil,

Oregano, cherry tomato

Quattro formaggi 21

Fresh and Smoked Mozzarella,

Gorgonzola Dolce, Parmigiano Reggiano

San Daniele 24

Mozzarella, cherry tomato, Prosciutto di Parma

Arugola, Shaved Parmigiano, balsamic glaze

Piemonte 22

Smoked Mozzarella, Potato, Porcini mushroom

Rochester 22

Mozzarella, Prosciutto di Parma, truffled oil

Positano 22

Butternut squash, pancetta, smoked mozzarella

Altre Specialita' dal Forno

(Other specialties from the oven)

Panuzzo Salernitano 24

Mozzarella, Sausage & Rappi in Garlic & Oil

Panuzzo Da Bronx 20

Mortadella, smoked mozzarella, pickled eggplant

Calzone San Gennaro 20

Mozzarella, Sopressata salame, Pecorino romano

Calzone San Matteo 20

Escarole, capers, olives, anchovies, mozzarella

Bastone 24

Rolled pizza stuffed with eggplant parmigiana

Stella 22

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 37

Marinated Hanger tender

Costata di Vitello 38

Bone-in French Veal Chop

Rib Eye 39

Dry aged Boneless

Tomahawk 78

Dry aged, Long bone-in

Contorni (sides) 11

Patate al Forno

Baked Potato wedges, Garlic & Rosemary

Cavolfiori Gratinati

Baked Cauliflower, besciamella, bread crumbs

Broccoli Friarielli

Broccoli Rabe sautéed in garlic & oil

Gatto' di patate

Mash potato, mozzarella, Parmacotto ham,

bread crumbs, Pecorino Romano, baked al Forno

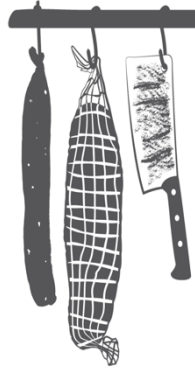


Tagliere di Salumi e Formaggi

(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 20
Spring mix, pine nuts, grilled pear, goat cheese

Insalata Caprese 20
Buffalo mozzarella, Tomato
Basil, oregano, balsamic glaze

Bufala e Prosciutto 24
Buffalo Mozzarella, Prosciutto
di Parma, fire roasted peppers, spring mix greens

Burrata alla Barese 20
Burrata cheese, arugula, caper berry, olives



PRIMI

(All fresh Pasta house made)

Spaghetti Vongole 28
Mediterranean clam sauce

Paccheri allo Scoglio 34
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 28
Crumbly Sausage, Rappini, garlic & oil

Garganelli ai Cavolfiori 27
Cauliflower, Pancetta, Besciamella, bread crumb

Risotto Pescatore Al Nero (GF) 34
Arborio Rice, clams, mussels, shrimp, calamari,
scallops, black squid ink sauce, cherry tomato

Risotto Funghi Porcini (GF) 28
Arborio Rice, fresh Porcini Mushrooms, Saffron



ANTIPASTI (Hot appetizers)

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

Polipo & Fagioli 22
Grilled Octopus, Canellini beans, diced tomato

Cozze alla Tarantina 21
Mussels, spicy fresh tomato sauce, bruschetta

Polpette della Nonna 22
Meatballs, Sugo S.Marzano, Aged sheep Ricotta

Parmigiana 20
Eggplant & Zucchini, Mozzarella, Parmigiano

ZUPPE (Soups bowls)

Zucca & Gorgonzola 20
Butternut squash purée, Gorgonzola

Stracciatella di Zucchine 20
Zucchine, egg drop, Reggiano Parmigiano

Scarola & Fagioli 22
Escarole, canellini beans

Zuppa di mare Bianca 31
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

