

STARTERS

MARINATED OLIVES

served warmed with Spanish
marcona almonds \$4

BREAD TO SHARE

honey butter \$4
olive oil & flake salt \$5
goat cheese & almond \$6
warm truffled ricotta \$7

CHILI-ROAST CARROTS

honey butter \$3

ROASTED CAULIFLOWER

fontina & peas \$5

CRISPY EGGPLANT

breaded & baked
with parmesan over romesco \$5

WHITE ANCHOVY CROSTINI

focaccia, aioli, bruschetta
tomato & arugula \$6

ANTIPASTO PLATE

salami, provolone, olive, artichoke,
red pepper, warm focaccia \$8

SHRIMP SCAMPI

scampi butter, fennel, red pepper, arugula,
cherry tomato, garlic, chili flake \$11

NANA'S MEATBALLS

sauce, parmesan & focaccia \$9

MEZZE PLATE

dolmas, white bean spread, eggplant caponata,
goat cheese stuffed peppers, warm focaccia \$8

SAUSAGE & BROCCOLI RABE

hot Italian sausage
tossed in garlic oil \$9

PEI MUSSELS

fennel, cherry tomatoes, garlic, white wine,
butter, parsley & focaccia \$9



SALADS

HOUSE SALAD

field greens in honey-balsamic vinaigrette \$6
add goat cheese & almonds \$8

CAESAR SALAD

Classic or Fire-Roasted...
romaine, croutons & parmesan \$9

GREEK SALAD

shredded romaine with olives, tomatoes, feta, red
onion & red peppers, lemon-oregano dressing \$8

RADICCHIO & ENDIVE SALAD

arugula, parmesan, truffle oil
& aged balsamic \$8

BEEF & WALNUT SALAD

arugula, ricotta salata & pepperoncini
in honey-balsamic \$9

BLT SALAD

tomatoes, toast & bacon in pesto-vinaigrette
over field greens \$10

*ADD TO YOUR SALADS~

- ~Chicken \$2
- ~Shrimp \$3
- ~Crispy Prosciutto \$3
- ~Cod Cake \$5
- ~Sirloin \$6

KIDS

MEATBALL

with focaccia or linguini
(gluten-free pasta available)

MEATS & CHEESE

pepperoni, salami, provolone,
mozzarella & green beans

CHEESE PIZZA

CREAMY MAC & CHEESE

(gluten-free pasta available)

\$5 each

ENTREES

RICOTTA MAC & CHEESE*

penne in ricotta & tomato sauce,
mozzarella, parmesan & spinach \$12

CIOPPINO

cod, shrimp, mussels, potatoes, aioli, &
green beans in a spicy white wine-tomato broth \$18.50

STEAK & SHRIMP SCAMPI

a 10oz or 5oz sirloin with shrimp in scampi butter,
roasted potatoes, zucchini & carrots \$19/\$24

COD CAKE PUTTANESCA

pan seared cod cakes with puttanesca fresca,
roast potatoes, green beans and aioli \$15

PASTA BOLOGNESE*

linguini with pork & beef short rib bolognese,
ricotta salata & roasted zucchini \$17

FAZZIOLETTI CREPE

truffled roasted tomato sauce, ricotta, zucchini,
eggplant, mushrooms, Swiss chard,
peppers & onions \$14

CHICKEN CACCIATORE

Murray's airline breast stewed with peppers,
mushrooms & tomatoes, broccoli rabe
& house-made gnocchi \$17

LINGUINI & NANA'S MEATBALLS*

Swiss chard & parmesan \$16.50

WOOD-FIRED PIES BUILD YOUR OWN!

Start with the Basic Pie: \$9

fresh & grated mozzarella

Choose a Sauce:

Marinara, Bruschetta Tomato,
Basil Pesto or a White Pie.

Add your Favorite Toppings:

.50 ea

fresh tomato, roast tomato, pesto,
lemon, zucchini, chili flake, egg,
red onion, caramelized onion

1.00 ea

spinach, arugula, mushroom, olive, fennel, roasted
whole garlic, roast red pepper, artichoke, breaded
eggplant, provolone, ricotta salata, pineapple, herbed
ricotta

2.00 ea

bacon, fresh mozzarella, parmesan, pecorino, potato,
hot Italian sausage, chicken, pepperoni, meatball,
prosciutto, broccoli rabe, shrimp, white anchovies,
ham, feta, manchego, goat cheese

CUSTOM PIES

MARGHERITA

fresh mozzarella, bruschetta tomato,
garlic & basil \$9

PEPPERONI & MUSHROOM

caramelized onion, roasted tomato,
mozzarella \$13

ARTICHOKE & PESTO

spinach, fresh mozzarella, parmesan \$13

MEATBALL

tomato sauce, roasted pepper, onion,
ricotta, mozzarella, parmesan \$13

PROSCIUTTO, CHICKEN & SPINACH

red onion, mozzarella, pecorino \$14

CATALAN SHRIMP

manchego, arugula, garlic, chili flakes \$14

POTATO & GARLIC

fontina, parmesan,
rosemary, sea salt \$13

CUBANO

mojo marinated slow roast pork, ham,
provolone, pickles, aioli & mozzarella \$14

FOUR CHEESE

ricotta, pecorino, mozzarella
& manchego with minced garlic,
chili flake, zucchini & walnuts \$13

EGGPLANT PIZZA

eggplant caponata, goat cheese,
roasted cauliflower \$13

PIZZA FAGIOLI

white beans, bruschetta tomato,
arugula, aged balsamic \$12

GLUTEN-FREE AVAILABLE

pizza dough...add \$5

fusilli pasta...add \$1

