

### 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.

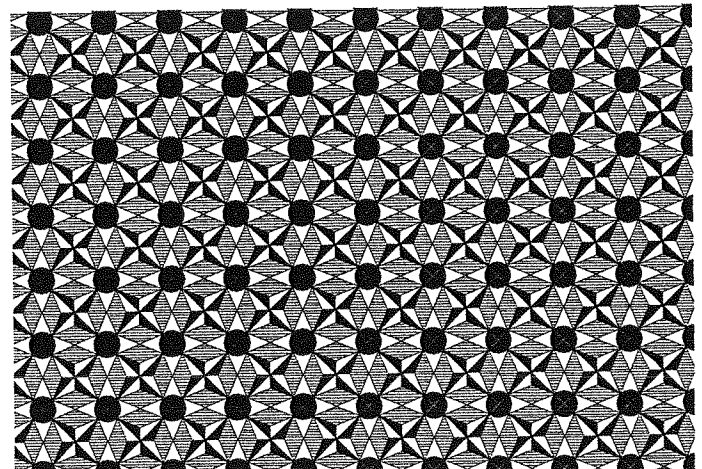
### Buon appetito!

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

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



## 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

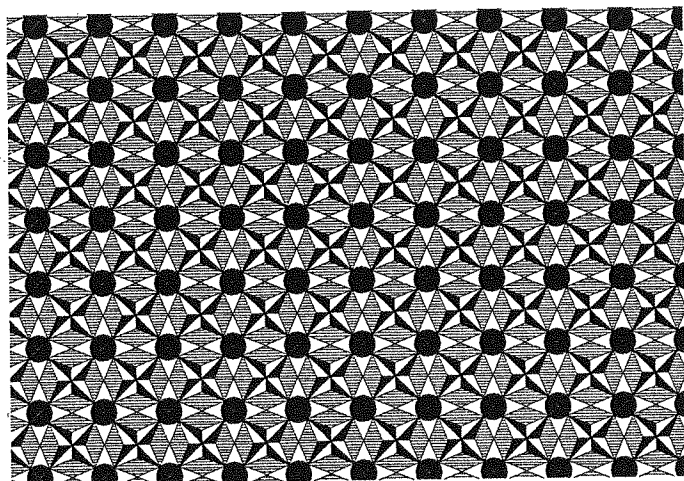
Caprino, roasted red peppers, grilled zucchini and eggplant

### 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

7	<b>Spaghetti ca' Pummarola N'Goppa</b>	15
	Homemade spaghetti in a San Marzano tomato sauce with basil and garlic	
10	<b>Bucatini all' Amatriciana</b>	17
	Homemade bucatini with guanciale, onions, tomato sauce little spice, extra-virgin olive oil and pecorino	
13	<b>Spaghetti al Limone</b>	17
	Homemade spaghetti with spinach, onions, capers, shavings of parmigiano with lemon and extra-virgin olive oil	
13	<b>Maccheroncini Geppetto</b>	17
	Little homemade rigatoni with dandelions homemade spicy Italian sausage, fontina, parmigiano garlic and extra-virgin olive oil	
14	<b>Rigatoni Arcobaleno</b>	17
	Homemade rigatoni with fresh burrata, zucchini, cherry tomatoes, light tomato sauce and extra-virgin oil	
15	<b>Gnocchi alla Simi</b>	16
	Homemade potato gnocchi in a San Marzano tomato sauce and fresh ricotta	
16	<b>Tagliolini in Canna a Mare</b>	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*	
	<b>Agnolotti Ne'</b>	19
	Handmade agnolotti filled with braised beef in a butter parmigiano and sage sauce	
	<b>Capunti al Ragù d'Agnello</b>	19
	Handmade capunti pasta with slow cooked lamb ragu' and parmigiano shavings	
12	<b>Cavatelli alla Norma</b>	17
	Handmade cavatelli in a light tomato sauce with deep fried eggplant, aged ricotta, basil and garlic	
11	<b>Tagliatelle al Ragù</b>	17
	Homemade tagliatelle in a traditional Bolognese meat sauce (pork and beef) and parmigiano	
10	<b>Reginette Gorgonzola e Salsiccia</b>	17
	Homemade reginette with gorgonzola cheese, Italian sausage and radicchio	
11	<b>Spaghetti ca' Muddica</b>	16
	Homemade spaghetti with anchovies, black olives, cherry tomatoes, capers, bread crumbs and parsley	
12	<b>Linguine alle Vongole e Bottarga</b>	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*	
	<b>Ravioli Verdi</b>	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

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

17 **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