

## ❖ CHEF'S PIZZA SELECTION ❖

### **MARGHERITA — 16**

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

### **LA CIPOLLINA — 18**

Pecorino, scamorza, parmigiano, scallions, &  
tomato sauce

### **SPICY VODKA CALABRESE — 18**

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

## ❖ APPETIZER ❖

### **MOZZARELLA FATTA IN CASA — 18**

Wrapped with prosciutto with roasted peppers &  
aged balsamic glaze

### **VEAL MEATBALLS — 19**

with fresh tomato sauce & basil

### **FRUTTI DI MARE SALAD — 22**

Octopus, shrimp, calamari, fresh herbs & olive oil

### **FRITTO MISTO — 21**

Calamari and shrimp fried with marinara sauce

### **CARCIOFI ALLA GIUDEA — 16**

Fried artichokes paired with a pesto aioli sauce

### **CLAMS OREGANATA — 17**

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



## PASTA

*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

### FETTUCCHINE AL VINO ROSSO — 29

Our signature homemade red wine infused fettuccine tossed in a Parmigiano wheel to perfection

## MAINS

### 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 — 30

Grilled salmon with fresh Corn mustard sauce & roasted purple potatoes

### BRANZINO AL SALMORIGLIO — 36

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

### GNOCCHI GRATIN — 15

Gnocchi, gorgonzola cheese, parmigiana cream, bread crumbs & aged Modena balsamic

### 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