

## 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, arugula, 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

### **FETTUCCINE 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. ❖