

ANTIPASTI

- BAKED CLAMS** | 13
Little Necks, Bread Crumbs, Garlic, Olive Oil
- EGGPLANT ROLLATINI** | 10
Stuffed with Ricotta, Rolled, Baked, Marinara
- RICOTTA EN COROZZA** | 10
Breaded, Fried, Marinara
- SPIEDINI ALLA ROMANA** | 11
Mozzarella with Italian Bread, Lightly Fried, Lemon, Anchovy, Capers, White Wine
- SPIEDINI SICILIANA** | 14
Sliced Veal, Bread Crumbs & Parmigiano Reggiano
- MOZZARELLA & TOMATO** | 10
- MUSHROOM GRATINE** | 12
Mixed Mushrooms, Marsala, Bread Crumbs, Parmigiano-Reggiano
- MEATBALL INSALATA** | 11
Homemade Meatball with Marinara, Traditional Italian Salad
- PASTINA** | 9
with Butter and Cheese
- ZUCCHINI TWO WAY** | 12
Sliced-Breaded & Shoestring-Flour Dusted, Lightly Fried, Marinara
- SAUSAGE, PEPPER & ONION** | 11
- WOOD OVEN ROASTED WINGS** | 14
Dry Rub or Aglio Olio
- ITALIAN RIBS** | 15
Dry Rubbed Ribs, Slow Cooked in a Wood Oven with Cherry Peppers & Long Hots
- ZUPPA DI MUSSELS** | 15
Red or White

HOT ANTIPASTO PLATTER

- BAKED CLAMS**
EGGPLANT ROLLATINI
CALAMARI OREGANATA
MUSSELS FRA DIAVOLO
18pp for 2 or More

CLAM BAR SPECIALS

- Served with Medium or Hot Sauce
- FRIED CALAMARI** | 14
- FRIED SHRIMP** | 15
- SHRIMP & CALAMARI** | 16
- SCUNGILLI** | 22
- TRIO OF SHRIMP, CALAMARI, SCUNGILLI** | 22



RISTORANTE • BAR • PIZZERIA

SALUMI

- SOPPRESATTO** ▪ **CACCIATORINI** (hot or sweet)
MORTADELLA ▪ **CAPICOLA**
per piece | 6 selection of three | 17

PROSCIUTTOS

- SAN DANIELLE** | 9
DI PARMA | 12
SPECK | 9
selection of all | 25

FORMAGGIO

- Served with Almonds, Honey, Dried Cherries
PARMIGIANO REGGIANO ▪ **TARTUFO FONTINA** ▪ **GORGANZOLA** ▪ **PROVOLONE**
per piece | 6 selection of three | 17

MOZZARELLA

- WARM MOZZARELLA** | 10
BURRATA | 11
MOZZARELLA DI BUFALA | 12

TASTING

- TWO SALUMI** ▪ **TWO FORMAGGIO**
TWO MOZZARELLA | 25

INSALATA & ZUPPA

- CLASSIC ITALIAN** | SM 9 / LG 16 ▪ **TRI COLORE** | SM 10 / LG 18 ▪ **ARUGULA** | SM 10 / LG 18
CAESAR | SM 10 / LG 18 ▪ **TOMATO/ONION** | SM 10 / LG 18 (with mozzarella add 2/4)

- FEAST SALAD** | for 2 / 25 for 4 / 40
Mixed Greens, Sun-Dried Tomatoes, Roasted Peppers, Black Olives, Fresh Mozzarella, Dried Sausage, Prosciutto, Oil and Vinegar

- ZUPPA PASTA FAGIOLI** | 9

PASTA & RISOTTO

LONG PASTA

- CAPELLINI ALLA FEAST** | 19 Spicy Marinara, Fresh Mozzarella, Arugula
- SPAGHETTI CARTOCCIO** | 22 Shrimp, Prosciutto, Cognac, Cream, Baked in Foil
- BUCATINI AMATRICIANA** | 18 Guanciale, Onions, Plum Tomato
- BUCATINI CARBONARA** | 18 Guanciale, Cream, Pecorino, Egg Yolk
- LINGUINE WHITE CLAM SAUCE** | 20 Fresh Clams, Garlic, Extra Virgin Olive Oil
- LINGUINE AGLIO OLIO** | 15 Garlic, Extra Virgin Olive Oil
- PAPPARDELLE BOLOGNESE** | 20 Slow Cooked Meat Sauce, Touch of Cream
- FETTUCINE ALFREDO** | 16 Cream, Parmigiano-Reggiano

SHORT PASTA

- RIGATONI TOMATO BASIL** | 15 Fresh Plum Tomato, Basil, Garlic, Peperoncino
- FILETTO DI POMODORO** | 18 Prosciutto, Onions, Fresh Plum Tomato
- PENNE ARRABIATA** | 16 Tomatoes, Peperoncino, Garlic
- RAVIOLI MARINARA** | 16 Homemade Cheese Ravioli, Marinara Sauce
- RIGATONI VODKA** | 16 Crispy Pancetta, Shallots, Tomato Cream
- CAVATELLI** | 18 Fresh Cavatelli, Broccoli Rabe, Sausage
- RISOTTO FUNGHI** | 18 Risotto with Mixed Mushrooms
- RISOTTO FRUTTI DI MARE** | 18 Shrimp, Clams, Mussels, Calamari

AL FORNO (Oven Baked)

- BAKED ZITI** | 18 Pasta Layered with Marinara, Ricotta Mozzarella
- LASAGNA** | 18 Fresh Pasta Sheets Layered with Marinara, Mozzarella, Ricotta
- EGGPLANT PARMIGIANA** | 16 Sliced, Breaded, Fried, Layered with Marinara and Mozzarella
- RAVIOLI PARMIGIANA** | 19 Homemade Ravioli Layered with Mozzarella and Marinara Sauce
- GNOCCHI SORRENTINO** | 21 Homemade Ricotta-Gnocchi Marinara, Baked with Mozzarella in Pizza Crust Bowl

SECONDI

POLLO

- CHICKEN PARMIGIANA** | 21
Pounded, Breaded, Fried with Marinara, Mozzarella
- CHICKEN SCARPARELLO** | 24
Pan Sautéed with Sausage, Potatoes, Lemon, White Wine, Herbs
- CHICKEN RITA** | 22
Baked, on the Bone, Coated in Italian Bread Crumbs
- CHICKEN LEMON** | 22
Baked, On the Bone, Lemon, White Wine, Extra Virgin Olive Oil
- CHICKEN MILANESE** | 21
Pounded, Breaded, Fried, Topped with Arugula, Radicchio, Cherry Tomato
- CHICKEN FRANCESE** | 21
Dipped in Egg Batter, Sautéed White Wine, Lemon, Butter
- CHICKEN SAVOY** | 22
Baked, On the Bone, Balsamic Garlic Reduction
- CHICKEN "JR"** | 25
Boneless, Baked, Stuffed with Prosciutto, Italian Bread Crumbs, Topped with Mushroom Marsala Sauce

VITELLO

- VEAL PARMIGIANA** | 25
Pounded, Breaded, Fried with Marinara, Mozzarella
- VEAL MARSALA** | 25
Sautéed Scallopini Topped with Mushrooms, Marsala
- VEAL MILANESE** | 25
Pounded, Breaded, Fried, Topped with Arugula, Radicchio, Cherry Tomato
- VEAL MARTINI** | 26
Parmesan Crusted, Sautéed with Mushrooms, Sundried Tomato, White Wine, Touch of Tomato
- VEAL FRANCESE** | 25
Scallopini Dipped in Egg, Sautéed, Wine, Lemon, Butter

BISTECCA AND MAIALE

- PORK CHOP** | 24
Porterhouse Pork Chop with Hot & Sweet Vinegar Peppers
- STUFFED PORK CHOP** | 25
Porterhouse Stuffed with Prosciutto and Mozzarella, Breaded, Fried, Topped with Mushroom Truffle Cream Sauce
- TWIN PORK CHOP OREGANATA** | 28
Breaded, Fried, Served with Pink Fra Diavolo Sauce
- TUSCAN HERBED RIBEYE** | 32
- STEAK PIZZAIOLA** | 28
Sirloin, Peppers, Onions, Mushrooms, Touch of Tomato
- STEAK MILANESE** | 25
Pounded, Breaded, Fried, Topped with Arugula, Radicchio, Cherry Tomato

PESCE

- SHRIMP PARMIGIANA** | 28
Breaded, Fried, Served with Marinara, Mozzarella
- SHRIMP FRANCESE** | 28
Dipped in Egg Batter, Sautéed White Wine, Lemon, Butter
- SHRIMP SCAMPI** | 28
White Wine, Lemon, Butter, Garlic, Olive Oil, Parsley
- SHRIMP FRA DIAVOLO** | 28
Breaded, Fried, Spicy Fra Diavolo Sauce
- SHRIMP OREGANATA** | 28
Topped with Seasoned Bread Crumbs, Garlic, Olive Oil
- SOLE FRANCESE** | 28
Dipped in Egg Batter, Sautéed White Wine, Lemon, Butter
- SOLE OREGANATA** | 28
Topped with Seasoned Bread Crumbs, Garlic, Olive Oil
- GRILLED SALMON** | 28

CONTORNI

- BROCCOLI DI RABE** | 10 ▪ **STRING BEANS** | 8 ▪ **BROCCOLI** | 8
SPINACH | 8 ▪ **CARROTS** | 8 ▪ **POTATO CROQUETS** | 6 ▪ **LONG HOTS** | 8

FEAST FAMILY STYLE

Parties of 6 or More, Served with House Wine or Sangria

- PIZZA MARGHERITA, MOZZARELLA & TOMATO, EGGPLANT PARM, FRIED CALAMARI, BAKED CLAMS, PASTA, STEAK PIZZAIOLO, CHICKEN SCARPARELLO** | 50 PP

- PIZZA MARGHERITA, MOZZARELLA & TOMATO, EGGPLANT PARM, FRIED CALAMARI, BAKED CLAMS, MEATBALLS, PASTA, TUSCAN RIBEYE, CHICKEN SCARPARELLO, SHRIMP OREGANATA** | 60PP

PIZZA AL FORNO A LEGNA

ROSSO

- MARGHERITA** | 16
San Marzano D.O.P., Mozzarella, Basil
- PALERMO** | 22
Grandma Sicilian, San Mariano Sauce, Fresh Mozzarella, Buffalo Mozzarella, Patmignano Reggiano & Basil
- BLUSH** | 16
Brandy Cream, Plum Tomato Sauce, Fresh Mozzarella
- CHICKEN PARM** | 19
Breaded Chicken, Plum Tomato Sauce, Fresh Mozzarella
- MARGHERITA DOP** | 17
San Marzano D.O.P., Bufala Mozzarella, Basil
- MARINARA** | 15
Roasted Garlic, Parmigiano -Eggiano
- BURRATA** | 18
San Marzano D.O.P., Melted Burrata, Basil
- JERSEY SHORE** | 16
Mozzarella Bottom, Plum Tomato Sauce Swirled on Top

BIANCO

- QUATTRO FORMAGGIO** | 18
Mozzarella, Asiago, Grana Padano, Provolone
- WHITE TRUFFLE** | 26
Fresh Mozzarella, Truffle Cream, Mushrooms, Shaved Truffle
- FRANCESCA** | 18
Asiago, Red Onion, Salami, Artichoke
- CARBONARA** | 18
Guanciale, Parmigiano-Reggiano, Fresh Cracked Egg
- BIANCA** | 18
Fresh Mozzarella, Pecorino, Ricotta, Garlic, Extra Virgin Olive Oil
- CLAM PIE** | 19
Fresh Clams, Grana Padano, Garlic, Extra Virgin Olive Oil, Peperoncino
- CALABRIA** | 18
Italian Long Hots, Fresh Mozzarella, Red Onion, Roasted Garlic, Crumbled Sausage
- SAN GENNARO** | 18
Sausage, Peppers, Onions, Fresh Mozzarella
- FUNGHI MISTI** | 19
Smoked Mozzarella, Sautéed Mushrooms, Parmigiana-Reggiano

MAMA BOTTA'S SUNDAY DINNER

Please Join Us on Sundays for Our Homemade Sunday Gravy with Slow Braised Ribs, Meatballs, Sausage & Braciola | 25