



FOOD MENU

TAGLIERE DI AFFETTATI E FORMAGGI

26

Italian cold cuts & cheeses,
served with a variety of accompaniments



ANTIPASTI

Gamberi alla Diavola 15 pan seared shrimp, crostini, garlic, Calabrian chili sauce	Polenta Porcini e Gorgonzola 15.5 soft polenta, mushrooms, gorgonzola cheese
Caprese 9.50 fresh tomatoes, mozzarella, basil, EVOO	Cavoletti di Bruxelles 12 brussell sprouts, pancetta, balsamico
Polpette al Sugo 13 beef & pork meatballs, parmigiano, basil, toast	Insalata di Mare 16 shrimps, calamari, celery, cucumbers garbanzo beans
Prosciutto e Burrata 15 prosciutto di parma, burrata, crostini	Bruschettone 11 homemade bread, cherry tomatoes, burrata, basil
Calamari Fritti 16 fried squid, shrimp, lemon marinara or spicy aioli	

INSALATE

Caesar 12 grilled romaine, parmigiano	Insalata Mista 9.50 romaine, tomatoes, carrots, radicchio
Insalata di Radicchio 11 radicchio, walnuts, goat cheese sweet balsamic vinegar	Insalata Tricolore 10.50 arugula, radicchio and shaved parmigiano

PASTA

Risotto allo Scoglio 24.5 shrimp, mussels, clams red sauce	Conchiglie al Pomodoro e Burrata 21.50 fresh tomato sauce, basil, burrata
Carbonara 20.50 spaghetti, pancetta egg, pecorino	Lasagna 20.75 housemade bolognese, bechamel
Linguine Vongole 22.75 fresh clams, garlic, white wine sauce, parsley	Ravioli Burro e Salvia 22.50 ricotta cheese, spinach, butter, sage
Fusilli Amatriciana 20.75 tomato, guanciale, garlic	Tagliatelle ai Funghi e Porcini 22.50 handmade egg pasta, mushrooms, porcini
Cavatelli alle Cime di Rapa 20.75 broccoli, anchovies, garlic red pepper flakes	Pappardelle ai Carciofi e Prosciutto 24.50 creamed artichokes, crispy pancetta

*All of our pasta are hand made
in-house daily with #1 Italian semolina,
water and salt.

*Ravioli, Tagliatelle, & Pappardelle are
handmade with eggs.

*Our pasta is cooked al dente

PIZZE

*all pizzas are seasoned with
Italian sea salt, basil & EVOO

Regina Margherita 18.5 sauce, mozzarella di Bufala, cherry tomatoes, basil	
Margherita 13 sauce, mozzarella, basil, evoo	
Cotto e Funghi 16.5 sauce, mozzarella, prosciutto cotto, mushrooms	
Capricciosa 17.5 sauce, mozzarella, artichoke, mushroom, olives, ham	
Acciughe 15 sauce, mozzarella, anchovies, capers, kalamata olives	
Carne 17 sauce, mozzarella, pepperoni, sausage, salame calabrese	
Salsiccia 16 sauce, mozzarella, fennel sausage	
Diavola 16 sauce, mozzarella, salame calabrese	
Carbonara 17.5 asparagus, pancetta, mozzarella, creme fraiche & poached egg	
Prosciutto & Arugula 17 mozzarella, cherry tomatoes, arugula, prosciutto, parm	
Affumicata 16 smoked mozzarella, fennel sausage, mushrooms	
Bianca 15 ricotta, mozzarella, garlic, shaved parm, pepper	
Truffle 17 mozzarella, mushrooms, arugula, shaved parm, truffle oil	
Calzone 16.25 mozzarella, ricotta, prosciutto cotto, mushrooms	



PASTA A MODO MIO

"PASTA MY WAY" \$19.50

*Our pasta is cooked al dente

Protein Options

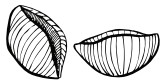
Shrimp \$7 • Chicken \$5

CHOOSE YOUR SHAPE

spaghetti



conchiglie



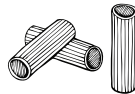
linguini



fusilli



rigatoni



cavatelli



pappardelle



CHOOSE YOUR SAUCE

Arrabbiata

a spicy tomato sauce made with dried red chili peppers, garlic and homemade chili oil.

Salsiccia

a creamy tomato sauce made with Italian fennel sausage, garlic and butter

Funghi

mixed mushroom sauce made with onion, thyme, garlic and vegetable stock

Bolognese

a tomato meat sauce made with ground pork and beef

Formaggi

a creamy cheese sauce made with mozzarella, parmigiana and fontina cheeses

Pesto

made with fresh basil, garlic, pine nuts, parmesan and olive oil

*Gnocchi are handmade with fresh potatoes

"GNOCCHI YOUR WAY"

\$21.50

CHOOSE YOUR SAUCE

Pesto - Bolognese - Gorgonzola - Sorrentina

ENTREES

Filetto 26.5
beef tenderloin, sauteed spinach

Melanzane alla Parmigiana 20.5
breaded eggplant, tomato sauce, mozzarella, parmigiana

Cioppino 25.5
mussels, clams, shrimp, fish of the day, red sauce

Salmone 22.5
oven baked salmon, zucchini, summer gold squash, lemon sauce

Cotoletta alla Milanese 22.75
thinly sliced, lightly fried chicken breast, lemon

Scaloppine di Pollo e Funghi 21.75
thinly sliced, breaded chicken breast, creamy mushrooms

Tagliata di Manzo 25.75
petite Ribeye, arugula, shaved parmigiano

EXECUTIVE CHEF * Gabriella Titoto
AVPN CERTIFIED MAESTRO PIZZAIOLO
* Johncarlo "JC" Ferraiuolo
LANDINISGROUP.COM

18% gratuity will be added to all parties of 6 or more

SIDES \$9

Broccolini Grigliati
roasted broccolini, lemon, chili, pecorino, bell pepper, coulis

Patate Al Forno
roasted potatoes, rosemary and olive oil

Funghi Arrostiti
roasted mushrooms medley, sherry cream, fried parsley

Polenta Fritta
fried polenta bites, parmigiano

Pasta
choice of marinara or formaggi