

## ~ CHEF'S PIZZA SELECTION ~

### **MARGHERITA — 16**

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

*~ Any Toppings additional: \$3 ~*

### **PUGLIESE — 19**

Sausage, broccoli rabe, pecorino, scamorza cheese &  
tomato sauce

### **SPICY VODKA CALABRESE — 18**

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

## ~ APPETIZER ~

### **MOZZARELLA FATTA IN CASA — 19**

Wrapped with prosciutto with roasted peppers &  
aged balsamic glaze

### **VEAL MEATBALLS — 19**

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

### **CLAMS OREGANATA — 18**

Topped with our homemade 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

## ~ 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

### **POACHED PEAR SALAD — 16**

Poached pear, arugola, walnuts, fig balsamic &  
Gorgonzola 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 — 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 ROMANA — 25**

Homemade gnocchi cooked in a tomato & fresh basil sauce

### ❧ **FETTUCINE AL VINO ROSSO — 31**

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 — 33**

Grilled salmon with fresh Corn mustard sauce & roasted purple potatoes

### **BRANZINO AL SALMORIGLIO — 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

## ❧ C O N T O R N I ❧

### **MELANZANA RUSTICA — 16**

Oven roasted 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.* ❧