

# PIZZA





PROUDLY MADE BY AVPN CERTIFIED MAESTRO  
PIZZAIOLO, JOHNCARLO "JC" FERRAIUOLO

## ROSSE

<b>Marinara</b> 	14
sauce, oregano, fresh garlic, basil, EVOO	
<b>Margherita</b>	17
sauce, mozzarella, basil, EVOO add prosciutto san daniele \$4	
<b>Cheese</b>	16
sauce, shredded mozzarella add pepperoni \$2.00	
<b>Nonna</b>	22
marinated san marzano tomatoes, mozzarella, garlic, oregano, basil, EVOO	
<b>Capricciosa</b>	20.50
sauce, mozzarella, prosciutto cotto, olives, mushrooms, artichoke, basil, EVOO	
<b>Vegana</b> 	18
sauce, oregano, mushrooms, cherry tomatoes, arugula, basil, EVOO	
<b>Carne</b>	20.50
sauce, mozzarella, pepperoni, sausage, salame calabrese, basil, EVOO	
<b>Diavola</b>	19.50
sauce, mozzarella, salame calabrese, peperoncino calabrese, basil, EVOO	

## BIANCHE

<b>Focaccia</b> 	10
rosemary, coarse sea salt, EVOO	
<b>Prosciutto &amp; Arugula</b>	20
mozzarella, cherry tomatoes, oregano, arugula, prosciutto san daniele, parmigiano, basil, EVOO	
<b>Affumicata</b>	19
smoked mozzarella, fennel sausage, mushrooms, parmigiano, basil, EVOO	
<b>Bianca</b>	19
ricotta, mozzarella, garlic, Parmigiano, cracked pepper, basil, EVOO	
<b>Scuderie</b> 	23
smoked mozzarella, shaved parmigiano, speck, arugula, burrata, truffle oil, basil, EVOO	
<b>Truffle</b>	19
mozzarella, mushrooms, arugula, parmigiano, basil, truffle oil add prosciutto san daniele \$4	

 GLUTEN-FREE +\$3

# APPETIZERS



 MAKE IT VEGAN  GLUTEN-FREE

<b>Garlic Bread</b> 	7.00
oregano, grated parmigiano melted mozzarella +\$1.00	
<b>Truffle Fries</b>  	12.75
potatoes, truffle oil, parmigiano	
<b>Bruschettone</b> 	13.50
homemade bread, cherry tomatoes, burrata, basil	
<b>Ravioli Fritti</b>	18
deep fried, spinach & ricotta filled, parmigiano & lemon zest, served with spicy marinara sauce	
<b>Calamari Fritti</b>	17.75
fried squid and shrimp, lemon, marinara or spicy aioli	
<b>Prosciutto e Burrata</b>	16.75
prosciutto san daniele, burrata, crostini	
<b>Carciofi alla Romana</b>  	14.50
oven-roasted artichokes, garlic, capers, lemon	
<b>Gamberi alla Diavola</b>	16
pan seared shrimp, crostini, garlic, Calabrian chili oil	
<b>Polpette al Sugo</b>	15.50
beef & pork meatballs, parmigiano, basil, crostini	
<b>Cavoletti di Bruxelles</b>  	15
brussel sprouts, golden raisins, pancetta, balsamic vinegar	
<b>Broccolini Grigliati</b>  	14.50
roasted broccolini, chili, pecorino, bell pepper coulis	

SPAGHETTI / PENNE / CASARECCE +\$5

ADD: SHRIMP +\$7 CHICKEN +\$5 (2) MEATBALL +\$6

# SALADS



<b>Insalata Rucola</b>  	14.50
arugula, shaved parmigiano, cherry tomatoes, lemon, balsamic vinegar	
<b>Caesar Salad</b>	14
romaine, parmigiano, croutons	
<b>Caprese</b>	15
fresh tomatoes, pesto, mozzarella, basil, EVOO	
<b>Insalata Farro</b> 	16
nutty grain, cherry tomatoes, fresh mozzarella, arugula, basil, balsamic vinegar	



## You Make My Heart Race

02.14.2024

### Valentine's Specials

#### **VONGOLE ALLA PESCATORA** \$17.50

Manila clams, lemon zest, orange zest, red pepper flakes and white wine

#### **HALIBUT CACCIATORE** \$33

mushrooms, red onions, red bell peppers, capers, and cherry tomatoes in a white wine sauce

#### **FILETTO DI MANZO AL VINO ROSSO** \$36

pan seared filet mignon with red wine reduction sauce served with roasted parmesan potatoes & shallots

#### **CUOR DI NUTELLA** \$15

housemade bread, nutella, cannoli cream, mixed berries, prosecco, mint

### COCKTAILS

#### **RASPBERRY SORBET PROSECCO FLOAT** \$15

raspberry sorbet, prosecco, mint

#### **SPARKLING ROSE** \$15

fly bird watermelon margarita, prosecco, lime juice, sabe tequila blanco, sugar rim

#### **CHOCOLATE ESPRESSO MARTINI** \$15

sabe vodka, espresso, simple syrup, chocolate syrup, cocoa powder



## ENTREES

#### **Salmone al Rosmarino** 31

grilled salmon with rosemary on a bed of arugula & cherry tomatoes, served with a side of mashed potatoes

#### **Pollo Parmigiana** 29

lightly breaded chicken breast, provolone, marinara sauce

# PASTA

OUR PASTA IS COOKED AL DENTE UNLESS OTHERWISE REQUESTED.

#### **Carbonara** 25.50

spaghetti, guanciale, egg, pecorino

#### **Spaghetti e Polpette** 24.75

red sauce, homemade meatballs

#### **Spaghetti allo Scoglio** 25.75

clams, mussels, shrimp, garlic, white wine in marinara sauce

#### **Fusilli Pollo e Pesto** 25.50

housemade pesto, sun-dried tomatoes, chicken

#### **Spaghetti alle Vongole** 25.50

fresh clams, garlic, white wine sauce & parsley

#### **Fettucine Gamberi e Pancetta** 27.50

shrimp, Italian bacon sauteed in vodka sauce

#### **Piselli e Prosciutto Ravioli** 27.50

filled with ricotta cheese and topped with a pea sauce & prosciutto

#### **Ravioli all'Aragosta** 28.50

lobster ravioli sauteed with crab in a creamy vodka sauce

#### **Tortelloni Brasato** 26.50

filled with short ribs & sauteed with butter & sage

#### **Rigatoni Bolognese** 25.50

tomato meat sauce made with ground pork and beef

#### **Penne Salsiccia** 25.50

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

#### **Fettucine Formaggi** 25.50

creamy cheese sauce made with mozzarella, parmigiano and fontina

#### **Fusilli Arrabbiata** 24.50

spicy tomato sauce made with dried red chili peppers, garlic and housemade chili oil

#### **Penne Pesto** 25.50

fresh basil, garlic, pine nuts, parmigiano and olive oil

#### **Pappardelle Funghi** 25.50

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

**20% gratuity will be added to all parties of 6 or more.**