

## Soup & Salad

Pasta e Fagioli - 15  
*Cannellini beans alla Toscana*

Caesar - 18  
*Romaine, croutons, shaved parmigiano reggiano*

Ortolana - 16  
*Mixed greens, tomato, gaeta olives, red onion,  
balsamic vinegarette*

Agro Dolce - 18

*Baby arugula, Belgium endive, sharp  
provolone, pear, candied pecans, citrus dressing*

Rapa Rossa - 18

*Mixed greens, red beets, orange wedges, candied  
pecans, balsamic vinegarette, topped with goat cheese*

## Pasta

*Gluten free penne available for select pastas +5*

Noci e Melanzana - 30  
*Spaghetti with cream of walnut  
pancetta, crispy eggplant*

La Zozzona (Filthy Rich) - 30  
*Rigatoni blended with authentic Roman  
sauces, plum tomato, guanciale, cheeses, eggs*

La Ciociara - 30  
*Homemade potato dumpling with fresh  
plum tomato, mozzarella and crumbled sausage*

Anelletti - 30  
*Baked Sicilian pasta made with meat  
ragu, peas with a blend of Sicilian cheeses*

Pescatora - 39  
*Linguine with shrimps, calamari, clams, mussels, in a red, white or spicy sauce*

Salsa Alla Vodka - 28  
*Penne with 3 imported cheeses in a light  
cream sauce*

Vongolella - 29  
*Linguine alle vongole, garlic and  
extra virgin olive oil - Red or White*

Bolognese - 32  
*Parpadelle with a blend of veal  
and pork sauce*

## Parmigiana & Milanese

12oz French Cut Chicken Breast - 34

16oz Frenched Nature Veal Chop - 80

24oz Pork Chop - 45

Parmigiana di Melanzana alla Siciliana - 25

*Layered eggplant with a blend of cheeses and  
tomato sauce*

*\*Parmigiana classic tomato sauce & mozzarella  
\*Milanese served with salad*

## Entree

Ricciola in Salsa Aromatizzata - 50  
*Mediterranean Amberjack steak with infused herbs, evoo*

Salmon - 38  
*Wild caught Faroa Island salmon grilled, served with baby spinach, orange, lemon  
evoo*

Pollo Scarpariello - 32  
*Chicken on the bone, sweet Italian sausage, potatoes, hot and sweet cherry peppers, white wine, lemon*

Filet Mignon - 60  
*10oz USDA Prime*

NY Strip - 75  
*16oz USDA Prime*

## Chops

Lamb Chops - 68  
*Full rack Australian lamb*

Pork Chop - 45  
*24oz Kansas double cut pork chop  
grilled, served with onions, hot and sweet cherry peppers*

Veal Chop - 80  
*16oz nature veal french cut*

## Sides

Broccoli Rabe - 15  
Spinach - 15  
Long Hots - 18

Garlic Jalapeño - 15  
Hot & Sweet Cherry Peppers - 15  
Polpette di Mac & Cheese - 16  
Dusty Potato - 12

French Fries - 12  
Sweet & Sour Onion - 12  
Nueske's Slab Bacon - 19

### Executive Chef Anna Perri

*All parties of 8 or more are subject to an automatic 20% gratuity.  
All checks paid with debit or credit card will be subject to a 3.99% processing fee.*

## Gourmet Coal Fired Pizza

12" Round

Gluten Free Pizza Available \$5

No Substitutions

### Red Specialty Pizza

#### Margherita - 16

*Pomodoro sauce, homemade mozzarella, pecorino romano, basil, extra virgin olive oil*

#### Traditional - 16

*Pomodoro sauce, oregano, pecorino romano, shredded mozzarella*

#### Gardinia (Vodka) - 18

*Homemade mozzarella, vodka sauce, pecorino romano*

#### Marinara - 15

*Pomodoro sauce, garlic, pecorino romano, basil, extra virgin olive oil*

#### Diavolo - 22

*Pomodoro sauce, homemade mozzarella, sausage, long hot peppers, basil, extra virgin olive oil*

#### Emiliana - 23

*Pomodoro sauce, homemade mozzarella, arugula, prosciutto di parma, shaved parmigiano reggiano, white truffle oil*

#### Macellaio - 22

*Pomodoro sauce, homemade mozzarella, sausage, meatballs, pepperoni, basil, pecorino romano, extra virgin olive oil*

#### Curiosa - 21

*Pomodoro sauce, homemade mozzarella, hot capicola, pecorino romano, Mike's hot honey, basil, extra virgin olive oil*

#### Napoli Pizza - 21

*Pomodoro sauce, homemade mozzarella, anchovy, capers, olives, oregano, basil, extra virgin olive oil*

#### Margherita Di Bufala - 21

*Pomodoro sauce, imported mozzarella di bufala, pecorino romano, basil, extra virgin olive oil*

### White Specialty Pizza

#### Bianca - 17

*Homemade mozzarella, ricotta, pecorino romano, garlic infused extra virgin olive oil*

#### Via Col Vento - 21

*Homemade mozzarella, sausage, broccoli rabe, pecorino romano, extra virgin olive oil*

#### Biancaneve - 24

*Homemade fresh mozzarella, ricotta, mushrooms, pecorino romano, toasted guanciale, extra virgin olive oil*

#### La Toscana - 24

*Homemade mozzarella, stratatella, fresh figs, baby arugula, prosciutto di parma, balsamic glaze*

#### Sfiziosa - 22

*Fresh homemade mozzarella, meatballs, onions, long hot peppers, pecorino romano, extra virgin olive oil*

### Square Pizza

#### Nonna - 21

*Homemade mozzarella, signature red sauce, pecorino romano*

#### Vincent Gardinia (Vodka) - 22

*Homemade mozzarella, vodka sauce pecorino romano*

#### Sicilian - 21

*Pomodoro sauce, oregano, pecorino romano shredded mozzarella*

### Toppings

#### \$3 Each

*Eggplant, baby arugula, mushrooms, olives onions, garlic, peppers, grape tomatoes, hot honey spinach*

#### \$4 Each

*Extra cheese, ricotta, meatball, sausage pepperoni, anchovy, long hot pepper, ham*

#### \$5 Each

*Prosciutto di parma, white truffle oil broccoli rabe, burrata*

## Desserts

Panna Cotta Italian Style Flan - 12

Italian Cheesecake - 12

American Cheesecake - 12

Tiramisu - 12

Pistacio Tartufo - 12

Tartufo - 12

Cannoli Siciliano - 12

Zeppoles - 12

*Add Nutella \$3*

Nutella Pizza - 14

*Add Strawberries \$3*

*Add Bananas \$3*

Gelato Affogato - 12

*Vanilla or Chocolate*

Gelato - 12

*Vanilla or Chocolate*

## After Dinner

### 7 Layer Martini

Tito's Handmade Vodka, Cartron Cocoa Liqueur  
Amaretto, Chambord

### La Carametta

Corazon Reposado, Remy Martin VSOP  
Cointreau, Lime Juice & Agave

### Tiramisu Martini

Rum Chata, Kahlua, Cartron Cocoa Liqueur Cream

### Pistachio Martini

Stoli Vanil, Bottega Pistachio Liqueur  
Disaronna, White Chocolate Liqueur

### Espresso Martini

Stoli Vanil, Kahlua, Espresso

## Cordials

Disaronno	Frangelico
Averna Amaro Liqueur	Grand Marnier
Benedictine & Brandy	Licor 43
Baileys	Molinari - Café
Caffo Vecchio Del Capo Amaro	Molinari - White Sambuca
Di Capri Limoncello	Romano - Black Sambuca
Fabrizia Crema Di Limoncello	Nonino Amaro Quintessentia
Drambuie	Nocello
Fernet Branca	Anisette Marie Brizzard

## Port / Sherry / Grappa

Don Zoilo Oloroso Solera Sherry 12yr  
Grahams Six Grapes Port  
Grahams 20yr Port  
Nonino Grappa Moscato  
Nonino Grappa Il Merlot

## Cognac

Hennessy VS  
Remy Martin VSOP  
Courvoisier VS  
Martell Gordon

# The Beginning



## Appetizers

### Hot

- |  |   |
|--|---|
| Mozzarella in Cassetta - 18<br><i>Fried breaded homemade fresh mozzarella, prosciutto, cotto and a cream of parmigiano reggiano in a light saffron sauce</i> | Shrimp Origanati - 20<br><i>Seasoned breadcrumbs and baked</i>                                  |
| Arancine ai Formaggi - 12<br><i>Riceball with four cheeses</i>   | Calamari<br>Fried - 20<br><i>Lightly floured tubes and tentacles served with marinara sauce</i> |
| Vongole<br>Grilled - 25<br><i>Italian capers sala verde</i>  | Gratinati - 25<br><i>Tubes and tentacles with seasoned breadcrumb and baked</i>                 |
| Gratinati - 20<br><i>Seasoned breadcrumb and baked</i>   | Polpette - 18<br><i>Veal, beef, pork, homemade meatballs with pomodoro sauce and ricotta</i>    |
| Zuppa di Cozze - 20<br><i>Mussels red or white sauce</i>   | Trippa Siciliana - 23<br><i>Potatoes and peas in a pomodoro sauce</i>                           |

### Cold

- Pesce Spada Marinato - 25  
*Cured thin sliced sword fish marinated with citrus garlic extra virgin olive oil*
- Carpaccio di Manzo - 25  
*Cured thin sliced filet mignon, baby arugula, shaved parmigiano reggiano, capers, extra virgin olive oil*
- Tartar di Manzo - 26  
*Traditional beef tartar - filet mignon*
- Charcuterie Board - 35  
*Chef selection of meats and cheese with seasonal fresh fruit and dry nuts*
- Mozzarella alla Caprese - 18  
*Homemade, mozzarella, tomatoes, roasted peppers, evoo*

Please inform your server of any allergies or dietary restrictions. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## Lunch Menu

Available Monday - Friday 12pm-4pm

### Sandwiches

All Sandwiches Are Served With A Side Salad  
Side of French Fries - 7

Chicken Milanese or Grilled - 18

*With prosciutto cotto, fresh mozzarella, fontina cheese, arugula, evoo*

Italiano - 18

*Prosciutto di parma, capicola, prosciutto cotto, beefsteak tomato, fresh mozzarella*

La Parmigiana - 18

*Polpette  
Eggplant  
Chicken*

Sausage & Broccoli Rabe - 18

### Add Protein To Salad

Add Grilled Chicken +12, Grilled Shrimp +12, Salmon +12