

PIZZE ARTIGIANALI

LA MARGHERITA — 16

Mom's tomato sauce, house made mozzarella,
pecorino & basil

~ Any Toppings additional: \$3 ~

LA PICCANTE — 18

House-made spicy vodka sauce with Calabrian
pepperoni & basil oil

VERDE AMALFITANA — 17

Ricotta, pecorino, scamorza cheese, arugula, & Honey
lemon drizzle

LA PUGLIESE — 19

House-made Sausage, broccoli rabe, pecorino,
scamorza cheese & tomato sauce

ANTIPASTI

MOZZARELLA FATTA IN CASA — 19

Wrapped with prosciutto with roasted peppers &
aged balsamic glaze

POLPETTE AL SUGO — 20

Veal meatballs with fresh tomato sauce & basil

FRUTTI DI MARE SALAD — 24

Octopus, shrimp, calamari, fresh herbs & olive oil

FRITTO MISTO — 21

Calamari and shrimp fried with marinara sauce

CARCIOFI ALLA GIUDEA — 17

Fried artichokes paired with a pesto aioli sauce

VONGOLE GRATINATE — 18

Baked Clams topped with our seasoned breadcrumb
filling

OYSTERS ROCKEFELLER — 18

Topped with creamed spinach & baked in a Pernod
cream sauce

POLPO GRIGLIATO — 23

Served over Pearl Barley, cherry tomatoes, roasted
marble potatoes, & lemon garlic herb sauce

INSALATE

BEET SALAD — 15

Seasonal beets, baby spinach, toasted walnuts, drizzled
with fig balsamic vinaigrette

APPLE SALAD — 16

Mixed greens, pomegranate, walnuts, gorgonzola
cheese, & apple dressing

CARROLL GARDEN CAESAR SALAD — 16

Large croutons and homemade Caesar dressing

ARUGULA SALAD — 16

Grilled zucchini, arugula, fennel, shaved parmigiano
& lemon dressing

❧ PASTE D'ITALIA ❧

❧ *Gluten Free pasta available* ❧

BUCATINI CALABRESE — 28

Chef's special N'duja vodka sauce

MARE NERO — 32

Typical Sicilian squid ink pasta served in a triumph of shrimps, calamari and seafood broth.

VONGOLE VENEZIANA — 27

Manila clams served with linguine in a garlic & parsley sauce

RIGATONI BOLOGNESE — 31

Classic slow cooked Veal meat sauce with fresh basil

RAVIOLI DI UMBRIA — 25

Homemade ravioli stuffed with veal & wild mushrooms in a sage butter sauce

PORTO DI GENOVA — 26

Fusilli pasta tossed with baby shrimp & pistachio pesto

GNOCCHI ALLA LOMBARDA — 25

Handrolled ricotta gnocchi cooked in a tomato & fresh basil sauce

❧ **FETTUCCHINE AL CHIANTI — 31**

housemade red wine pasta finished table side in Parmigiano Reggiano wheel.

❧ SECONDI ❧

POLLO MONT BLANC — 29

Perfect mix of French and North Italy tradition, the chicken paillard topped with Heirloom cherry tomatoes, watercress, croutons & pecorino cheese

PORK CHOP LUCANO — 35

Hatfield organic Bone-in cut with baby pearl onions & sweet peppers sautéed in a white wine sauce

SALMONE TOSCANO — 34

Grilled salmon with fresh Corn mustard sauce & roasted marble potatoes

BRANZINO ALLA CEFALU' — 38

Filet covered in a lemon herb garlic infused olive oil & arugula

FIorentina FRITES — 38

Sliced Flat Iron steak, Spinach cream, Hand cut French fries, & Mesclun salad

❧ CONTORNI ❧

MELANZANA RUSTICA — 16

Oven roasted purple eggplant in a tomato sauce & fresh whipped ricotta

RICE BALLS — 14

Over Cacio e Pepe baby Cauliflower sauce

BROCCOLI RABE — 14

Sautéed with roasted garlic, rosemary, & Calabrese pepper flakes

ZUCCHINI FRIES — 12

Lightly fried zucchini with spicy tomato sauce

❧ *Please inform your server of any special dietary requirements or food allergies.* ❧