



BAR SPECIALS

4:00PM - 5:30PM

EVERYDAY

House wine, draft beer, well drinks

\$5

MONDAY

All pizzas \$12

TUESDAY

25% off all pasta

WEDNESDAY

50% off Prosecco

THURSDAY

50% off all signature cocktails



EARLY DINING MENU

4:00PM-5:30PM DAILY

\$23.95 per person

INSALATE & ZUPPA

CHOOSE ONE

INSALATA MISTA

Mixed greens, onion, tomato, carrot, balsamic vinaigrette

CAESAR SALAD

Romaine, croutons, shaved parmigiano

ZUPPA DEL GIORNO

Soup of the day

ENTREE

CHOOSE ONE

FETTUCCHINE ALFREDO

Fettuccine, cream and parmigiano cheese
add chicken +\$5, add shrimp +\$7

SCALOPPINA DI MAIALE

Pork tenderloin, lemon-caper sauce

EGGPLANT PARMIGIANA

Eggplant, mozzarella, marinara sauce, side of spaghetti
marinara

CHICKEN PARMIGIANA

Chicken breast, mozzarella, marinara sauce, side of
spaghetti marinara

CHEESE RAVIOLI

Cheese filled ravioli, pink cream sauce

SPAGHETTI ALLA BOLOGNESE

Homemade meat sauce

PIZZA

Build your own

DRINKS

House wine, beer, well drinks
\$5



ANTIPASTI

BURRATA \$19

Fresh burrata, Prosciutto di Parma, tomato, arugula, balsamic glaze

BRUSCHETTA DI POMODORO \$12

House made toasted bread, chopped tomato, garlic, basil, balsamic glaze, shaved parmigiano

SALUMI E FORMAGGI \$26

Prosciutto di Parma, soppressata piccante, pecorino al tartufo, gorgonzola, honey, fruit, nuts

POLPETTE DI NONNA \$12

House made meatballs, marinara sauce, shaved parmigiano, garlic crostini

CARPACCIO DI MANZO* \$19

Thinly sliced filet, arugula, shaved parmigiano, truffle oil

PARMIGIANA DI MELANZANE \$16

Breaded and baked eggplant, mozzarella, tomato sauce, garlic crostini

COZZE AL VINO BIANCO/FRADIAVOLO \$19

Mussels sautéed in olive oil, garlic, white wine, parsley or in spicy tomato sauce, garlic crostini

CALAMARI FRITTI \$18

Crispy calamari, fried zucchini, lemon parsley aioli

GAMBERONI AGLIO E OLIO \$19

Grilled prawns, arugula, cherry tomatoes, extra virgin olive oil, garlic, parsley

POLIPO ALLA GRIGLIA \$19

Grilled octopus, escarole, kalamata olives, capers, lemon salmoriglio

INSALATE

add Chicken +\$5, add Shrimp +\$7, add Salmon +\$7

INSALATA LIMONCELLO \$12

Mixed greens, croutons, tomato, cucumber, carrot, red onion, shaved parmigiano, balsamic vinaigrette

INSALATA DI CESARE \$12

Romaine, croutons, shaved parmigiano, house caesar dressing

INSALATA DI RUCULA E FRAGOLE \$14

Arugula, strawberries, gorgonzola, caramelized pecans, honey-lemon vinaigrette

INSALATA DI MARE \$21

Octopus, calamari, shrimp, mussels, mixed greens, celery, orange supreme, lemon dressing

ZUPPA

Soup of the day \$9

PIZZA

Gluten free +\$3

MARGHERITA \$15

Tomato sauce, mozzarella, basil

DIAVOLA \$16

Tomato sauce, mozzarella, spicy salami

PIZZA LIMONCELLO \$23

Tomato sauce, mozzarella, spicy salami, sausage, ham, mushroom, red pepper, artichoke, kalamata olives

VEGETARIANA \$18

Tomato sauce, mozzarella, mushroom, bell pepper, red onion

CAPRICCIOSA \$19

Tomato sauce, mozzarella, ham, mushroom, artichoke, kalamata olives, basil

EXTRA TOPPINGS \$2 EACH

Fresh tomato, kalamata olives, bell pepper, mushroom, onion, extra cheese

QUATTRO FORMAGGI \$18

Mozzarella, gorgonzola, ricotta, parmigiano

SALSICCIA, FUNGHI & TARTUFO \$20

Mozzarella, sausage, mushroom, truffle cream

SALSICCIA & BROCCOLI \$19

Mozzarella, sausage, broccoli rabe, pecorino romano

PARMA \$21

Mozzarella, prosciutto, cherry tomato, arugula, shaved parmigiano

EXTRA TOPPINGS \$3 EACH

Polpette di Nonna, sausage, spicy salami, ham, chicken, shrimp, anchovy, artichokes

***NOTICE:** consuming raw or undercooked food such as beef, lamb, poultry, seafood, shellfish, meats or eggs may increase the risk of food borne illness, especially if you have certain health conditions. ***Please notify your server of any allergies.**



PASTA

add Meatball +\$3, add Chicken +\$5, add Shrimp +\$7, Gluten free pasta +\$3

SPAGHETTI MARINARA \$16

Spaghetti, marinara sauce

SPAGHETTI BOLOGNESE \$22

Spaghetti, house made meat sauce

FETTUCCINE ALFREDO \$19

Fettuccine, cream, parmigiano

SPAGHETTI CARBONARA \$21

Spaghetti, guanciale, pecorino romano, egg, black pepper

ORECCHIETTE, SALSICCIA & BROCCOLI \$25

Orecchiette, sausage, broccoli rabe, white wine, pecorino romano

LINGUINE ALLE VONGOLE \$26

Linguine, clams, olive oil, garlic, white wine, parsley

PENNE MARE E MONTI \$26

Penne, shrimp, mushroom, vodka sauce

TORTELLINI ALLA VENEZIANA \$23

Tortellini, prosciutto, mushroom, sweet peas, parmigiano cream sauce

RISOTTO, GAMBERI & ASPARAGI \$34

Lemon risotto, shrimp, asparagus

HOMEMADE PASTA

RAVIOLI ALLA BOSCAIOLA \$27

Cheese stuffed ravioli, mushroom, sausage, vodka sauce

RAVIOLI DI VITELLO \$32

Veal and ricotta stuffed ravioli, crimini mushroom truffle cream sauce

PAPPARDELLE BRASATE \$29

Pappardelle, braised short ribs

GNOCCHI CON BURRATA \$25

Potato dumpling, marinara sauce, fresh burrata, basil

CARNE

PARMIGIANA

Chicken \$28 Veal \$33

Lightly fried, marinara sauce, mozzarella, spaghetti

PICCATA

Chicken \$28 Veal \$33

White wine, lemon-caper sauce, spaghetti

MARSALA

Chicken \$28 Veal \$33

Marsala wine sauce, mushroom, spaghetti

VITELLO ALLA MILANESE \$31

Breaded veal, arugula, cherry tomatoes, shaved parmigiano

VITELLO ALLA GRIGLIA \$49

14oz grilled bone in veal chop, asparagus, soft polenta, crimini mushroom and truffle cream sauce

CARRE' DI AGNELLO \$39

Australian rack of lamb, escarole, kalamata olives, capers, roasted potatoes, blueberry Barolo wine sauce

COSTATA DI MANZO \$49

14oz grilled ribeye, roasted potatoes, arugula, cherry tomatoes, shaved parmigiano, balsamic vinaigrette

PESCE

SALMONE ALLA PUTTANESCA \$31

Salmon, fresh chopped tomatoes, kalamata olives, capers, soft polenta

BACCALA ALLA PICCATA \$29

Cod, white wine, lemon-butter sauce, roasted potatoes, asparagus

CONTORNI

Polenta, mushroom truffle sauce \$13

Asparagus \$11

Parmesan spinach \$10

Roasted potatoes \$9

CERNIA AL LIMONE \$37

Grouper, garlic, lemon-butter sauce, lemon risotto

CIOPPINO DI PESCE \$36

Shrimp, calamari, clams, salmon, cod, tomato broth, garlic crostini

SIDES OF PASTA

Spaghetti marinara \$10

Spaghetti aglio & olio \$10

Fettuccine alfredo \$11

SPLIT DISHES \$2.50

20% gratuity added to parties of 6 or more

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DESSERT

TIRAMISU \$10

Espresso soaked lady fingers, amaretto, mascarpone

CANNOLI SICILIANI \$12

Fried pastry dough, sweet ricotta cheese filling

CAPRESE AL CIOCCOLATO \$14

Homemade chocolate almond cake, vanilla gelato

LIMONCELLO CHEESECAKE \$12

Homemade ricotta cheesecake, limoncello,
strawberry sauce

LIMONCELLO FLUTE \$12

Lemon gelato swirled with limoncello

PIZZA ALLA NUTELLA \$14

Nutella, strawberries, whipped cream

COFFEE

Espresso \$3.50

Double Espresso \$5

Decaf Espresso \$4

Cappuccino \$5.50

Decaf Cappuccino \$5.50

American Coffee \$3.50



HOUSE WINE \$9 PER GLASS

Pinot Grigio, Chardonnay, Moscato, White Zinfandel,
Merlot, Cabernet Sauvignon

WHITE WINE	GLASS BOTTLE	
Prosecco, Zardetto, Italy	\$11	\$44
Pinot Grigio, Stella, Italy	\$10	\$40
Pinot Grigio, Tiefenbrunner, Italy		\$44
Pinot Grigio, Marco Felluga, Italy		\$48
Pinot Grigio, Santa Margherita, Italy	\$16	\$64
Chardonnay, Michael Pozzan, Sonoma	\$13	\$52
Chardonnay, Paul Hobbs, Sonoma	\$18	\$72
Sauvignon Blanc, Root 1, Chile	\$10	\$40
Sauvignon Blanc, Kim Crawford, NZ	\$13	\$52
Sauvignon Blanc, Tramin, Italy		\$56
Riesling, Clean Slate, Germany	\$10	\$40
Rose, Whispering Angel, Provence	\$14	\$56

RED WINE	GLASS BOTTLE	
Chianti, Biagio, Italy	\$10	\$40
Chianti, Castello di Bossi, Italy		\$54
Chianti, Castellare, Italy		\$62
Montepulciano, Umani Rochi, Italy	\$11	\$44
Montepulciano, Collefriso In & Out, Italy		\$120
Sangiovese, Losco, Italy	\$12	\$48
Super Tuscan, Altesino, Italy		\$50
Baby Brunello, Terre Nere, Italy		\$68
Super Tuscan, Perlato del Bosco, Italy		\$74
Super Tuscan, Grattamacco, Bolgheri, Italy		\$75
Super Tuscan, Roselli, Italy		\$115
Super Tuscan, Guado al Tasso, Bolgheri, Italy		\$250
Brunello di Montalcino, San Giorgio, Italy		\$145
Brunello di Montalcino, Capanna, Italy		\$160
Brunello di Montalcino, Casanova di Neri, Italy		\$245
Nero D'avola Riserva, Don Antonio, Italy		\$95
Barbera d'Alba, Guidobono, Italy		\$60
Baby Amarone Alanera, Zenato, Italy	\$13	\$52
Valpolicella Ripassa, Zenato, Italy		\$70
Amarone della Valpolicella, La Sorte, Italy	\$19	\$76
Amarone della Valpolicella, Zenato, Italy		\$165
Nebbiolo, Rivetto, Langhe, Italy		\$80
Barbaresco, Prunotto, Italy		\$110
Barolo, Vajra, Italy		\$90
Pinot Noir, Meiomi, California	\$13	\$52
Pinot Noir, Paul Hobbs, Sonoma		\$90
Merlot, Novelty Hill, Columbia Valley	\$14	\$56
Malbec, Saint Julia, Argentina	\$10	\$40
Malbec, Catena, Argentina		\$50
Cabernet, Viti di Mezzo, Italy	\$10	\$40
Cabernet, Ancient Peaks, Paso Robles		\$50
Cabernet, Daniel Cohn Bellacosa, California	\$15	\$60
Cabernet, Frank Family, Napa		\$125
Cabernet Vine Cliff, Napa		\$170
Cabernet, Carpe Vinum, Napa		\$190
Red Blend, Prisoner, Napa		\$95
Bourdeaux Blend, Thinchero, Napa		\$145

SPECIALTY COCKTAILS

THE WRONG BOAT MARTINI \$14
Cucumber & Mint Ketel One Botanical, St. Germain, lime

CORKED VESUVIO MOJITO \$13
Bacardi, lime, basil, raw sugar, soda

TWELVE TWENTY-SEVEN MULE \$13
Titos, Limoncello, Gingerbeer, mint

L'OSTELLO MARTINI \$14
Absolut Citron, Limoncello, fresh lemon, sugared rim

UNCLE PAESANO MARGARITA \$13
Don Julio, Amaretto, lemon, agave, salt rim

WHO'S ALFREDO MARTINI \$14
Absolut Vanilla, Kahlua, Espresso, Godiva

AS PER USUAL MARTINI \$14
Titos, Pama, Cointreau, lemon juice

THE EAR OF THE DONKEY \$13
Tanqueray, grapefruit, lime, rosemary

APEROL SPRITZ

The Original \$12
Aperol, Prosecco, orange

Picci Spritz \$13
Aperol, Absolut Peach, Prosecco

Hugo Spritz \$13
St. Germain, Prosecco, mint

BARREL AGED

NEGRONI \$13
Hendricks, Campari, Antica, blood orange juice

OLD FASHIONED \$15
Woodford, luxardo cherries, bitters

BEER \$6

DRAFT

Peroni, Stella, Yuengling, Goose Island IPA

BOTTLED

Budwiser, Bud Light, Miller Lite, Heineken, Michelob Ultra, Corona, St. Pauli NA



AFTER DINNER

Amaretto Disaronno \$12

Amaro del Capo \$12

Amaro Lucano \$11

Amaro Montenegro \$14

Baileys \$12

B&B \$13

Brandy Presidente \$10

Campari \$12

Chambord \$10

Crema di Limone \$9

Crema di Cappuccino \$9

Crema di Pistacchio \$9

Fernet Branca \$12

Frangelico \$11

Drambuie \$14

Dow's 20 Tawny Port \$15

Goldschlagger \$10

Grand Marnier \$13

Grappa Banfi \$14

Grappa Poli Sarpa Barrique \$15

Hennessy \$15

Limoncello \$8

Licor 43 \$10

Sambuca \$11

Sambuca Black \$10

Tuaca \$11

Vin Santo Di Chianti \$14