



Chef Antonio's Green Eggplant- Pistacchio sauce, asparagus, figs, and home-made mozzarella 18

Homemade Mozzarella- Warm mozzarella with EVOO, salt, and pepper 12

Burrata- Served with basil and cherry tomatoes 14

The Parma- Prosciutto di parma with cerignola olives from Bari and shaved Parmigiano Reggiano 14

Mortazza- Roman pizza crust with pesto, mortadella, and burrata 12

Rice Balls Amatriciana- Italian risotto, guanciale, tomato sauce, pecorino romano cheese topped with fried prosciutto 14

Chef Antonio's Meatballs- Angus beef lightly fried with tomato sauce & melted mozzarella 12
or in a creamy mushroom sauce 14

Baby Octopus- Grilled baby octopus with Chef Antonio's lemon sauce 18

Sausage & Potatoes- Italian Sweet Sausage with roasted potatoes, EVOO, salt and rosemary 13

Salad

Arugula Salad- Arugula, cherry tomatoes, shaved Parmigiano Reggiano in our house dressing 16

House Salad- Mixed greens, carrots, fennel, and celery in our house dressing 14

Pasta

All of our pastas are cooked al dente

Fusilloni alla Romana- Chef Antonio's home-made tomato sauce with garlic, cherry tomatoes, and fresh basil 20

Bucatini alla Amatricina- Spicy tomato sauce with guanciale, and pecorino romano cheese 22

Spaghetti Carbonara- Black pepper, guanciale, fried egg, pecorino romano cheese 24

Linguine Vongole- Manila clams in a white wine sauce 26

Rigatoni Lamb Ragù- Chef Antonio's favorite lamb ragù sauce 28

Cacio e Pepe- "Italian Mac & Cheese" made with melted pecorino romano cheese and black pepper 19

Pesto- Paccheri with basil pesto, and almonds 22

Mare & Monte- Pappardelle with smoked mozzarella, shrimp, cherry tomatoes, and asparagus 26

Burrata Ravioli- Green peas, pancetta, and mushrooms in a white truffle sauce 24

Spaghetti & Alici- EVOO, garlic, red pepper flakes, parsley, anchovies and pecorino romano cheese 25

Rigatoni Bolognese- Angus beef ragù 24

Carne

NY Strip- 16 oz grilled steak marinated with salt, pepper and EVOO 32

Veal Cutlet- Lightly fried topped with mushroom marsala sauce and provolone cheese 30

Pork Chop- French cut with smoked mozzarella topped with hot and sweet peppers 28

Chicken Parmesan- Lightly fried chicken cutlet topped with fresh tomato sauce and melted mozzarella 24

Pesce

Salmone- Oven baked salmon with Chef Antonio's home-made lemon sauce 26

Branzino- Fresh, whole grilled sea bass with Chef Antonio's home-made lemon sauce (25min) M.P

The COD- Cod fish with capers, black olives, and cherry tomatoes in a light tomato sauce 24

Sides- 7

Spinach- Broccoli Rabe-Asparagus-Potatoes-Mushrooms

Please inform your server of any food allergies