



Appetizer

Meatballs	\$20
Ground Beef, Pork, Veal, Garlic, Parmesan, Seasoned Breadcrumbs	
Baked Clams	\$21
Little Neck, Seasoned Breadcrumb Stuffing	
Fritto Misto	\$29
Fried, Calamari, Shrimp, Cod, Zucchini, Garlic Aioli, Marinara Sauce	
Mozzarella in Carrozza	\$19
Fried, Fresh Mozzarella Sandwich	
Stuffed Mushrooms	\$25
Broiled Crimini Mushrooms, Crab, Shrimp, Parmesan and Mozzarella Stuffing	
Mussels Arrabiata	\$29
Shallots, Garlic, Chili Flake, San Marzano Tomatoes, White Wine	

Salad

House Salad	\$17
Green leaf, Iceberg, Cucumber, Endive, Radicchio, Red Onion, Fennel, Roma Tomato, House Vinaigrette	
Seafood Salad	\$33
Calamari, Crab, Lobster, Shrimp, Lemon Citronette	
Caesar Salad	\$19
Romaine Hearts, Caesar Dressing, Ciabatta Croutons, Parmesan	
Milanese Salad	\$19
Baby Arugula, Sliced Red Onion, Cherry Tomatoes, Shaved Parmesan	
Roasted Red Peppers & Mozzarella	\$20
Golden Raisins, Pine Nuts, Garlic, Olive Oil, Fresh Buffalo Mozzarella	
Roasted Heirloom Beets	\$23
Baby Gem Lettuce, Roasted Red & Yellow Beets, Gorgonzola Crumbles, Toasted Walnuts, House Vinaigrette, Balsamic Glaze	



Pasta



Salsa alla Marinara	\$20	Shrimp Scampi	\$40
San Marzano Tomato Sauce, Basil, Choice of Pasta		Sauteed Jumbo Shrimp, Lemon, Butter, Garlic White Wine, Angel Hair	
Rigatoni Bolognese	\$30	Gnocchi Pesto alla Pollo	\$29
Ground Beef, Pork and Veal, San Marzano Tomatoes		Grilled Chicken Breast over Gnocchi, Pesto, Cream, Sundried Tomatoes	
Penne alla Vodka	\$28	Fiocchi	\$28
San Marzano Tomatoes, Prosciutto Cotto, Vodka, Cream		Beggar Purse Ravioli, Ricotta, and Bartlett Pear Filling, Brown Butter, Sage, Dried Cranberries	
Linguini & Clams	\$35	Pappardelle Ragu	\$29
Manilla Clams, Garlic, White Wine, Parsley		Braised Short Rib, Crushed Tomatoes, Red Wine, Onion, Garlic,	
Rigatoni Pomodoro	\$21	Sausage & Pepper Cavatappi	\$28
Crushed San Marzano Tomatoes, Onion, Garlic, Fresh Basil		Sweet and Spicy Sausage, Onion, Bell Peppers, Garlic, Arrabiatta Sauce	
Fusilli Carbonara	\$30		
Pancetta, Egg, Black Pepper, Pecorino Romano			

Entree

New York Pizzaiola **\$68**
12 oz. New York Strip, Cast Iron Skillet Seared,
Roasted San Marzano Tomatoes, Garlic, Onion, EV00,
Served with Crispy Fingerling Potatoes

Pork Chop **\$47**
Niman Ranch, Pan Seared Chops,
Hot and Sweet Cherry Peppers, Garlic, Butter,
White Wine

Porterhouse **\$160**
40 oz. Cast Iron Skillet Seared, Fresh Thyme,
Whole Garlic Clove, Plugra Butter
Served with Crispy Fingerling Potatoes

Chicken Scarpariello **\$44**
Roasted Bone-In Chicken, Sausage, Cherry Peppers,
Bell Peppers, Onion, Garlic, White Wine Reduction

Alla Parmigiana

Lightly Breaded, Pounded Thin, Fried, Smothered in our Famous Marinara Sauce with
Melted Mozzarella and Parmesan Cheese

Bone-In Veal Chop **\$57** **Chicken Breast** **\$31** **Eggplant** **\$29**

Tuscan Salmon **\$45**
8 oz. Atlantic Filet, Pan Seared, Sun Dried Tomatoes,
White Wine, Shallot, Garlic, Sauteed Spinach

Veal Scaloppini **\$42**
Tenderloin Medallions, Pan Seared,
Sauce Choice:
Picatta- Lemon, Butter, Capers, White Wine
Marsala- Cremini Mushrooms, Marsala Wine

Lemon Chicken **\$32**
Bone-In Broiled Half Chicken,
Uncle Vincent’s Famous Warm Lemon Vinaigrette

Chicken Milanese **\$32**
Boneless Breast of Chicken, Breaded and Fried,
Baby Arugula, Cherry Tomatoes, Red Onion,
House Vinaigrette, Shaved Parmesan Cheese

Contorni

Fingerling Potatoes **\$13**

Grilled Asparagus **\$14**

Peas and Prosciutto **\$14**
Baby Peas, Prosciutto Cotto, Onion
Garlic, Olive Oil

Sauteed Vegetable **\$14**
Choice:
Broccoli Rabe, Asparagus, Spinach

Side of Pasta **\$15**
Choice:
Marinara, Pomodoro, Aglio e Olio

Chef Boris’ Sunday Gravy

Sunday Night Only
Limited Availability

Slow Braised All Day in Marinara

Beef Bracirole

Short Rib

Meatballs

Hot & Sweet Sausage

Rigatoni Pasta with Marinara Gravy

House Salad

\$120 For Two