## FORMAGGI

Choice of three $ 12 / Choice of five $18

**Midnight Moon** *
Goat's milk / Holland / California

**Taleggio** *
Cow's milk / Lombardia, ITA

**Brie De Nangis** *
Cow's milk / France

**Gorgonzola Primaluna** *
Cow's milk / Lombardia, ITA

**Secret de Compostelle**
Sheep's milk / Basque Country, FR

**Parmigiano Reggiano**
Cow's milk / Emilia Romagna, ITA

## STARTERS

**Olive** Mixed house-cured Mediterranean olives **$4**

**Flatbread** Gorgonzola, taleggio, fig balsamic jam, walnuts, pomegranate & Honey Lemon **$7**

**Brie al Forno** Brie cheese baked in the brick oven, topped with Honey & Lemon **$8**

**Candy Pear** Poached pear in red wine, dipped in gorgonzola then rolled in toasted panko breadcrumbs and drizzled with honey **$8**

## SALUMI

Choice of three $ 12 / Choice of five $18

**Applewood Smoked Duck**
Sullivan County, NY

**Wild Boar Cacciatorini**
Hackensack, NJ

**Soppressata**
Spicy salami / Calabria, ITA

**Prosciutto di Parma**
Aged 18 months / Emilia Romagna, ITA

***Chef's Salumi***

## BRUSCHETTE

$ 4 each /Assorted Bruschetta Platter $14

**Classico** Tomato, garlic, basil, oregano and parmigiano

**Emilia - Romagna** Chopped radicchio, artichoke, prosciutto, parmigiano, and warm aged balsamic

**N'duja** House cured spicy pork sausage spread

**Olive Pâté** Mixed house cured olives

**Gorgonzola** Mascarpone and honey

## INSALATA

**Rughetta** Arugula, parmigiano, cherry tomatoes, lemon vinaigrette **$9**

**Mozzarella** House-made mozzarella, tomato, basil, pesto dressing **$9**

**Poached Peach Salad** Arugula, fennel, walnuts, Gorgonzola, and lemon vinaigrette **$10**

**Cesare** Romaine, parmigiano, herb croutons, and anchovy dressing **$9**

**Garden Salad** Mixed greens, watercress, cucumber, tomatoes, Italian dressing **$9**

**Beet Salad** Fennel, mix greens, walnuts, dry figs, Gorgonzola with orange fig dressing **$9**

**Apple Salad** Mix greens, pomegranate, walnuts, taleggio cheese with apple dressing **$9**

**Artichoke Salad** Shaved romaine, asparagus, cherry tomatoes, pecorino, red wine vinaigrette **$10**

**Spinaci** Baby spinach, pear, pancetta, mushrooms and balsamic vinaigrette **$10**

**Squash** Arugula, fennel, mint, roasted squash , toasted almonds, goat cheese & balsamic dressing **$10**

**Frutti di Mare** Octopus, shrimp, calamari, celery, lemon and olive oil **$13**

**Gamberi** Shrimp sautéed over fennel, baby artichokes with lemon vinaigrette dressing **$12**

## PANINI

~ Made fresh from our pizza dough ~

**Prosciutto di Parma** 18 month aged prosciutto, house-made mozzarella, arugula and tomato **$10**

**Pollo Grigliato** Grilled Chicken, watercress, sun-dried tomatoes, mozzarella, and fig balsamic **$10**

**Portobello** Grilled portobello, broccoli rabe, caramelized onions w/ house mozzarella **$10**

**Pomodoro Fresco** Fresh tomato, house-made mozzarella and Sicilian fresh pesto **$9**

**Bistecca** Hanger Steak, onion balsamic, and sweet peppers, arugula, mozzarella **$11**

**Polpette** Meatball parmigiana with tomato ragu' **$11**

**Cotoletta di Pollo** Chicken parmigiano with house-made mozzarella **$11**

**Salsiccia & Broccoli** Broccoli rabe, sausage and house-made mozzarella **$11**

## DAL*FORNO

~ From our wood - burning oven ~

**Arancini Cacio e Pepe** Homemade rice balls served in pecorino & parmigiana sauce topped with fresh cracked black peppers **$9**

**Ravioli** House made ravioli stuffed with ricotta & mozzarella in a light tomato sauce **$15**

**Polpette** Veal meatballs in tomato ragu' **$9**

**Pork Tenderloin** Wrapped turkey bacon with marinated mushrooms in a brandy sauce **$16**

**Lasagna** Home made flat noodle filled with Grandma's special meat sauce **$14**

**Baked Ziti** Macaroni topped with mozzarella and tomato **$8**

**Timballo di Maccheroncini** Elbow pasta, Bolognese sauce, green peas and mozzarella **$9**

**Pesto Foglie di Olivo** Olive Leaf-shaped pasta with homemade pesto sauce **$10**

**Melanzana** Eggplant, tomato sauce, basil and parmigiano reggiano **$11**

**Filet of Sole** Filet of sole topped with breadcrumbs, finished with Meyer lemon sauce **$14**

**Pollo Grigliata** Chicken breast, endive, arugula, radicchio, shaved parmigiano, lemon vinaigrette **$12**

**Pollo Rollatini** Stuffed with mozzarella, asparagus, and prosciutto **$13**

**Tagliata** Oven grilled sliced hanger steak, served over grilled seasonal vegetables **$14**

## SPIEDINI

~ Cooked on a skewer in the wood burning oven ~

**Polipo** Baby octopus, calamari, cherry tomatoes, and onion topped with white wine sauce **$12**

**Salmone** Fresh salmon, light bread crumbs topped with lemon sauce **$13**

**Calamari Oreganato** Butterflied calamari with house-made breadcrumbs, olives & herbs **$13**

**Stuffed Chicken** Spinach, mushrooms, pancetta, gorgonzola, finished with Marsala sauce **$12**

**House Sausage** House-made sausage, potatoes, peppers, finished with red wine reduction **$12**

## PIZZA

| | Regular / Large |
|---|---|
| **Margherita** Tomato, mozzarella and basil | $11/17 |
| **Famous Sicilian Pie** Tomato, pecorino, scamorza cheese, parmigiano, scallions | $15/21 |
| **Imported Bufala** Tomato, mozzarella, cherry tomatoes, arugula, parmigiano | $16/22 |
| **Romana** Tomato, mozzarella, anchovies, capers, olives and oregano | $12/18 |
| **Vegeteriana** Tomato, mozzarella, eggplant, zucchini, peppers | $13/19 |
| **Pugliese** Sausage, broccoli rabe, red onions and mozzarella | $15/21 |
| **Del Monte** Mushrooms, caciocavallo cheese, mozzarella and truffle oil | $15/21 |
| **Carpaccio** Beef tenderloin, scallions, cherry tomatoes, scamorza, truffle oil | $16/22 |
| **Prosciutto** Prosciutto di Parma, arugula, mozzarella and parmigiano | $16/22 |
| **Quattro Stagioni** Tomato, mozzarella mushrooms, artichokes, Italian ham | $14/20 |
| **Lucana** Sausage, mushrooms, caciotta picante cheese and mozzarella | $14/20 |
| **Americana** Tomato, ricotta, mozzarella, meatballs, sausage and parmigiano | $15/21 |
| **Calabrese** Tomato, soppressata, n'duja, olives and mozzarella | $15/21 |
| **Genovese** Mozzarella, sundried tomato, eggplant, olives, & pesto sauce | $15/21 |
| **Quattro Formaggi** Mozzarella, gorgonzola, scamorza cheese, ricotta | $13/19 |
| **Pistachio** Tomato, mozzarella, mushrooms, prosciutto and truffle oil | $15/21 |
| **Artichoke** Spinach, artichoke, mozzarella and parmigiano | $15/21 |

## CALZONE

| | |
|---|---|
| **Classico** Tomato sauce, ricotta, mozzarella and basil | $12 |
| **Nonna's** Meatballs, ricotta, parmigiano, mozzarella and basil | $13 |
| * **Volcano** Half calzone stuffed with ricotta, mozzarella, & spicy soppressatta<br>Half pizza with tomato mozzarella, olives, & N'duja | $16 |