

Appetizers

CHARCUTERIE BOARD \$22
assorted meats & cheeses / fresh fruit / pistachios /
fruit jam / honey / housemade crostini's

CALAMARI \$18
herb citrus seasoned / served with a spicy marinara

STEAMERS \$20
littleneck clams / sauteed / olive oil / garlic /
white wine / grilled crostini

WAGYU MEATBALL & TOAST \$19
house specialty meat balls / grilled garlic herb /
crostini / marinara / pecorino

FRIED MOZZARELLA \$12
lightly breaded / served with house made marinara

STUFFED MUSHROOMS \$14
mushroom beef angus sauce

HEIRLOOM BRUSCHETTA \$12
fresh basil / olive oil / heirloom tomatoes with
balsamic on toasted artesan bread

WINGS \$14
buffalo or garlic parmesan / served with ranch /
carrot sticks & celery

CAPRESE \$11
fresh mozzarella / fresh basil / roasted tomato /
roma tomato with balsamic & olive oil drizzle

FRIED ZUCCHINI \$12
lightly battered with ranch

TRUFFLE FRIES \$9

Entrees

BRAISED SHORT RIBS \$30
cooked to perfection / over garlic mashed
potatoes / asparagus spears

GRILLED WAGYU BURGER \$23
mozzarella / caramelized onion /
heirloom tomatoes / lettuce / mayo / mustard /
served with truffle fries

SAUTEED CHICKEN PICCATA \$24
chicken breast / lemon butter sauce with capers /
side of pasta & veggies

CHICKEN MARSALA \$24
sauteed chicken breast / mushroom medley /
sauteed marsala wine / side of pasta / marinara & veggies

PISTACHIO CRUSTED SALMON \$28
sundried tomatoes / kale / chickpeas / orzo pasta /
olive oil / charred lemon

SALMON PICCATA \$28
grilled salmon / capers / lemon butter sauce /
served with garlic mashed potatoes and grilled asparagus

Neapolitan Pizzas

MARGHERITA \$18
tomato sauce / heirloom tomatoes / fresh mozzarella / basil

MORTAZZA \$20
béchamel sauce / mortadella / burrata / pistachios /
extra virgin olive oil.

PROSCIUTTO-ARUGULA PIZZA \$22
béchamel sauce / mozzarella / prosciutto /
arugula / parmigiano reggiano / extra virgin olive oil

MEAT LOVERS \$22
tomato sauce/ pepperoni / sausage / bacon

PEPPERONI PIZZA \$18
mozzarella cheese / balsamic hot honey / pecorino /
pepperoni / extra virgin olive oil

CHEESE LOVERS PIZZA \$16
house made marinara / fresh mozzarella / romano /
mozzarella

Soup & Salad

MINESTRONE SOUP \$7

SOUP OF THE DAY \$7

ANTIPASTO SALAD \$17
beans / peppercini / olives / red onions /
giardiniera / salami & provolone cheese

CAESAR SALAD \$14
romaine lettuce / croutons /
shaved pecorino & romano / caesar dressing
add protein:
chicken \$6, shrimp \$8, salmon \$10, avocado \$4

CHICKEN PARMESAN SALAD \$21
breaded chicken breast / white aged cheddar /
cannellini beans / olives / avocado / tomatoes / mixed greens

BRUCHETTA PIZZA SALAD \$21
mixed field greens / red onion / cucumber /
heirloom bruchetta mix, grilled chicken breast / buffalo chips

GRILLED SALMON SALAD \$24
mixed greens / heirloom cherry tomatoes /
cucumbers / feta / red onions / choice of dressing

SIDE GARDEN SALAD \$8
mix greens / cherry tomatoes / cucumber /
red onions / choice of dressing

Classic Sandwiches

served with pasta salad

ITALIAN SUB \$14
assorted italian cold cuts / provolone /
lettuce / tomato / mayo /
vinegar & oil / artisan roll

TURKEY ABC \$15
turkey / avocado / mayo /
applewood smoked bacon / provolone /
lettuce / tomato / artisan roll

WAGYU PASTRAMI \$17
mustard / pickles / swiss cheese / artisan roll

TURKEY \$13
mayo / lettuce / tomato

STEAK SUPREME \$16
prime rib steak / mayo / mushroom / onion /
mozzarella cheese

HAM & SWISS \$14
mayo / lettuce / tomato

Brick Oven Sandwich

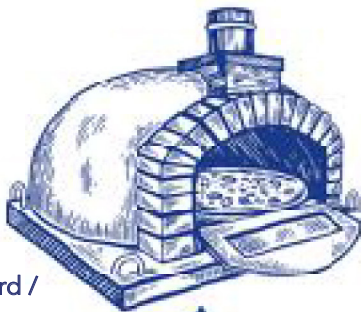
served with pasta salad

WAGYU MEATBALL SUB \$16
wagyu meatballs / pizza sauce / mozzarella

CHICKEN PARMESAN \$16
breaded chicken breast / mozzarella
cheese / pepperoni / jalapeño / pizza sauce / olive oil

SICILIAN MORTAZZA \$16
extra virgin olive oil / prosciutto / arugula / pesto /
burrata / pistachios / hot honey

PROSCIUTTO CAPRESE \$16
basil olive oil / prosciutto / fresh mozzarella /
heirloom tomatoes / fresh basil



pizza al fuoco di pietra



Pastas

FETTUCCINE ALFREDO \$18
alfredo sauce / broccoli / pecorino
add protein: chicken \$6, shrimp \$8

RIGATONI A LA VODKA \$18
heirloom tomatoes / house vodka sauce / basil /
garlic. add chicken \$6, add shrimp \$8

1970 LASAGNA \$21
ricotta / mozzarella / romano / bolognese

SPAGHETTI & WAGYU MEATBALLS \$19
meat sauce / specialty meatballs / pecorino

CHICKEN PENNE PESTO \$20
creamy pesto sauce, grilled chicken

BAKED RIGATONI \$20
italian sausage / ricotta / mozzarella / meat sauce

CHEESE RAVIOLI \$18
meat sauce or marinara

(TABLE SIDE) SHORT RIB
PAPPARDELLE (SERVES 2) \$69
truffled / romano / parmesan wheel /
alfredo / beurre blanc

SEAFOOD CIOPPINO \$32
jumbo shrimp / clams / mussels / garlic tomato
bisque / garlic crostini

LINGUINE & CLAMS \$24
choice of marinara or white wine sauce

ANGEL HAIR & MARINARA \$14
house made marinara sauce / romano cheese

AGLIO E OLIO \$18
spaghetti / evoo / garlic / white wine / heirloom tomatoes

JUMBO SHRIMP LINGUINE \$28
tomatoes / white wine sauce / charred lemon / garlic

Desserts

CANNOLI \$8

TIRAMISU \$12

PISTACHIO CRÈME BRULÉE \$12

CHOCOLATE BROWNIE \$10
with scoop gelato

NY CHEESECAKE \$10
with fresh berries

HOMEMADE GELATO \$7

SPUMONI ICE CREAM \$6

AFFOGATO \$8
vanilla gelato with a shot of expresso, topped with pistachio

Drinks

COCA COLA

SPRITE

DIET COKE

BARQ'S ROOTBEER

MR. PIBB

ICE TEA

RASPBERRY TEA

LEMONADE

POWERADE

COFFEE



Specialty Coffee

AMERICANO

CAPPUCCINO
iced or hot

PISTACHIO CAPPUCCINO

LATTE'S
iced or hot
vanilla / lavender / salted caramel /
brown sugar cinnamon / hazelnut

ILLY COLD BREW

