PIZZE ARTIGIANALI

LA MARGHERITA — 16
Mom's tomato sauce, house made mozzarella, pecorino & basil
~ Any Toppings additional: $3 ~

LA PUGLIESE — 19
House-made Sausage, broccoli rabe, pecorino, scamorza cheese & tomato sauce

LA PICCANTE — 18
House-made spicy vodka sauce with Calabrian pepperoni & basil oil

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 roasted purple potatoes, & lemon garlic herb sauce

INSALATE

BEET SALAD — 15
Seasonal beets, mixed greens, toasted walnuts, drizzled with fig balsamic vinaigrette

CARROLL GARDEN CAESAR SALAD — 16
Large croutons and homemade Caesar dressing

APPLE SALAD — 16
Mixed greens, pomegranate, walnuts, gorgonzola cheese, & apple dressing

POACHED PEAR SALAD — 16
Poached pear, arugola, walnuts, fig balsamic & Gorgonzola cheese

PASTE D'ITALIA

Glutten 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
Calamarata pasta tossed with baby shrimp & pistachio pesto

GNOCCHI ALLA LOMBARDA — 25
Homemade gnocchi cooked in a tomato & fresh basil sauce

FETTUCCINE 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 purple potatoes

BRANZINO ALLA CEFALU' — 37
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
Classic rice balls over 'Nduja 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.