

ITALIAN TAPAS

MOZZARELLA CAPRESE | 10.5
add roasted peppers and sundried tomatoes for \$3

COLD ANTIPASTO | 16
mozzarella caprese, salami, provolone, prosciutto, parmigiana reggiano, arugula with crostini

CHICKEN PARM DUMPLINGS | 15
topped with melted mozzarella, tomato dipping sauce

OLD SCHOOL MEATBALLS | 14
our famous homemade meatballs, scoop of ricotta

OVEN ROASTED WINGS | 12
rosemary marinade, caramelized onions

CLASSIC CRISPY CALAMARI | 14
marinara dipping sauce

CALAMARI FIAMMA | 15
hot cherry peppers, fradiavolo sauce, balsamic glaze

BAKED CLAMS OREGANATE
8 clams 12 | one dozen 18
middle neck clams, seasoned breadcrumbs, lemon butter sauce

SPICY SCARPARELLO WINGS | 12
marinated, wood oven-roasted, lemon butter herb sauce, pepperoncini

FRESH GARDEN SALADS

STARTER SALADS

NICE TOSSED SALAD | 6/12
mixed greens, carrots, cucumber, tomato, homemade balsamic vinaigrette

CRISPY ARTICHOKE HEARTS AND ARUGULA | 11
pan seared with garlic, rosemary served over arugula, with shaved parmigiana reggiano, balsamic glaze

CLASSIC CAESAR | 6/12
house-made croutons, parmigiana reggiano

KALE & ARUGULA | 8/16
dried cranberries, mandarin oranges, beets, sunflower seeds, pine nuts and feta with a mint-citrus vinaigrette

MAIN PLATE SALADS

ROASTED BEET SALAD | 16
red and golden beets served on a bed of arugula, pistachios, mandarin oranges, house pickled onions, citrus vinaigrette, goat cheese

NUTS ABOUT SALAD | 16
romaine and baby greens, pecans, walnuts, sunflower seeds, raisins, house balsamic vinaigrette, gorgonzola

QUINOA SALAD | 16
a scoop of our quinoa with garbanzo beans, cucumber and celery over a bed of mixed greens with roasted beets, walnuts, gorgonzola & balsamic vinaigrette

CHOPPED ITALIAN SALAD | 16
romaine, radicchio, artichoke hearts, roasted peppers, red onion, italian salami, kalamata olives, fresh mozzarella, homemade balsamic vinaigrette

PECAN CHICKEN SALAD | 19
mixed lettuces, homemade vinaigrette, pecans, dried cranberries, mandarin oranges, gorgonzola, crispy pecan chicken breast

SUMMER SALMON SALAD | 24
grilled salmon, mixed greens, cucumber, mandarin oranges, strawberries, goat cheese, raspberry vinaigrette

FROM THE PIZZA OVEN

STARTER FLATBREADS

POMODORO | 9.5
oven-roasted tomato, grande mozzarella, basil puree

TRUFFLE | 12
mozzarella, mixed mushrooms, salt, truffle oil

FIG & GOAT CHEESE | 12
fig jam, goat cheese, gorgonzola, prosciutto di parma

QUATTRO FORMAGGI | 10.5
ricotta, mozzarella, parmigiana reggiano, gorgonzola, garlic, crispy rosemary

BBQ CHICKEN | 11
chicken, mozzarella, cheddar, caramelized onions, BBQ sauce

LA NOSTRE PIZZA

"THE CLASSIC" NY PIZZA | 15
house-made pizza sauce, grande mozzarella

SOHO CHICKEN PARM | 19
tomato sauce, chicken cutlet and mozzarella

SOUTH STREET SHRIMP | 17
shrimp, vodka sauce, mozzarella, fresh basil

ROASTED VEGGIE PIZZA | 18
broccoli, cauliflower, artichokes, grande mozzarella, goat cheese

MANHATTAN MEAT LOVERS | 20
NY classic topped with pepperoni, ham, bacon, sausage and meatballs

BIANCA VERDE | 18
ricotta, mozzarella, broccoli, spinach and oven-roasted tomatoes

MARGHERITA | 16
from the wood oven - san marzano tomato basil fresh mozzarella

TRE FUNGHI | 18
mozzarella, mixed mushrooms, truffle oil, sea salt, crisp sage

PICCANTE | 18
san marzano tomato, fresh mozzarella, spicy salami piccante, capicola

PASTA

CAPELLINI CAPRESE | 18
sautéed fresh tomato, roasted garlic, basil, chopped fresh mozzarella

PENNE ALLA VODKA | 20
san marzano tomato, shallots, garlic, cream

LOBSTER RAVIOLI | 26
topped with baby shrimp, parmigiana pink sauce

LINGUINE WITH CLAM SAUCE | 24
whole middle neck clams in your choice of white or red sauce

SPAGHETTI WITH MEATBALLS | 18
add a scoop of herbed ricotta for \$2

PENNE MELANIE | 24
chicken, mushrooms, spinach, fresh tomato, roasted garlic, white wine

RIGATONI BOLOGNESE | 22
our homemade meat sauce

LASAGNA DELLA CASA | 24
layers of san marzano, ricotta, marscapone, meat sauce and mozzarella

ENTRÉES

served with the vegetable of the day unless otherwise specified

PARMIGIANA

eggplant 19, chicken 22, veal 26
served with spaghetti

MARSALA

chicken 22, veal 28
mushrooms, marsala wine, house-made demi glace

CHICKEN FRANCESE | 22
egg-battered, lemon white wine sauce

ALLESANDRO

chicken 25, veal 29
spinach, mushrooms, artichoke hearts, light plum tomato sauce

CUOMO

chicken 25, veal 29
portobella mushrooms, sherry demi glace, spinach with pine nuts

SHRIMP PARMIGIANA | 28
four jumbo shrimp served with linguine

SHRIMP SCAMPI | 28
garlic-butter sauce over linguine

SALMON OREGANATE | 30
broiled, topped with seasoned breadcrumbs and oven-roasted tomato

PASTA, SALAD OR ENTRÉE ADDITIONS

grilled chicken	5	sautéed baby shrimp	5	goat cheese	3
chicken cutlet	5	salmon	11	fresh mozzarella	3
pecan chicken	6	quinoa	6	melted/shredded mozzarella	2
(1) meatball	4	gorgonzola	2	ricotta	2.5
(2) grilled jumbo shrimp	9	feta	2		

ENTRÉE SIDE DISH SUBSTITUTIONS

pasta with garlic & oil	2	spinach	4	broccoli rabe	6
meat sauce	4	broccoli	3	gluten free pasta	3
alla vodka	3.5				