

## MINESTRA E INSALATA

### PASTA E FAGIOLI • 9.95

Neapolitan Stew with Ditalini Pasta, Cannellini Beans, Tomato, Prosciutto, Grana Padano

### RIBOLITTA TOSCANA • 9.95

Tuscan Stew of Slow Cooked Cannellini Beans, Potatoes, Kale, Focaccia Croutons

### MISTA • 9.95

Farm Salad of Mixed Greens, Garden Vegetables, Shaved Grana Padano, House Vinaigrette

### CESARE • 10.95

Romaine, Lemon and Egg Dressing, Anchovy, Grana Padano, House-Made Croutons

Add Chicken 5.95 // Shrimp 8.95 // Salmon 9.95

## ANTIPASTI

### MUSSELS ARRABBIATA • 13.95

Farm Raised P.E.I. Mussels, Tomato Sea Broth, Spicy Calabrian Chillies, Garlic, Rustic Bread

### CALAMARI • 14.95

Fried Point Judith Calamari, Spicy Cherry Peppers, Arugula, Roasted Cherry Tomatoes, Lemon Aioli

### BURRATA • 15.95

Mozzarella with Creamy Center, Heirloom Cherry Tomatoes, Fresh Basil, EVOO

### GRANDMA ANGIE'S MEATBALLS • 12.95

San Marzano Marinara, Local Hand-Spun Ricotta Cheese

### CHICKEN WINGS • 14.95

Lightly Fried Chicken Wings with Spicy Calabrian Honey Butter, Whipped Blue Cheese

### ANTIPASTO DELLA CASA • 23.95

Selection of Cured Salume, Artisan Cheeses, Stuffed Banana Peppers, Marinated Olives

Before placing your order, please inform your server if a person in your party has a food allergy." (Not all ingredients are listed).

\*Consuming raw or undercooked shellfish, meats, fish, eggs, etc. can increase your risk of foodborne illness.

## EASTER BRUNCH

### CALZONE DI PASQUA • 18.95

Pizza Dough Folded with San Marzano Tomato, Fresh Basil, Mozzarella, Ricotta, Grana Padano Cheese, Spinach

### AMATRICANA EGGS\* • 15.95

Crispy Guanciale, Caramelized Onions, Eggs Baked in Crushed Tomatoes, Rustic Bread

### SHORT RIB HASH\* • 16.95

2 Sunny Eggs, Roasted Peppers, Potatoes, Caramelized Onions, Rustic Bread

### SEAFOOD CAKE BENEDICT\* • 22.95

Seafood Cake, Poached Eggs, Gorgonzola Sauce, Spinach, Roasted Potatoes

### VEGETABLE FRITTATA • 15.95

Seasonal Vegetables, Fontina, Arugula, Roasted Potatoes, Rustic Bread

### LOBSTER CREPE • 23.95

Lobster Meat, Mushroom, Ricotta Cheese Stuffed Crepe, Creme Fraiche, Sherry Shallot Cream Sauce

### PANCAKES • 14.95

Whipped Ricotta, Fresh Berries, Orange Zest, Organic Vermont Maple Syrup

### BOMBOLINI • 10.95

Italian Hole-Less Potato Doughnut Filled with Nutella and Vanilla Cream

### BREAKFAST SANDWICH • 14.95

Thickcut Italian Bacon, Fontina Cheese, Eggs, Horseradish and Mustard Aioli, French Fries

### FRENCH TOAST • 15.95

Strawberries, Maple Mascarpone, Organic Vermont Maple Syrup

## PASTA

### MEZZE RIGATONI PINK VODKA SAUCE • 19.95

San Marzano Tomatoes, Cream, Pecorino Romano, Chili

Add Grilled Chicken 5.95 // Sausage 5.95 // Vegan Sausage 5.95 // Shrimp 8.95

### MACCHERONI CON RAGU NAPOLETANO • 22.95

Sunday Gravy, House Made Meatballs, Fresh Ricotta

### PAPPARDELLE BOLOGNESE • 23.95

Slow Braised Beef Ragù, Pecorino Romano

### SPAGHETTI ALLA CARBORNARA\* • 22.95

Fresh Farm Eggs. Pecorino Romano Cheese, Black Pepper, Crispy Guanciale

## SECONDI

### SESAME SEARED TUNA\* • 25.95

Mixed Greens, Julienned Vegetables, Pickled Ginger, Crispy Wontons, Soy Glaze, Cucumber Wasabi Dressing

### PICCATA: CHICKEN • 22.95. VEAL • 29.95

Lemon, White Wine, Caper Butter Sauce, Herb-Roasted Potatoes, Green Beans

### PARMIGIANA: EGGPLANT • 18.95 CHICKEN • 22.95 VEAL • 29.95

Breaded and Pan-Fried, Mozzarella, San Marzano Tomato Sauce, Maccheroni

## PANINI

oven baked sandwiches with fries

### MELANZANE PARMIGIANO • 13.95

Lightly Fried Eggplant, Mozzarella, San Marzano Marinara, Sub Roll

### CHICKEN PARMIGIANO • 13.95

Breaded Chicken Breast, Mozzarella, San Marzano Marinara, Sub Roll

### MEATBALL • 13.95

Housemade Meatballs, San Marzano Marinara, Mozzarella, Parmigiano, Sub Roll

## PIZZE

### 14" THIN CRUST PIZZA

### ROSSO

#### MARGHERITA • 17.95

San Marzano Tomato, Fior di latte, Basil, Evoo,

#### PEPPERONI • 19.95

Pepperoni, Fior di latte, Calabrian Oregano, Pecorino Romano

#### ROSA • 21.95

Pink Vodka Sauce, Caramelized Onions, Fontina, Pecorino, Mozzarella, Ricotta, Italian Ground Sausage

### BIANCO

#### PROSCIUTTO E ARUGULA • 21.95

Prosciutto di Parma, Arugula, Figs, Caramelized Onions, Gorgonzola, Fontina Cheese, Balsamic

#### FUNGHI • 20.95

Mixed Mushrooms, Caramelized Onions, Roasted Garlic, Ricotta, Mozzarella, Pecorino

#### QUATTRO FORMAGGI • 21.95

Smoked Mozzarella, Ricotta, Fontina, Gorgonzola, Roasted Garlic

## GRANDMA PIZZA

### SQUARE THICK CRUST PIZZA

#### CHEESE • 20.95

Fior di latte, Basil, Evoo, Pecorino Romano

#### PEPPERONI MVP • 23.95

Pepperoni, Pickled Jalapeño, Hot Honey

#### CARDINALE • 23.95

Pink Vodka Sauce, Roasted Garlic, Italian Sausage

AVAILABLE GLUTEN FREE