

Strano ma vero.

We are not a franchise. Our menu is filled with regional Italian dishes that have been prepared the same way for generations. So out of respect for Italian gastronomy—and our grandparents—we maintain a no modifications, no substitutions policy.

La vita e' dura.

In Italy pizza is served uncut to preserve its integrity and keep it hot. We, too, prefer the old school method: fork and knife. Molto facile.

O' Pesce.

The rich, salty flavor of cheese can too easily overwhelm the flavor of fish. This forces a contrast that sacrifices the integrity of both ingredients. Seafood stays senza formaggio. Sempre.
Fried calamari gets equal respect: no cheese, no sauce. Lemon only.

Liscio come l'olio.

Hand-picked, cold-pressed olives from Southern Italy make our olive oil distinctively spicy and complex. Adding vinegar would defeat the purpose. We want you to experience its true flavor.

Pasta fresca.

All of our pasta is made in house, fresh every day. Eggs, Italian flour and semolina. E basta.

Sapevi che?

We prefer suppliers who source meat from small farms that treat animals humanely and grass-feed their livestock. No hormones or antibiotics and when possible, we use local organic produce and sustainable seafood.

Ca' pummarola...

Our key ingredients still come from the motherland. Our tomato sauce is 100% San Marzano D.O.P. Italian tomatoes. Speciality artisan products like Venchi chocolate, Buffalo Mozzarella and hand-foraged Truffles are unique to their respective regions.

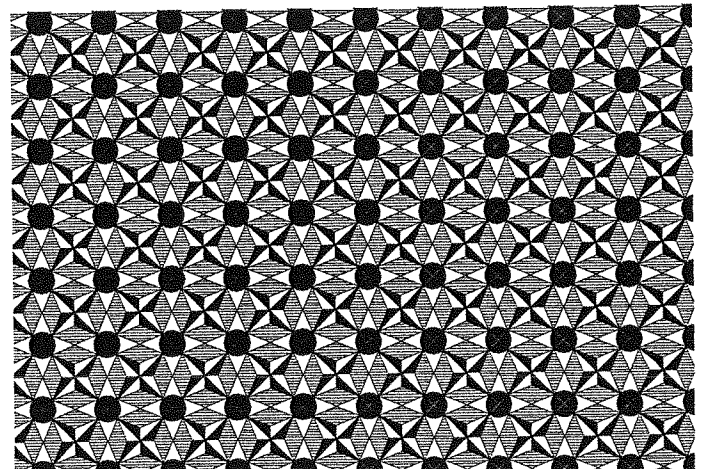
Buon appetito!

Our uncompromising commitment to food and wine ethic is meant to inspire. After a meal from our kitchen, we hope you will feel warm and satisfied, not just full.

APRISTOMAGO

* All Olives Have Their Pits

Pane, Olive e Taralli Bread, handmade taralli and olives	6
Fiori di Zucchine Deep fried zucchini flowers with ricotta and parmigiano	14
Arancini di Modica Deep fried rice cones stuffed with cheese and meat	14
Involtini di Melanzane Eggplant rolls stuffed with buffalo mozzarella in a tomato sauce with aged ricotta	14
Frittura di Calamari e Gamberi Deep fried calamari and shrimp served with lemon ONLY	16
Funghi Assoluti Baked oyster mushrooms with parmigiano, balsamic vinegar, extra-virgin olive oil, garlic, served on arugola	14
Carpaccio di Tonno Thinly sliced raw tuna marinated with lemon and extra-virgin olive oil, topped with fennel, fresh orange and lemon slices	14
Calamari alla Griglia Grilled calamari on mixed greens with tomatoes, red onions and capers	14
Bresaola Thinly sliced air cured beef with parmigiano, extra virgin olive oil, lemon and capers	14
Piatto a Stutare Serrano prosciutto, burrata, grilled fresh artichokes, mint and extra-virgin olive oil	16
Carpaccio di Manzo Raw beef sirloin marinated with extra-virgin olive oil and lemon juice with arugola and shavings of parmigiano	15
Prosciutto d'Anatra e Burrata Duck prosciutto, burrata, fresh spinach and extra-virgin olive oil	16
Tagliere del Salumiere Selection of Italian cured meats	18
Tagliere di Formaggi Selection of Italian cheeses	18
Tagliere Mezzo e Mezzo Selection of previous two	18



INSALATE

* All Olives Have Their Pits

Verde

Organic mixed greens with balsamic vinegar and extra-virgin olive oil

Ricchia

Arugola, fresh mushrooms, shavings of parmigiano lemon and extra-virgin olive oil

A Fagiolo

Kidney beans, Italian tuna, red onions, tomatoes, organic mixed greens, lemon and extra-virgin olive oil

Giuggiolosa

Organic mixed greens with cambozola, roasted red peppers, black olives, pinenuts, honey, balsamic vinegar and extra-virgin olive oil

Nizzarda

Arugola, Italian tuna, potatoes, eggs, red onions, tomatoes black olives, green beans, anchovy, white wine vinegar and extra-virgin olive oil

Caprese con Mozzarella di Bufala

Tomatoes, buffalo mozzarella, fresh basil, arugola and extra-virgin olive oil
* Add Side Prosciutto di Parma ...\$5.00 (This salad is not served with balsamic vinegar so as not to alter the milky texture of the Bufala)

Barbabietole

Arugola, roasted beet, goat cheese, pistachios balsamic vinegar extra-virgin olive oil

PANINI FARCITI - LUNCH ONLY

Classico

Prosciutto crudo, buffalo mozzarella, arugola and fresh tomatoes

Il Pingone

Spicy salame, provolone, artichoke cream

Panino Caprino

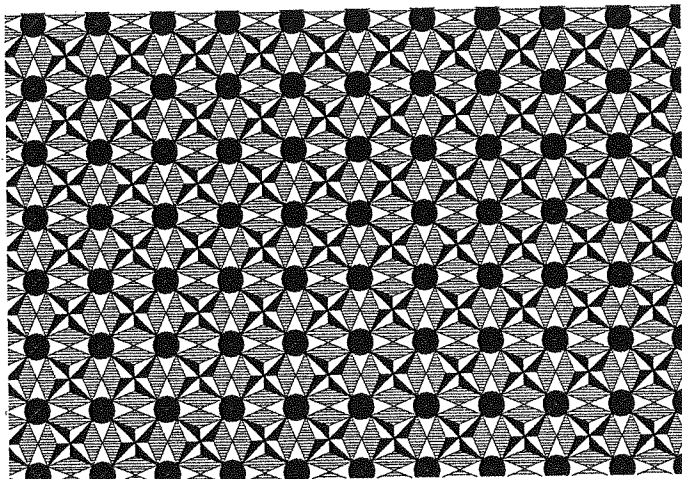
Caprino, roasted red peppers, grilled zucchini and eggplant

Orso

Prosciutto crudo, mascarpone, grilled zucchini, mint

Panino di Modica

Grilled eggplant, buffalo mozzarella, mint



PRIMI

* We Make Our Pasta Daily Using Fresh Eggs
*Our Tomato Sauces are 100% D.O.P. San Marzano

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|----|---|----|
| 7 | Spaghetti ca' Pummarola N'Goppa | 15 |
| | Homemade spaghetti in a San Marzano tomato sauce with basil and garlic | |
| 10 | Bucatini all' Amatriciana | 17 |
| | Homemade bucatini with guanciale, onions, tomato sauce little spice, extra-virgin olive oil and pecorino | |
| 13 | Spaghetti al Limone | 17 |
| | Homemade spaghetti with spinach, onions, capers, shavings of parmigiano with lemon and extra-virgin olive oil | |
| 13 | Maccheroncini Geppetto | 17 |
| | Little homemade rigatoni with dandelions homemade spicy Italian sausage, fontina, parmigiano garlic and extra-virgin olive oil | |
| 14 | Rigatoni Arcobaleno | 17 |
| | Homemade rigatoni with fresh burrata, zucchini, cherry tomatoes, light tomato sauce and extra-virgin oil | |
| 15 | Gnocchi alla Simi | 16 |
| | Homemade potato gnocchi in a San Marzano tomato sauce and fresh ricotta | |
| 16 | Tagliolini in Canna a Mare | 19 |
| | Homemade tagliolini with fresh clams, fresh mussels, calamari scallops and tiger shrimp in a light tomato sauce
This pasta is not served with parmigiano to highlight the delicate flavours of the shellfish; following ancient Italian tradition ...enjoy | |
| | Agnolotti Ne' | 19 |
| | Handmade agnolotti filled with braised beef in a butter parmigiano and sage sauce | |
| | Capunti al Ragù d'Agnello | 19 |
| | Handmade capunti pasta with slow cooked lamb ragu' and parmigiano shavings | |
| 12 | Cavatelli alla Norma | 17 |
| | Handmade cavatelli in a light tomato sauce with deep fried eggplant, aged ricotta, basil and garlic | |
| 11 | Tagliatelle al Ragù | 17 |
| | Homemade tagliatelle in a traditional Bolognese meat sauce (pork and beef) and parmigiano | |
| 10 | Reginette Gorgonzola e Salsiccia | 17 |
| | Homemade reginette with gorgonzola cheese, Italian sausage and radicchio | |
| 11 | Spaghetti ca' Muddica | 16 |
| | Homemade spaghetti with anchovies, black olives, cherry tomatoes, capers, bread crumbs and parsley | |
| 12 | Linguine alle Vongole e Bottarga | 18 |
| | Homemade linguine pasta with clams and bottarga in a white wine sauce
This pasta is not served with Parmigiano to highlight the delicate flavours of the shellfish; following ancient Italian tradition ...enjoy | |
| | Ravioli Verdi | 17 |
| | Handmade green ravioli filled with Swiss chard in a light tomato sauce | |

SECONDI

See Our Daily Specials

Margherita
 Tomato, mozzarella, basil

Marinara
 Tomato, basil, herbs, garlic

Marinara Ricottara
 Marinara with fresh ricotta cheese

Pizza di Sofia
 Tomato, mozzarella, sweet genoa salame

Napoli
 Tomato, mozzarella, anchovies

Quattro Stagioni
 Tomato, mozzarella, 1/4 prosciutto, 1/4 mushrooms
 1/4 eggplant, 1/4 zucchini, olives

Al Salmone
 White Pizza with smoked salmon, Italian cream
 mozzarella, capers, red onions, fresh tomatoes

Capricciosa
 Tomato, mozzarella, mushrooms, artichokes, olives, Italian ham

Natalina
 Tomato, mozzarella, roasted red peppers,
 hot calabrese salame, garlic, olives

Smendozzata
 Tomato, mozzarella, homemade spicy Italian sausage
 gorgonzola, red onions

Tirolese
 Tomato, mozzarella, Italian cream, speck (smoked prosciutto)

Affitisciuta
 Tomato, mozzarella, smoked scamorza cheese
 homemade spicy Italian sausage

C't Mang
 White Pizza with mozzarella, gorgonzola, fresh pears
 walnuts, speck (smoked prosciutto), honey

Santo Spirito
 Tomato, fresh bocconcini, anchovies, cherry tomatoes, capers

Puzza
 White Pizza with mozzarella, Italian mascarpone
 gorgonzola, mushrooms, Italian ham

Polentona
 Tomato, mozzarella, fontina, speck
 (smoked prosciutto), pinenuts

14 **San Nicola di Bari** 17
 Tomato, mozzarella, Italian tuna, red onions, capers

13 **Da Dó a Dá** 17
 Tomato, mozzarella, goat cheese, eggplant, roasted red peppers

15 **Ciccio** 14
 Folded Pizza with prosciutto, arugola, fresh tomatoes
 bocconcini - Served Cold

15 **Summertime Ciccio** 14
 Folded Pizza with arugola, fresh tomatoes, bocconcini
 sundried tomatoes - Served Cold

15 **San Giorgio** 16
 Tomato, mozzarella, spicy calabrese salame, fresh mushrooms

17 **Scattagengive** 16
 Tomato, mozzarella, hot cacciatore salame
 spicy auricchio provolone

16 **Li Pecuri** 17
 Tomato, mozzarella, goat cheese, sundried tomatoes
 arugola, parmigiano

16 **Pizza Veloce** 15
 Tomato, mozzarella, mushrooms

17 **Bufalina** 18
 Tomato, basil, buffalo milk mozzarella

17 **Mangiabbun** 17
 White Pizza with mozzarella, garlic, rapini
 homemade spicy Italian sausage

16 **Peppino** 16
 Tomato, garlic, grilled eggplant, zucchini
 roasted red peppers, parmigiano

17 **Don Corrado** 17
 White Pizza with mozzarella, gorgonzola, potatoes,
 homemade spicy Italian sausage, rosemary

16 **Primavera** 16
 Tomato, mozzarella, mushrooms, roasted red peppers
 artichokes, black olives

17 **Santo Stefano** 19
 Tomato, buffalo milk mozzarella, fresh arugola
 prosciutto di Parma

17 **Italia-Germania ...** 16
 Tomato, mozzarella, mushrooms, Italian ham

DOLCI

See our daily Specials

We Will Accept: Visa, Amex and Mastercard

For Groups of Six or More an Automatic Gratuity of 18%
 Will be Added