

• APPETIZERS •

HOT

TRIPPA ALLA SICILIANA Served with peas and potatoes, pomodoro sauce	\$19	ARANCINI AI FORMAGGIO Rice ball with four cheeses	\$10
PANELLE Served with cacioavallo cheese and ricotta	\$14	POLPETTE Veal, beef and pork, homemade meatballs, served with pomodoro sauce and ricotta	\$15
CALAMARI FRITTI Lightly floured tubes and tentacles served with marinara sauce	\$18	ROLLATINI DI MELENZANA Stuffed with ricotta, cheese, homemade mozzarella	\$14
PICANTINI - Served with hot cherry peppers and grape tomatoes	\$23	CHICKEN WINGS Served with ranch and side of buffalo sauce	\$13
CALAMARI GRATINATI Seasoned breadcrumbs and baked	\$24	STUFFED MUSHROOM Stuffed with sausage, homemade mozzarella, imported cheeses	\$15
ZUPPA DI VONGOLE - White or Red Clams	\$20	SAUSAGE SCARPARELLO Skinny cheese and parsley sausage, sautéed with potatoes, hot and sweet cherry peppers, white wine, lemon	\$18
ZUPPA DI COZZE - White or Red Mussels	\$18	MOZZARELLA IN CAROZZA Fried fresh homemade mozzarella battered in egg and fried, served with pomodoro	\$16
SCOGLIO DI VONGOLE E COZZE - White or Red Clams and mussels	\$23	SPIEDINI ALLA ROMANA Lemon butter cappers and anchovy sauce	\$19
CLAMS ORIGANATI Seasoned breadcrumbs and baked	\$18		
SHRIMP ORIGANATI Seasoned breadcrumbs and baked	\$20		
GAMBERONI ALLA MAMMA MARIA Jumbo shrimp wrapped with guanciale served over sauteed broccoli rabe	\$20		

COLD

CHARCUTERIE BOARD Chef's selection of artisanal salumi and formaggio	\$28	BURATA Baby arugula, prosciutto di parma, tomato, extra virgin olive oil	\$20
MOZZARELLA CAPRESE Homemade fresh mozzarella, tomato, basil, extra virgin olive oil	\$14		

PARTIES OF 6 OR MORE SUBJECT TO 20% GRATUITY.

WE APPLY A PRICE ADJUSTMENT ON CREDIT CARD TRANSACTIONS THAT IS NO GREATER THAN OUR COST OF ACCEPTANCE.

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH, OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

• SOUPS & SALADS •

SOUPS

PASTA E FAGIOLI

Cannellini beans with pasta alla toscana

\$12

STRACCIATELLA ALLA ROMANA

Eggdrop with spinach

\$12

MINISTRONE

Hearty blend of seasonal vegetables and pasta

\$12

SALADS

INSALATA DI POMODORO

Tomato, red onion, extra virgin olive oil, oregano, fresh basil

\$15

ARUGULA, PEAR, PARMEGGIANO

Lemon, extra virgin olive oil

\$16

INSALATA DI FINOCCHIO E ARANCIA

Lemon, oregano, gaeta olives, extra virgin olive oil, pepato siciliano

\$16

TRE COLORE

Arugula, radicchio, Belgium endive, balsamic vinaigrette

\$16

INSALATA ORTOLANA

Mixed greens, tomato, gaeta olives, red onion, balsamic vinaigrette

\$14

INSALATA DI PERA AGRO DOLCE

Spring mix, poached pear, candied walnuts, provolone cheese, citrus dressing vinaigrette

\$18

CAESAR

Romaine, croutons, shaved parmeggiano reggiano

\$16

INSLATA DI RAPA ROSSA

Red beets, mixed greens, orange wedge, candied walnuts, balsamic vinaigrette, topped with goat cheese

\$18

SALAD ADD ONS

CHICKEN \$7

SHRIMP \$10

SALMON \$10

STEAK \$12

SAUSAGE \$8

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• PASTAS & PARMIGIANA •

PASTA

GLUTEN FREE PASTA AVAILABLE \$5

SUNDAY SAUCE Braciolo, Italian sausage, meatball, pork spare rib served with paccheri	\$39	PENNE ALLA VODKA ADD ONS: Chicken \$7, Shrimp \$10, Salmon \$10, Steak \$12, Sausage \$8	\$20
LINGUINI ALLA PESCATORA FRA DIAVOLO - White or Red Clams, mussels, shrimp, calamari	\$35	SPAGHETTI ALL' AMATRICANA Guancaiale, fresh plum tomato, onion	\$25
LINGUINI ALLE VONGOLE - White or Red	\$26	PENNE WITH BROCCOLI RABE AND SAUSAGE	\$28
SHRIMP ALLA BOSCIALOA Fresh pappardele, shrimp, peas, prosciutto, in a light pink sauce	\$29	SPAGHETTI CON UOVA OCCHIO DI BUE Toasted guanciale, peas, potatoes, sunny side up egg	\$25
SALVATORE PARPADELLE BOLOGNESE Veal and pork in a light cream sauce	\$26	SPAGHETTI AND MEATBALLS	\$24
TORTELLINI PROSCIUTTO E PISELLI In light cream sauce	\$24	GNOCCHI ALLA SORRENTINA Fresh mozzarella, pomodoro sauce	\$23

PARMIGIANA

SERVED WITH PENNE WITH POMODORO SAUCE

VEAL	\$32	MEATBALL	\$26
SHRIMP	\$30	SAUSAGE	\$26
CHICKEN	\$26	EGGPLANT	\$24

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• PIZZA & CALZONES •

PIZZA

GLUTEN FREE PIZZA AVAILABLE \$5

MARGHERITA Pomodoro sauce, homemade mozzarella, pecorino romano, basil, extra virgin olive oil	\$16	GARDINIA (VODKA) Homemade mozzarella, vodka sauce, pecorino romano	\$17
TRADITIONAL Pomodoro sauce, oregano, pecorino romano, shredded mozzarella	\$16	BIANCA Homemade mozzarella, ricotta, pecorino romano, garlic, extra virgin olive oil	\$17
PIZZA DELLA NONNA Square pizza, homemade mozzarella, signature red sauce, pecorino romano, pesto drizzle	\$21	MARINARA Pomodoro sauce, garlic, pecorino romano, basil, extra virgin olive oil	\$14

CALZONES

BAKED OR FRIED
CHOOSE FROM TOPPINGS
SERVED WITH POMODORO SAUCE
\$16

PIZZA & CALZONE TOPPINGS

EGGPLANT, BABY ARUGULA, MUSHROOM, OLIVE, ONION,
GARLIC, BELL PEPPER
\$3

EXTRA CHEESE, RICOTTA, MEATBALL, SAUSAGE, PEPPERONI,
ANCHOVY, LONG HOT PEPPER
\$4

PROSCIUTTO DI PARMA, PROSCIUTTO COTTO (HAM)
WHITE TRUFFLE OIL, BROCCOLI RABE
\$5

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• SPECIALTY PIZZA •

RED SPECIALTY PIZZA

GLUTEN FREE PIZZA AVAILABLE \$5

DIAVOLA Pomodoro sauce, homemade mozzarella, sausage, sopresatta, long hot pepper, basil, extra virgin olive oil	\$22	CURIOSA Pomodoro sauce, homemade mozzarella, capicola, pecorino romano, Mike's Hot Honey, basil, extra virgin olive oil	\$21
EMILIANA Pomodoro sauce, homemade mozzarella, baby arugula, prosciutto di parma, shaved parmigiano reggiano, white truffle oil	\$23	DEL ALTO ADIGE Pomodoro sauce, homemamde mozzarella, speck, baby arugula, parmegianno reggiano, extra virgin olive oil	\$22
MACELLAIO Pomodoro sauce, homemade mozzarella, sausage, meatballs, pepperoni, basil, pecorino romano, basil, extra virgin olive oil	\$22		

WHITE SPECIALTY PIZZA

GLUTEN FREE PIZZA AVAILABLE \$5

VIA COL VENTO Homemade mozzarella, sausage, broccoli rabe, pecorino romano, extra virgin olive oil	\$21	TARTUFATA Homemade mozzarella, pancetta, baby arugula, buratta	\$23
CLAM Homemade mozzarella, fresh clams, white clam sauce	\$32	BOLOGNA Homemade mozzarella, baby arugula, mortadella, buratta, toasted pistachio, extra virgin olive oil	\$23
LA TOSCANA Homemade mozzarella, fig, baby arugula, prosciutto di parma, balsamic glaze	\$24		

NO SUBSTITUTIONS PLEASE

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• LUNCH SANDWICHES •

PAREMGIANO SANDWICHES

Veal	\$21
Chicken	\$18
Meatball	\$18
Sausage	\$18
Eggplant	\$17

CHICKEN OR SAUSAGE AND BROCCOLI RABE

Sautéed broccoli rabe and fresh mozzarella	\$18
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SAUSAGE AND PEPPERS

Sausage, peppers, onions	\$18
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VINCENZO SPECIAL

Fried chicken cutlet with roasted peppers prosciutto di parma, fresh mozzarella, balsamic glaze	\$19
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PANE E PANELLE

Chickpea patty, caciocavallo, ricotta, baked	\$16
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PARMA

Prosciutto di parma, roasted peppers, arugula, buratta	\$19
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BISTECCONE

Sliced ribeye steak, with sautéed hot cherry pepper and onions, French fries, provolone	\$22
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ITALIANO SANDWICH

Moratdella, copicola, sopresatta, prosciutto cotto, romaine, tomato, red onion, red vinegar, oregano, fontina cheese	\$19
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PROFUMATO

Proscitto cotto, homemade mozzarella, tomato, provolone, basil, oregano, extra virgin olive oil	\$17
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CAPRESE

Homemade mozzarella, tomato, roasted pepper, basil, extra virgin olive oil	\$14
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ROSETTA

Fresh mozzarella, mortadella, tomato, arugula, toasted pistachio, extra virgin olive oil	\$18
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PANE AMORE E FANTASIA

Grana padana, speck, roasted pepper, homemade mozzarella, extra virgin olive oil	\$18
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**ALL SANDWICHES SERVED ON FRESH BRICK OVEN BAKED BREAD
AND INCLUDE AN ORTOLANA SIDE SALAD**

Mixed greens, tomato, gaeta olives, red onion, balsamic vinaigrette

ADD FRENCH FRIES \$5

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• BEVERAGES & SIDES •

SIDES

PASTA	\$10	BROCCOLI RABE	\$14
Pomodoro		POTATO CROQUETTE	\$8
Garlic and Oil		SAUTÉED SPINACH	\$10
Vodka			
FRENCH FRIES	\$6		
LONG HOT PEPPERS	\$14		
Extra virgin olive oil and garlic			

BEVERAGES

FOUNTAIN SODA	\$3	MANHATTAN SPECIAL	\$4
Pepsi		STILL WATER	\$7
Diet Pepsi		SPARKLING WATER	\$7
Root Beer		JUICE	\$4
Sierra Mist		Orange	
Ginger Ale		Apple	
Club Soda		Cranberry	
Lemonade			
Lemon Iced Tea			
Unsweetened Iced Tea			

COFFEE

ESPRESSO	
Single	\$3
Double	\$6
Americano	\$6
AMERICAN COFFEE (BROWN)	\$4

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• DESSERT •

HOMEMADE ITALIAN CHEESECAKE	\$10
HOMEMADE AMERICAN CHEESECAKE	\$10
HOMEMADE TIRAMISU	\$10
TARTUFO	\$10
Original or Pistachio	
ZEPPOLE	\$12
Add Nutella \$3	
NUTELLA PIZZA	\$14
Add Strawberry \$3	
Add Bananas \$3	
CANNOLI	\$10
Dusted with toasted pistachio	
AFFOGATO	\$9
GELATO	\$7
Vanilla or Chocolate	

COFFEE

ESPRESSO	
Single	\$3
Double	\$6
Americano	\$6
AMERICAN COFFEE (BROWN)	\$4

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CAKE SLICING FEE: \$3

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Add Bananas \$3	
CANNOLI	\$10
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AFFOGATO	\$9
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