

## 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

### LA BOSCO DI LAZIO — 18

Cacio e Pepe with baby Cauliflower blend,  
mushrooms, & pecorino

### 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 — 19

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 — 29**

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 — 33**

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.* ❧