

❖ CHEF'S PIZZA SELECTION ❖

MARGHERITA — 16

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

ROMAN SUMMER — 18

Pecorino, scamorza, parmigiano, scallions, &
tomato sauce

SPICY VODKA CALABRESE — 18

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

❖ APPETIZER ❖

MOZZARELLA FATTA IN CASA — 17

Wrapped with prosciutto with roasted peppers &
aged balsamic glaze

VEAL MEATBALLS — 18

with fresh tomato sauce & basil

FRUTTI DI MARE SALAD — 21

Octopus, shrimp, calamari, fresh herbs & olive oil

FRITTO MISTO — 20

Calamari and shrimp fried with marinara sauce

CARCIOFI ALLA GIUDEA — 16

Fried artichokes paired with a pesto aioli sauce

CLAMS OREGANATA — 16

Topped with our homemade breadcrumb filling

OYSTERS ROCKEFELLER — 18

Topped with creamed spinach & baked in a
Pernod cream sauce

POLPO GRIGLIATO — 20

Served over roasted purple potatoes, & lemon
garlic herb sauce

❖ SALAD ❖

BEET SALAD — 15

Seasonal beets, mixed greens, 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 peaches, olives & shaved Parmigiano
cheese



❧ P A S T A ❧

❧ *Gluten Free pasta available* ❧

BUCATINI CALABRESE — 28

Chef's special N'duja vodka sauce

SPAGHETTI DELLA SPEZIA — 32

Homemade squid Ink pasta served over shrimp & calamari in a seafood broth

VONGOLE VENEZIANA — 27

Manila clams served with linguine in a garlic & parsley sauce

RIGATONI BOLOGNESE — 28

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

Calamarata pasta tossed with baby shrimp & pistachio pesto

GNOCCHI ALLA ROMANA — 24

Homemade gnocchi cooked in a tomato & fresh basil sauce

❧ **FETTUCCINE AL VINO ROSSO — 29**

Our signature homemade red wine infused fettuccine tossed in a Parmigiano wheel to perfection

❧ M A I N S ❧

POLLO TUSCANA — 29

Pounded chicken paillard topped with Heirloom cherry tomatoes, watercress, croutons & pecorino cheese

PORK CHOP — 35

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

SALMON — 30

Grilled salmon with fresh Corn mustard sauce & roasted red potatoes

BRANZINO AL SALMORIGLIO — 35

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

FIorentina FRITES — 34

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

❧ C O N T O R N I ❧

BROCCOLI RABE — 14

Sautéed with roasted garlic, rosemary, & Calabrese pepper flakes

ZUCCHINI FRIES — 12

Lightly fried zucchini with spicy tomato sauce

RICE BALLS — 14

Classic rice balls over 'Nduja sauce