

APPETIZERS

FRIED CALAMARI	12
SERVED WITH MARINARA SAUCE AND AIOLI SAUCE.	
CAPRESE **	10
SERVED WITH FOCACCIA BREAD. ADD ITALIAN PROSCIUTTO OR ROASTED PEPPERS \$4 EA.	
ANTIPASTO WOOD BOARD **	18
PROSCIUTTO, SALAMI, MOZZARELLA, ARTICHOKE, ROASTED PEPPERS, GHERKINS, OLIVES, FOCACCIA BREAD AND BALSAMIC REDUCTION.	
TOMATO BRUSCHETTA	10
GRAPE TOMATO, GARLIC, EVOO, WILD OREGANO, BASIL, GRILLED BREAD. ADD SHEEP MILK RICOTTA \$2.	
FRIED MOZZARELLA	10
SERVED WITH SAN MARZANO SAUCE AND BASIL.	
WOOD FIRE SCAMORZA **	16
ITALIAN PROSCIUTTO, WILD ARUGULA, BALSAMIC REDUCTION AND FOCACCIA BREAD.	
FOCACCIA BREAD **	5
GARLIC, SEA SALT, WILD OREGANO AND EVOO.	

SALADS

SERVED WITH FRESH BREAD AND DIPPING OIL.

CAESAR SALAD **	8
ADD ANCHOVIES \$2.	
VIVALDI SALAD **	14
LOCAL GREENS, OLIVE, TOMATOES, ONION, ROASTED PEPPERS, FRESH MUSHROOM, GRILLED CHICKEN TENDERLOINS, SERVED WITH BALSAMIC REDUCTION.	
WILD ARUGULA **	16
WALNUTS, SHAVED PARMESAN CHEESE, WILD ARUGULA, GRILLED DRY SEA SCALLOPS, SERVED WITH BALSAMIC REDUCTION.	
PROTEINS: CHICKEN \$4 SALMON \$8 STEAK \$8	
DRESSING: BALSAMIC, BLUE CHEESE, RANCH, CREAMY ITALIAN, 1000 ISLAND, CAESAR DRESSING.	

PIZZA AND CALZONE

ALL OUR PIZZA CAN BE MADE GLUTEN FREE.
ADD MIXED SALAD, OR CAESAR \$3.

MARGHERITA **	10
TOMATO SAUCE, MOZZARELLA, EVOO + BASIL.	
PROSCIUTTO + ARUGULA **	14
MOZZARELLA, PROSCIUTTO, ARUGULA, TOMATO, SHAVED PARMESAN, SIDE BALSAMIC GLAZE.	
CARUSO **	14
MOZZARELLA, HAM, PORK MEATBALLS, SMOKED APPLE BACON, PEPPERONI, SAUSAGE, BASIL, TOMATO SAUCE.	
FARMER DAUGHTER **	13
MUSHROOM, CARAMELIZED ONION, TOMATO, SPINACH, RED PEPPER, ARTICHOKE, TOMATO SAUCE, MOZZARELLA, BASIL.	
SCALLOPS + BACON **	15
MOZZARELLA, SMOKED APPLE BACON, BASIL, RICOTTA + DRY SEA SCALLOPS. SIDE BALSAMIC GLAZE.	
PISTACHIO **	13
MOZZARELLA, RICOTTA CHEESE, TRUFFLE OIL, EGG YOLK, CALIFORNIA PISTACHIO, CARAMELIZED ONION, BASIL.	
BUFFALO CHICKEN **	14
FRANK'S HOT SAUCE, WHITE SAUCE, MOZZARELLA, GRILLED CHICKEN, CARAMELIZED ONIONS, BASIL.	
3 LITTLE PIGS CALZONE	13
ITALIAN HAM, PORK SAUSAGE, SOPPRESSATA SALAMI, BASIL, SHEEP MILK RICOTTA, FRESH MOZZARELLA.	
SPINACH CALZONE	12
SPINACH LEAF, SHEEP MILK RICOTTA, FRESH MOZZARELLA, BASIL, PARMESAN CHEESE.	

ADD ON

PORK SAUSAGE 2 | WILD ARUGULA 2 | ROASTED MUSHROOMS 1 | AGED PROSCIUTTO 4 | SMOKED APPLE BACON 2 | THICK CUT PEPPERONI 2 | PORK MEATBALL 2 | EGG YOLK 1.

CHECK FOR OUR DAILY SPECIALS.

ACCEPTING ALL MAJOR CREDIT CARDS.

CONSUMING RAW OR UNDERCOOKED FOODS MAY CAUSE FOOD-BORNE ILLNESS. OUR DIPPING OIL CONTAINS WALNUTS.

**CAN BE MADE GLUTEN FREE

ARTISAN PASTA

ADD A SMALL SALAD, OR CAESAR \$3.
SERVED WITH FRESH BREAD, ALL OUR PASTA DISHES CAN BE SUB WITH GLUTEN FREE PASTA.

SCALLOPS ARRABBIATA **	23
SPICY MARINARA SAUCE, CHILI FLAKES, PAN SEARED DRY SEA SCALLOPS, OVER TWISTED FUSILLI PASTA.	
GNOCCCHI ALLA VODKA **	16
HAND MADE POTATO GNOCCCHI IN PINK VODKA SAUCE. ADD COLOSSAL CRAB MEAT \$6.	
CLAMS AND PANCETTA **	22
LINGUINE PASTA, LITTLE NECKS CLAMS, WHITE WINE, GARLIC & HERBS, AND CRISPY PANCETTA.	
MAFALDA BOLOGNESE **	20
SLOW COOKED BEEF AND PORK TOMATO RAGU, SERVED WITH MAFALDA PASTA AND SHEEP MILK RICOTTA.	
NONNA'S STUFFED MEATBALLS	20
STUFFED WITH SHARP PROVOLONE CHEESE, SERVED WITH RIGATONI IN SAN MARZANO SAUCE.	
RIGATONI PRIMAVERA **	18
IN CREAMY ALFREDO SAUCE, PAN SEARED MUSHROOM, PEPPERS, SWEET PEAS, GRAPE TOMATO, SPINACH.	

MAINS

ADD A SMALL SALAD, OR CAESAR \$3.
SERVED WITH FRESH BREAD AND DIPPING OIL.

CHICKEN PARMIGIANA	17
FRIED BREADED CHICKEN TENDERLOINS, TOMATO SAUCE, MOZZARELLA + BASIL. SERVED WITH MAFALDA PASTA.	
CHICKEN AL MATTONE **	22
CHICKEN TENDERLOINS SEARED "UNDER A BRICK", WHITE WINE, LEMON-GARLIC SAUCE, SICILIAN BABY ARTICHOKE, CHEF CHOICE OF FRESH MARKET VEGETABLES.	
BEEF MARSALA **	24
PAN SEARED THIN SLICES OF BEEF CHUCK, CREMINI MUSHROOM, MARSALA WINE, BROWN DEMI GLACE SAUCE, HERBS, CHEF CHOICE OF FRESH MARKET VEGETABLES.	
WOOD FIRE SALMON **	22
ATLANTIC SALMON COOKED IN OUR WOOD FIRE OVEN AND SERVED WITH CHEF CHOICE MARKET FRESH VEGETABLES.	
SUNDAY GRAVY ...TILL WE RUN OUT	24
SLOWLY BRAISED FOR OVER 6 HOURS MEAT BALL, SWEET SAUSAGE AND CHEF CHOICE BEEF CUT IN SAN MARZANO TOMATO SAUCE GIVES THE MEATS AN INTENSE RICHNESS, WE SERVED YOU THE SUNDAY GRAVY WITH MAFALDA PASTA AND MEATS ON THE SIDE, NONNA'S STYLE.	
EGGPLANT PARMESAN	17
FRIED AND BAKED IN SAN MARZANO TOMATO SAUCE, STUFFED WITH PARMESAN, MOZZARELLA, AND BASIL. SERVED WITH MAFALDA PASTA.	

SANDWICHES

ADD FRIES FOR \$3.
ALL SANDWICHES ARE SERVED ON WOOD FIRE BREAD.

VEGETARIAN SANDWICH	10
SEASONAL VEGETABLES AND MELTED PROVOLONE CHEESE.	
CHICKEN DELICATO	10
GRILLED CHICKEN, FRESH MOZZARELLA, ORGANIC LETTUCE, TOMATO AND MAYO.	
STEAK SANDWICH	12
THIN SLICES OF BEEF CHUCK, BASIL PESTO, MUSHROOM, CARAMELIZED ONION, MELTED PROVOLONE CHEESE.	

SIDES

SAUTEED SPINACH **	BUTTER + PARMESAN	5
MASHED POTATOES **	YUKON GOLD	5
MEATBALL (2)	IN MARINARA SAUCE	5
PORK SAUSAGE (2) **	IN MARINARA SAUCE	5

SWEETS + COFFEES

SICILIAN CANNOLI	5
ESPRESSO TIRAMISU'	6
CREME BRULEE **	6
CHOCOLATE MOLTEN	7

OPEN TUESDAY TO SUNDAY FROM 4PM TILL 9PM
CALL US FOR PICK UP (215) 799 1312.
GIFT CARDS AVAILABLE.

EXECUTIVE CHEF | GAETANO CHIARO
SOUSE CHEF | ANNA STARACE