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BAKED CLAMS- 8 LITTLE NECK CLAMS | BREAD CRUMBS | LEMON WHITE WINE. 12

CLAMS & SHRIMP OREGANATO- 4 LITTLE NECK CLAMS | 2 SHRIMP. 14

BERGAMO'S FRIED CALAMARI- TOPPED WITH FRIED ZUCCHINI, CARROTS, APPLES. 13

MEATBALLS- 4 BRAISED MEATBALLS | OVER SOFT POLENTA. 12

BURRATA DIVINE- MOZZARELLA FILLED WITH CREAM | OVER GRILLED EGGPLANT | TRUFFLE HONEY. 13 GF

GRILLED OCTOPUS- PORTOBELLO | ROASTED POTATOES | BABY PEPPERS | OVER EGGPLANT PUREE. 16 GF

POT OF MUSSELS- RICH TOMATO SHRIMP BROTH | DICED VEGGIES | GARLIC BREAD. 11

ARTICHOKE HEARTS OREGANATO- STUFFED WITH CHEESE, RAISINS, PINE NUTS, & BREAD CRUMBS | GORGONZOLA SAUCE. 12

CAST IRON EGGPLANT- EGGPLANT PARM | BAKED IN A CAST IRON SKILLET. 10

PORTOBELLO DI MODENA- GRILL PORTOBELLO CAP | ROASTED PEPPERS | FRESH MOZZARELLA ARUGULA | BALSAMIC. 11 GF

ANTIPASTO BOARD- FOR TWO: 24 / FOR FOUR: 44- PROSCIUTTO | SOPPRESSATA | SALAMI FIG ALMOND CAKE | OLIVES | MIXED CHEESES.

POT OF CLAMS- 10 LITTLE NECKS | GARLIC & WHITE WINE BROTH | GARLIC BREAD. 12

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GRILLED SAUSAGE- CHEESE & PARSLEY SAUSAGE (2) | BAKED IN A CAST IRON SKILLET BROCCOLI RABE | SUNDRIED TOMATO | BLACK OLIVES | GARLIC BREAD. 11

MOZZARELLA CAPRESE- HOMEMADE | TOMATO | BASIL | E.V.O.O. | BALSAMIC REDUCTION. 12 GF

All Prepared From Raw Vegetables



SOUPS

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GRANDMA'S MINISTRONE- MIXED VEGETABLE STEW | PASTA | BROTH. 8

PASTA FAGIOLI- CANNELLINI BEANS | VEGETABLES | PASTA. 8

WINTER SOUP- KALE | SPINACH | PEAS | EGG WHITES | CHICKEN BROTH. 8 GF

BUTTERNUT SQUASH- ROASTED SQUASH PUREE. 8 GF



SALADS

ADD ONS

CHICKEN 6 | SHRIMP 9 | SKIRT STEAK 8 | AHI TUNA 9

HOUSE- MIX GREENS | CROUTONS | CUCUMBER | TOMATO | RED ONION | CARROTS | RED WINE VIAIGRETTE. 9 GF

CAESAR- ROMAINE | CROUTONS | HOUSE MADE DRESSING. 9

KALE- TUSCAN KALE | SPINACH | MARINATED MUSHROOMS | RICOTTA SALATA. 9 GF

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LA SIRIOLA- FIELD GREENS | APPLE | WALNUTS | CARROTS | CITRUS DRESSING. 8 GF

BEET SALAD- BABY ARUGULA | WALNUTS | CRAISINS | GOAT CHEESE | WALNUT DRESSING. 8 GF

POACHED PEAR- ARUGULA | ALMOND | GORGONZOLA | PROSCIUTTO CRISP | CHAMPAGNE DRESSING. 8 GF

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Fresh Pastas Made In House | Flour Imported From Italy

LINGUINE FRUTTA DI MARE- CLAMS | BABY SHRIMP, SCALLOPS | CALAMARI | MUSSELS. 24

PENNE VODKA- VODKA | TOMATO | CREAM | BASIL. 18 SHRIMP or CHICKEN- ADD 4

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PAPPARDELLE FILETTO DI POMODORO- ONIONS | PROSCIUTTO | PLUM TOMATO | BASIL. 18

ORECCHIETTE BARESE- BROCCOLI RABE | CRUMBLE SAUSAGE | GARLIC & OIL. 18

CAST IRON LASAGNA- LAYERS OF FRESH THIN PASTA | GROUND BEEF & PORK | MOZZARELLA. 19

ZUCCHINI PASTA- BUCATINI PASTA | ZUCCHINI | PINE NUTS | RAISINS | GARLIC & OIL | BREADCRUMBS. 19

LINGUINE & WHITE CLAMS SAUCE- LINGUINE FINI PASTA | LITTLE NECK CLAMS | WHITE WINE. 19

FETTUCCINE BOLOGNESE- FRESH PASTA | MEAT SAUCE | PEAS. 20

GNOCCHI AL PESTO- HOMEMADE POTATO GNOCCHI | PESTO | CHOPPED TOMATO. 18

SPAGHETTI & MEATBALLS- 3 MEAT BALLS | TOMATO SAUCE | BASIL. 20

HOMEMADE RAVIOLI- 7 CHEESE RAVIOLI | MARINARA | BASIL. 20

BAKED ZITI- BAKED IN CAST IRON SKILLET | CRISPY TOP | TOMATO | FRESH MOZZARELLA. 17

SMOKED GNOCCHI- TOMATO SAUCE | MUSHROOM | SMOKED MOZZARELLA. 19

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SACCHETTINI- CHEESE & PEAR FILLED PURSE PASTA | WALNUTS | ARUGULA | BROWN BUTTER SAGE SAUCE. 24

RIGATONI MARINARA- SAN MARZANO PLUM TOMATOES | GARLIC | BASIL. 18

PENNE BROCCOLI- GARLIC & OIL | GRATED CHEESE | TOASTED BREAD CRUMBS. 18

SUNDAY SAUCE -BRACIOLE | SAUSAGE | MEATBALLS | RIGATONI PASTA | SIDE RICOTTA. 25 -ONLY SUNDAYS

**PENNE GLUTEN FREE ADD 3
WHOLE WHEAT LINGUINE ADD 2**

VEGETARIAN ENTREE

EGGPLANT PARMIGIANA - CLASSIC PARMIGIANA | SERVED WITH SPAGHETTI GARLIC & OIL. 21

DOUBLE PORTOBELLO - 2 MUSHROOM CAPS BAKED WITH GOAT CHEESE
OVER FIELD GREENS | TOMATO | PESTO DRIZZLE. 22 GF

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GRILLED VEGETABLES- SEASONAL VEGETABLES | DRIZZLE BALSAMIC REDUCTION | DRIED FIGS. 18 GF

CREAMY POLENTA- MUSHROOMS | ZUCCHINI | GOAT CHEESE | OVER SOFT POLENTA. 20 GF

VEGETABLE GRATIN-GRILLED SEASONAL VEGETABLES | SPRINKLED WITH GRATED CHEESE & BREAD
CRUMBS | OVER LIGHT TOMATO SAUCE. 19

VEG & EGG-ROASTED CAULIFLOWER | POTATOE | MUSHROOM | TOPPED POACHED EGG | TRUFFLE OIL. 22 GF

SIDES

ROASTED CAULIFLOWER- ONIONS | PARMIGIANO | TOUCH RED PEPPER FLAKES. 8 GF

SPINACH- SAUTEED WITH GARLIC & OIL. 8 GF

BROCCOLI RABE- SAUTEED WITH GARLIC & OIL. 9 GF

TRUFFLE FRIES- TRIPLE COOKED | ROASTED GARLIC TRUFFLE AIOLI. 8

ROASTED POTATOES- RED POTATOES | GARLIC | HERBS. 7 GF

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POTATO CROQUETTE- 3 CROQUETTES. 7

STRING BEAN ALMONDINE- BROWN BUTTER | SHALLOTS | ALMONDS. 9 GF

BROCCOLI- GARLIC & OIL. 7 GF

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- CHICKEN PROSECCO- SAUTEED BREAST | ARTICHOKE | SUN DRIED TOMATO | PROSECCO SAUCE. 25 GF
- CHICKEN FRANCESE- SAUTEED CHICKEN BREAST | EGGWASH | LEMON WHITE WINE SAUCE. 23 GF
- POLLO BALSAMIC- PAN SEARED | ROASTED PEPPERS | FRESH MOZZARELLA | BALSAMIC SAUCE. 23 GF
- CHICKEN MARSALA- SAUTED MUSHROOMS | MARSALA WINE SAUCE. 23 GF
- SCARPARELLO- BONE IN CHICKEN | CRUMBLE SAUSAGE | ROSEMARY LEMON WHITE WINE SAUCE. 23
- GIAMBOTTA- BONE IN CHICKEN | SWEET PEPPERS | SLICED SAUSAGE | POTATO | ZUCCHINI | ONIONS
GARLIC & HERBS | SHERRY WINE SAUCE. 23
- CHICKEN PARMIGIANA- CLASSIC PARMIGIANA | SERVED WITH SPAGHETTI GARLIC & OIL. 25
- GRILLED CHICKEN PAILLARD- POUNDED CHICKEN BREAST | TOPPED WITH ARUGULA, DICED
MOZZARELLA, RED ONIONS, KALAMATA OLIVES, TOMATOES
BALSAMIC REDUCTION. 23 GF
- CHICKEN OREGANATA- SAUTED | SPINACH | BREAD CRUMBS | CAPER LEMON WINE SAUCE. 23
- POLLO CAPRICCIOSA- BREADED PAN FRIED | TOPPED WITH ARUGULA, DICED MOZZARELLA, RED
ONIONS, KALAMATA OLIVES, TOMATOES | LEMON | E.V.O.O. 23
- CHICKEN MILANESE- BREADED PAN FRIED | MELTED FRESH MOZZARELLA | SIDE HOUSE SALAD. 23

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Food Cooked To Order | Butchering Done On Premise

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- SALMON BAROLO- GRILLED | WALNUT CRUST | BAROLO WINE SAUCE. 26
- BRANZINO- BROILED | BLACK OLIVES | BABY PEPPERS | SPINACH | GRAPE TOMATO | WHITE WINE SAUCE. 30 GF
- SHRIMP IMPERIAL- 5 STUFFED SHRIMP WITH CRAB MEAT, DICED VEGETABLES | SCAMPI SAUCE. 30
- AHI TUNA- BLACKENED | OVER ARUGULA, TOMATO, RED ONION, BLACK OLIVES, ORANGES, FENNEL
BALSAMIC REDUCTION. 28 GF
- SALMON DIJONNAISE- GRILLED | DIJONNAISE CAPER LEMON SAUCE. 25 GF
- SEAFOOD OREGANATO- SHRIMPS, CLAMS, CALAMARI, OREGANATO STYLE | ARUGULA, TOMATO,
PINENUTS GARNISH | GARLIC LEMON WHITE WINE SAUCE. 27
- WHOLE LOBSTER FRA DIAVOLO- 1 ¼ LB. SPLIT LOBSTER | STUFFED WITH CRAB MEAT | MUSSELS
OVER LINGUINE FRA DIAVALLO. M.P.
- SHRIMP FRANCESE- 5 SHRIMP CLASSICALLY PREPARED | SAUTE SPINACH. 25 GF
- BRANZINO OREGANATO- BAKED WITH LIGHT BREADCRUMBS | BROCCOLI RABE. 30

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Sauces Prepared From Scratch | No Flour or Artificial Flavoring

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SKIRT STEAK- GRILLED | CARAMELIZED ONIONS | HOT CHERRY PEPPERS
CHIANTI-SOY WINE SAUCE. 28 GF

VEAL CAPRICCIOSA- PAN FRIED | TOPPED WITH ARUGULA, DICED MOZZARELLA, RED
ONIONS, KALAMATA OLIVES, TOMATOES | LEMON | E.V.O.O. 25

BEEF BAROLO- BONELESS SHORT RIB | CABERNET-BRAISED OVER SOFT POLENTA. 27 GF

SLICED PORK TENDERLOIN- ROASTED | MUSHROOMS | RAISINS | PORT WINE SAUCE. 24 GF

VEAL MARSALA- SAUTED MUSHROOMS | MARSALA WINE SAUCE. 25 GF

OSSO BUCO- BRAISED PORK SHANK | SAFFRON RISOTTO. 29

VEAL FRANCESE- EGGWASH | SPINACH | LEMON WHITE WINE SAUCE. 25 GF

RACK OF LAMB- WHOLE RACK GRILLED | COATED WITH DIJON AND BREAD CRUMBS. 30

VEAL PARMIGIANA- CLASSIC PARMIGIANA | SERVED WITH SPAGHETTI GARLIC & OIL. 27

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VEAL MILANESE- BREADED PAN FRIED | MELTED FRESH MOZZARELLA | SIDE HOUSE SALAD. 23

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Brick Oven Pizza

IMPORTED FLOUR FROM NAPLES | HOMEMADE MOZZARELLA | NATURAL TOMATO SAUCE | FRESH TOPPINGS

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	12"	16"
MARGHERITA- TOMATO SAUCE FRESH MOZZARELLA BASIL.	12	19
NEW YORK TRADITIONAL- CHEESE TOMATO SAUCE.	9	15
WHITE PIE- RICOTTA FRESH MOZZARELLA.	13	21
ROUND SQUARE- OUR VERSION OF A SQUARE PIZZA MADE ROUND WITH A THIN CRUST.	12	19
LOMBARDO- FRESH MOZZARELLA & TOMATO ARUGULA PROSCIUTTO PARMIGIANO SHAVINGS TRUFFLE OIL.	16	24
SOPPRESSATA- TOMATO SAUCE FRESH MOZZARELLA SOPPRESSATA PESTO	14	20
BROCCOLI RABE PIE- CRUMBLE SAUSAGE GARLIC & BROCCOLI RABE FRESH MOZZARELLA.	15	23
GIANNI- RICOTTA HAM ZUCCHINI FRESH MOZZARELLA.	14	22
JOHN LUCA- BURRATA KALE FRESH TOMATO GRATED CHEESE.	14	23
TRE COLORI- TOMATO SAUCE ARTICHOKE MUSHROOM OLIVES FRESH MOZZARELLA.	12	20
ADORO- TOMATO SAUCE ROASTED PEPPERS CRUMBLE SAUSAGE FRESH MOZZARELLA.	12	20
VODKA TWIST- VODKA SAUCE FRESH MOZZARELLA BASIL.	12	20
SMOKED PIE- BRIE PROSCIUTTO SMOKED MOZZARELLA.	13	22

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GLUTEN FREE ADD 3.00 | ONLY 12"
COOKED IN NON-GLUTEN FREE OVEN

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