

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

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

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

🍷 **CLAMS & MUSSELS MISTO** | 16
marinara sauce or roasted garlic butter sauce, crostini

LOBSTER MAC & CHEESE | 18
maine lobster meat, manchego cheese, seasoned breadcrumbs

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, 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	whole wheat pasta	2
meat sauce	4	broccoli	3	gluten free pasta	3
alla vodka	3.5	broccoli rabe	6		

PASTA

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

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

CAVATAPPI FUNGHI | 24
portobella mushrooms, button mushrooms, parmigiana cream sauce, garlic, splash of san marzano

WHOLE WHEAT HARVEST | 24
mushrooms, broccoli spinach, fresh tomato, artichoke hearts, roasted garlic, whole wheat spaghetti

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

FARFALLE ALLA NONNA | 22
fresh tomato, roasted eggplant, fresh mozzarella

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

PICCATA
chicken 22, veal 28
capers, lemon, butter, white wine sauce

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

SEAFOOD MARINARA | 34
mussels, clams, shrimp and calamari served over linguine

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

WINES BY THE BOTTLE & GLASS

SPARKLING

	GLS	BTL	HH
PROSECCO Piccini, Prosecco DOCG	7	36	5
ROSE SPARKLING Mumm, California		49	
CHAMPAGNE Moët & Chandon, White Star Imperial		85	
WEDDING CUVÉE Iron Horse, Russian River Valley		70	

WHITES & ROSE

CHARDONNAY Castle Rock, Central Coast, CA	8	30	5
CHARDONNAY Rodney Strong, Sonoma, CA	9	35	6
CHARDONNAY Chalk Hill, Sonoma, CA		45	
CHARDONNAY Alpha Omega, Napa Valley, CA		95	
SAUVIGNON BLANC New Harbor, Marlborough, NZ	9	35	6
SAUVIGNON BLANC Kim Crawford, Marlborough, NZ	14	56	11
SAUVIGNON BLANC Duckhorn, Sonoma, CA		64	
PINOT GRIGIO Cielo, Della Venezie IGT, Italy	8	28	5
PINOT GRIGIO Santa Cristina, Antinori, Italy	10	38	8
PINOT GRIGIO Santa Margherita, Alto Adige, Italy		60	
RIESLING RELAX Mosel, Germany	9	35	6
MOSCATO Cavit, Provincia Di Pavia IGT, Italy	8	28	5
ROSATO Scalabrone, Antinori, Bolgheri DOC	14	56	11
ROSE Charles & Charles, Provence Style, Washington		40	
GAVI DEI GAVI DOCG La Scolca Black Label, Etichetta Nera, Italy		90	

REDS

PINOT NOIR Five Rivers, CA	9	32	6
PINOT NOIR Francis Ford Coppola "Votre Sante", CA		40	
PINOT NOIR Meiomi, Sonoma Coast, CA	12	50	10
PINOT NOIR Coats & Whitney, Oregon		56	
MERLOT Mars & Venus, Tierra La Castilla, Spain	8	28	5
MERLOT Gundlach Bundschu, CA		60	
CABERNET SAUVIGNON Dark Horse, CA	8	30	5
CABERNET SAUVIGNON Josh Cellars, North Coast, CA	9	34	7
CABERNET SAUVIGNON Liberty School, Paso Robles, CA	12	48	10
CABERNET SAUVIGNON Mt. Veeder, Napa Valley, CA	19	75	15
RED BLEND Apothic, CA	8	28	5
RED BLEND Paraduxx, Duckhorn Vineyards, Napa Valley, CA		78	
RED BLEND Red Rex, Deerfield Ranch, Sonoma, CA		68	
ZINFANDEL Four Vines "The Biker", Paso Robles, CA		46	
PETIT SYRAH Spellbound, CA		40	
MALBEC Trivento Malbec Reserve, Mendoza Argentina	9	34	7
TEMPRANILLO "Termes" By Numanthia, Toro, Spain		44	
CHIANTI Straccali, Tuscany, Italy	8	28	5
CHIANTI CLASSICO DOCG Ruffino Aziano, Tuscany, Italy	10	40	8
CHIANTI CLASSICO RISERVA Banfi, Tuscany, Italy		60	
RIPASSO (BABY AMARONE) Masi "Campofiorin" Veneto, Italy	15	60	12
SUPER TUSCAN Villa Antinori, Tuscany, Italy	15	60	12
SUPER TUSCAN Santa Cristina IGT, Marchesi Antinori, Tuscan		35	

Half Price Bottles Available All Day Monday and Tuesday
(Bottle up to \$99 are 50% off, Bottles over \$99 are 30% off)

VERY SPECIAL ITALIAN REDS

	GLS	BTL	HH
SUPER TUSCAN "Tignanello" Tuscany, Italy 2013		180	
BRUNELLO DI MONTALCINO Castello Banfi BrunAello di Montalcino IGT, Tuscany, Italy 2010		160	
BAROLO Cascina Bongiovanni Barolo DOCG, Piemonte, Italy 2001		150	
BAROLO Michele Chiarlo "Cerequio" DOCG, Piemonte 2006		195	
AGLIANICO Fuedi San Gregorio "Serpico" Irpinia, Campagna, 2009		125	
BRUNELLO DI MONTALCINO Biondi-Santi Tenuta Greppo Annata, 2001		495	
ROSSO (BABY BRUNELLO) Biondi-Santi Tenuta Greppo Rosso di Montalcino, Tuscany 2003		170	
"SASSACAIA" Tenuta San Guido, DOC Bolgheri 1998		520	
"SASSACAIA" Tenuta San Guido, DOC Bolgheri 1999 (Cabernet Sauvignon, Cabernet Franc)		420	
"SOLAIA" Toscana IGT, Marchesi Antinori, Tuscany 1999		400	
"SOLAIA" Toscana IGT, Marchesi Antinori, Tuscany 2001		450	

VERY SPECIAL AMERICAN REDS

"INSIGNIA" Joseph Phelps Vineyards, Napa Valley 2004	295
"OPUS ONE" Napa Valley 2003	295
"SYNCHRONY" Krupp Brothers 2009 (Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec & Petit Verdot)	145
"THE DOCTOR" Krupp Brothers 2009 (Cabernet Sauvignon, Cabernet Franc, Tempranillo, Merlot, & Malbec)	195
"SYMMETRY" Rodney Strong "Reserve Wines" Alexander Valley 2011 (Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec & Petit Verdot)	115
CABERNET SAUVIGNON Rodney Strong, Brothers Ridge Vineyard, Alexander Valley 2010	195
CABERNET SAUVIGNON Red Mare, Napa Valley, CA 2010	125
CABERNET SAUVIGNON Shadowbox, Napa Valley, CA 2012	180
CABERNET SAUVIGNON Tayson Pierce, Cuvée Rothchild, Napa Valley, CA 2012	160
CABERNET SAUVIGNON Cade (Sister to Plumpjack), Howell Mountain, CA	170
PINOT NOIR Williams Selyem Russian River Valley, CA 2005	140

VERY SPECIAL WORLDLY REDS

SHIRAZ "Carnival Of Love", Molly Dooker McLaren Vale, 2006	195
SHIRAZ/CABERNET "Enchanted Path" Molly Dooker McLaren Vale	175
SHIRAZ "The Standish" Standish, Barossa Valley, Australia 2006	295
TINTO DI TORO "Termanthia" By Numanthia, (Tempranillo) Toro, Spain	295

BEER

BUDWEISER 5	PERONI 6
BUD LIGHT 5	CORONA 6
MICHELOB ULTRA 5	STELLA ARTOIS 6
MILLER LITE 5	YUENG LING 6
HEINEKEN 6	SAM ADAMS 6
BLUE MOON 6	DOGFISH HEAD 60 MIN IPA 6
ST PAULIE GIRL N.A. 6	FUNKY BUDDAH HOP GUN IPA 6

SPECIALTY COCKTAILS

ULTIMATE COSMO | 12.5
citrus vodka, cointreau, house-made sour mix,
cranberry juice and lime.

FIAMMA-TINI | 12.5
stoli raspberry vodka, triple sec, fresh lime,
cranberry juice, prosecco float.

SPICY MANGO MARGHERITA | 12
tanteo jalapeño tequila, mango purée,
simple syrup and house-made sour mix.
shaken and served on ice.

ITALIAN MARGHERITA | 12
milagro blanco tequila, solerno blood orange liqueur,
house made sour mix, shaken,
served on the rocks

STRAWBERRY LEMONADE
finlandia vodka, strawberries, simple syrup,
lemon juice, cracked pepper and balsamic syrup.
shaken and served over ice

SO HO JACK | 12.5
jack daniels honey, fresh muddled mint,
simple syrup, fresh lemon juice and a splash of sprite

REFRESHING HOUSE-MADE SANGRIA
tropical white sangria or berry red sangria
GLASS 9 | PITCHER 30

MOJITO | 12.5
classic, coconut, strawberry or pineapple
rum, fresh mint, simple syrup. muddled, shaken
and served on ice

POMEGRAN-MINT MARTINI | 14
vodka, pomegranate liquer, pomegranate juice,
white grape juice and muddled mint.
served over ice or as a martini

LYCHEE MARTINI | 12.5
finlandia vodka, lychee juice, peach schnapps