



ANTIPASTI

Meatballs al Pomodoro	15
Tender beef meatballs slow-braised in aromatic house-made marinara, finished with grated Parmesan.	
Bruschetta	12
House-baked bread layered with ripe cherry tomatoes, basil, arugula, and extra-virgin olive oil.	
Garlic Knots	6
Fresh-baked garlic knots glazed with herb butter, offering crisp edges and a tender, aromatic center.	
Burrata	13
Silken burrata paired with ripe cherry tomatoes, fresh basil, and extra-virgin olive oil.	
Calamari Fritti	18
Lightly fried calamari with a crisp golden crust and bright, savory house-made dipping sauce.	
Hot Honey Whipped Ricotta	10
Whipped ricotta crowned with hot honey and chili oil, served alongside warm grilled bread.	

PIZZA AL FORNO

1 2 " / 1 6 "

Margherita	15 / 25
San Marzano pomodoro, fresh mozzarella, and basil over a brick-oven crust.	
Prosciutto e Rucola	17 / 27
Fresh mozzarella, cherry tomatoes, organic arugula, Prosciutto di Parma, and delicate Parmesan shavings.	
Quattro Formaggi	16 / 26
Fresh mozzarella, San Marzano pomodoro, provolone, Asiago, and aged Parmesan melted over a crisp brick-oven crust.	
Capricciosa	19 / 29
San Marzano pomodoro, fresh mozzarella, artichokes, mushrooms, and Prosciutto di Parma on a brick-oven crust.	
Pizza al Pesto con Pollo	18 / 28
Fresh mozzarella, homemade pesto, chicken, and sweet cherry tomatoes over a crisp brick-oven crust.	
Vodka Piccante	18 / 28
Homemade vodka sauce, mozzarella, hot cherry peppers, and Calabrese salami over a brick-oven crust.	
Amanti della Carne	20 / 30
Fresh mozzarella, San Marzano tomato sauce, sweet Italian sausage, pepperoni, Prosciutto di Parma, and fresh basil.	

INSALATE

Insalata Cesare	12
Crisp organic romaine, Parmesan shavings, house-made croutons, and house Caesar dressing.	
Insalata di Rucola	12
Organic arugula with Gorgonzola, walnuts, dried cranberries, and a Modena balsamic glaze.	

PRIMI

Pappardelle al Ragù Bolognese	27
Fresh pappardelle ribbons enveloped in a deeply savory, slow-braised meat ragù with layered richness.	
Spaghetti alla Carbonara	24
Spaghetti glossed with egg yolk, pancetta, Pecorino Romano, and freshly cracked black pepper.	
Rigatoni alla Vodka Piccante	24
Rigatoni coated in spicy vodka sauce with tomato sweetness and Calabrian chillies.	
Cacio e Pepe	21
Al dente pasta combined with Pecorino Romano and cracked black pepper for a silky finish.	
Gnocchi al Pesto Cremoso	23
Tender potato gnocchi folded through creamy basil pesto for a rich finish.	
Linguine ai Frutti di Mare	32
Linguine with shrimp, clams, mussels, and calamari in basil-scented pomodoro.	
SECONDI	
Pollo alla Parmigiana	26
Crisp breaded chicken layered with house-made marinara, finished with fresh mozzarella.	
Branzino al Limone	38
Pan-seared branzino with crisp skin, bright lemon jus, and pillowy potato gnocchi.	
12oz Certified Angus NY Strip*	56
Grilled over high heat.	
DOLCI	
Tiramisu	9
Espresso-soaked ladyfingers layered with mascarpone cream and finished with cocoa.	
New York Cheesecake	10
Classic New York cheesecake with a dense, velvety texture and a delicate graham crust.	
Sicilian Cannolis	12
Three petite cannolis filled with sweet ricotta cream and finished with chocolate chips.	

For your convenience, a 20% gratuity will be added to parties of eight or more.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

FRESH PASTA / BRICK-OVEN PIZZA / ELEVATED ITALIAN CLASSICS