

Since 1991



Culinary Team:
Albert DeAngelis,
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antipasti

BLUEFIN TUNA CARPACCIO 24 <i>citrus fruits - puffed wild rice - ginger - smoked olive oil</i>	PORK AND VEAL MEATBALLS 20 <i>whipped burrata - cherry tomato sauce</i>
SHAVED BRUSSELS SPROUT SALAD 18 <i>honey crisp apple - hazelnuts - pecorino - prosciutto - lemon vinaigrette</i>	FRIED CALAMARI 24 <i>spicy tomato sauce - Thai chili sauce - vinegar peppers</i>
HANDMADE TORTELLINI 24 <i>in brodo Burgundy black truffle - Parmigiano Reggiano</i>	MIXED BABY LETTUCE SALAD 17 <i>shaved Parmigiano Reggiano - balsamic - lemon vinaigrette</i>
CRISPY BABY ARTICHOKEs 21 <i>roasted garlic and lemon aioli - Crushed peppers</i>	ORGANIC ROMAINE HEARTS 17 <i>Caesar dressing - focaccia croutons *</i>
EGGPLANT ROLLATINI AL FORNO 19 <i>ricotta - mozzarella - fresh oregano</i>	CHOPPED GREEK SALAD 18 <i>red wine and herb vinaigrette - feta cheese</i>
WAGYU BEEF CARPACCIO 24 <i>arugula - parmesan - mushrooms - truffle *</i>	TOMATO AND BASIL SOUP 16 <i>Umbrian olive oil - haloumi croutons</i>

pizze

TOMATO SAUCE 22/24 <i>shredded mozzarella or buffalo mozzarella - basil</i>	PROSCIUTTO SAN DANIELE 27 <i>sliced tomatoes - baby arugula - buffalo mozzarella</i>
SAUSAGE 24 <i>tomato sauce - hot cherry peppers - mozzarella - sweet onions</i>	PEPPERONI 23 <i>tomato sauce - caramelized onion - spicy honey - oregano</i>
MUSHROOM 25 <i>black truffle - thyme roasted mushrooms - burrata - mozzarella</i>	

pasta

PENNE RIGATE 24 <i>tomato basil or vodka tomato cream with pancetta and onion</i>	ZUCCHINI SPAGHETTI "ZOODLES" 29 <i>chicken and spinach meatballs - cherry tomatoes - provolone</i>
WILD MUSHROOM RAVIOLI 28 <i>Madiera wine - black truffle puree - Fontina Valle d' Aosta</i>	LINGUINE FINI 32 <i>Manila clams - olive oil - garlic - white wine - parsley - red pepper flakes</i>
RICOTTA CAVATELLI 29 <i>porcini - taleggio fonduta - brown butter bread crumbs - walnuts</i>	WHOLE WHEAT PASTA 28 <i>"lentil bolognese" - chickpeas - baby peas</i>
OCCHI DI LUPO 30 <i>"Ragu alla Bolognese" - Route 22 meats - mixed mushrooms - herb ricotta</i>	SPICY LOBSTER TAGLIATELLE 39 <i>(3 oz.) - Calabrian chili - cherry tomatoes - baby arugula</i>

secondi

GRILLED HIDDEN FJORD SALMON 37 <i>sunchoke velouté - sauteed spinach - walnut - tarragon mustard</i>	12 OZ. N.Y. STRIP STEAK 44 <i>Allen Brothers beef - roasted potatoes - smoked peppercorn sauce *</i>
CHICKEN "SCAPARIELLO" 32 <i>Green Circle chicken, sweet fennel sausage - cherry peppers - rosemary</i>	DRY AGED C.A.B. BURGER 24 <i>bacon and onion jam - Crafton Village cheddar - French fries *</i>
ICELANDIC COD 38 <i>grilled broccolini - kumquat brown butter - fennel pollen</i>	BRAISED BERKSHIRE PORK CHEEKS 32 <i>Roman style - soft polenta - charred onion agrodolce</i>
BREAST OF CHICKEN "MILANESE" 29 <i>marinated tomatoes - baby arugula - fresh mozzarella</i>	SPICY SALMON OR TUNA BOWL 29 <i>rice - lentils - seasonal vegetable - avocado - Calabrian chili (Lunch only)*</i>
BONELESS SHORT RIB 40 <i>creamed Brussel sprouts - smoked bacon - cocoa nibs</i>	ENTREE SALAD <i>with chicken 29, shrimp 34, salmon 37 mixed greens, organic romaine, chopped Greek, or shaved Brussels</i>
ROASTED AMISH CHICKEN 32 <i>roasted cauliflower and organic carrots</i>	

*Thoroughly cooked meats, poultry, seafood, or eggs reduces the risk of foodborne illness
Before placing your order please inform your server if a person in your party has a food allergy.