



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



ANTIPASTI

BURRATA \$18

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

BRUSCHETTA DI POMODORO \$10

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

FOCACCIA STELLA \$22

Pizza crust, arugula, cherry tomato, kalamata olives, feta cheese

POLPETTE DI NONNA \$10

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

CARPACCIO DI MANZO* \$19

Thinly sliced filet, arugula, shaved parmigiano, truffle oil

PARMIGIANA DI MELANZANE \$15

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 \$16

Crispy calamari, fried zucchini, marinara sauce

GAMBERONI AGLIO E OLIO \$19

Grilled jumbo shrimp, extra virgin olive oil, garlic, parsley, garlic crostini

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 RUCULA \$10

Arugula, tomato, red onion, shaved parmigiano, Limoncello emulsion

INSALATA DI CESARINA \$11

Romaine, croutons, shaved parmigiano, house caesar dressing

INSALATA DI POMODORO \$9

Mixed greens, fresh tomato, red onion, balsamic glaze

ZUPPA

Soup of the day \$9

PIZZA

Gluten free +\$3

MARGHERITA \$15

Tomato sauce, mozzarella, basil

QUATTRO FORMAGGI \$18

Mozzarella, gorgonzola, ricotta, parmigiano

DIAVOLA \$16

Tomato sauce, mozzarella, spicy salami

SALSICCIA, FUNGHI & TARTUFO \$20

Mozzarella, sausage, mushroom, truffle cream

PIZZA LIMONCELLO \$23

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

SALSICCIA & BROCCOLI \$19

Mozzarella, sausage, broccoli rabe, pecorino romano

VEGETARIANA \$18

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

PARMA \$21

Mozzarella, prosciutto, cherry tomato, arugula, shaved parmigiano

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

EXTRA TOPPINGS \$3 EACH

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



PASTA

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

SPAGHETTI MARINARA \$15
Spaghetti, marinara sauce

SPAGHETTI BOLOGNESE \$19
Spaghetti, house made meat sauce

FETTUCINE ALFREDO \$19
Fettuccine, cream, parmigiano

SPAGHETTI CARBONARA \$19
Spaghetti, pancetta, pecorino romano, egg, black pepper

FETTUCINE CON SALSICCIA \$23
Fettuccine, sausage, kalamata olives, fresh tomato sauce

ORECCHIETTE, SALSICCIA & BROCCOLI \$24
Orecchiette, Sausage, broccoli rabe, white wine, pecorino romano

LINGUINE ALLE VONGOLE \$26
Linguine, clams, olive oil, garlic, white wine, parsley

PENNE MARE E MONTI \$23
Penne, shrimp, mushroom, vodka sauce

GNOCCHI ALTESINI \$25
Potato dumpling, speck, gorgonzola cream sauce, chopped walnut

RAVIOLI ALL BOSCAIOLA \$26
Cheese ravioli, mushroom, sausage, vodka sauce

TORTELLINI ALLA VENEZIANA \$22
Tortellini, prosciutto, mushroom, sweet peas, parmigiano cream sauce

RISOTTO, GAMBERI & ASPARAGI \$33
Lemon risotto, shrimp, asparagus

CARNE

PARMIGIANA
Chicken \$27 Veal \$32
Lightly fried, tomato sauce, mozzarella, spaghetti marinara

PICCATA
Chicken \$27 Veal \$32
White wine, lemon-caper sauce, parmesan spinach, roasted potatoes

MARSALA
Chicken \$27 Veal \$32
Marsala wine sauce, mushroom, roasted potatoes, broccoli rabe

VITELLO ALLA MILANESE \$29
Breaded and fried, arugula, cherry tomatoes, shaved parmigiano

CARRE' DI AGNELLO \$37
Australian rack of lamb, mushroom, Barolo wine sauce, parmesan spinach, roasted potatoes

FILETTO AL GORGONZOLA \$40
8oz beef tenderloin, gorgonzola cream sauce, roasted potatoes, asparagus

PESCE

SALMONE ALLA PUTTANESCA* \$31
Salmon, fresh chopped tomatoes, kalamata olives, capers, anchovies

BACCALA ALLA PICCATA \$29
Cod, white wine, lemon-butter sauce, roasted potatoes, asparagus

CERNIA AL LIMONE \$36
Grouper, garlic, lemon-butter sauce, lemon risotto

CIOPPINO DI PESCE \$35
Shrimp, calamari, clams, salmon, cod, tomato broth, garlic crostini

CONTORNI

BROCCOLI RABE \$10
PARMESAN SPINACH \$9
ASPARAGUS \$10
ROASTED POTATOES \$8

SIDES OF PASTA

SPAGHETTI MARINARA \$10
SPAGHETTI AGLIO & OLIO \$10
FETTUCINE ALFREDO \$11
LEMON RISOTTO \$14

SPLIT DISHES \$2.50

20% gratuity added to parties of 5 or more

***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.



DESSERT

TIRAMISU \$10

Espresso soaked lady fingers, sweet marscapone, cocoa

CANNOLI SICILIANI \$11

Fried pastry dough, sweet ricotta cheese filling

SPUMONE \$11

Strawberry and pistachio ice cream, dark chocolate shell

CHOCOLATE TARTUFO \$11

Zabaglione and coffee ice cream, chocolate hazelnut shell

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 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

Frangelico \$11

Drambuie \$14

Goldschlagger \$10

Grand Marnier \$13

Grappa Candolini \$10

Grappa Berta \$14

Hennessy \$15

Limoncello \$8

Licor 43 \$10

Dow's 20 Port \$15

Sambuca \$11

Sambucca Black \$10

Southern Comfort \$10