

Since 1991



Culinary Team:
Albert DeAngelis,
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antipasti

GRILLED STONE FRUIT	25	PORK AND VEAL MEATBALLS	20
<i>Toma Provence - honey - Marcona almonds - San Danielle Prosciutto</i>		<i>herb ricotta cheese - cherry tomato sauce</i>	
TOMATO AND BASIL SOUP	16	FRIED CALAMARI	24
<i>Umbrian olive oil - haloumi croutons</i>		<i>spicy tomato sauce - Thai chili sauce - vinegar peppers</i>	
RAVIOLO GIGANTE	21	MIXED BABY LETTUCE SALAD	17
<i>provola cheese - sungold tomatoes - crispy prosciutto</i>		<i>shaved Parmigiano Reggiano - balsamic - lemon vinaigrette</i>	
CRISPY ZUCCHINI FLOWERS	21	ROMAINE HEARTS	17
<i>smoked mozzarella - tomato and pancetta marmalade</i>		<i>Caesar dressing - focaccia croutons *</i>	
EGGPLANT ROLLATINI AL FORNO	19	CHOPPED GREEK SALAD	18
<i>ricotta - mozzarella - fresh oregano</i>		<i>red wine and herb vinaigrette - feta cheese</i>	
WAGYU BEEF CARPACCIO	24	WATERMELON AND TOMATO SALAD	18
<i>arugula - parmesan - mushrooms - truffle *</i>		<i>persian cucumber - pickled shallots - feta - balsamic vinaigrette</i>	

pizze

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

pasta

PENNE RIGATE	24	ZUCCHINI SPAGHETTI “ZOODLES”	29
<i>tomato basil or vodka tomato cream with pancetta and onion</i>		<i>chicken and spinach meatballs - cherry tomatoes - provolone</i>	
WILD MUSHROOM RAVIOLI	28	LINGUINE FINI	32
<i>Madiera wine - black truffle puree - Fontina Valle d’ Aosta</i>		<i>Manila clams - olive oil - garlic - white wine - parsley - red pepper flakes</i>	
CORN AND TALEGGIO CAPPELLACCI	29	RICOTTA CAVATELLI	28
<i>brown butter - button chanterelles - basil</i>		<i>grilled eggplant - chick peas - tomato sauce - mozzarella</i>	
OCCHI DI LUPO	30	LOBSTER TAGLIATELLE	40
<i>“Ragu alla Bolognese” - Route 22 meats - mushrooms - herb ricotta</i>		<i>roasted corn - cherry tomatoes - basil - Calabrian chili - arugula</i>	

secondi

GRILLED HIDDEN FJORD SALMON	37	12 OZ. N.Y. STRIP STEAK	44
<i>asparagus - maitake mushroom - crispy quinoa - dill butter</i>		<i>Allen Brothers beef - potato pave - smoked peppercorn sauce *</i>	
CHICKEN “SCAPARIELLO”	32	DRY AGED C.A.B. BURGER	24
<i>Green Circle chicken - sweet fennel sausage - cherry peppers - rosemary</i>		<i>bacon and onion jam - Grafton Village cheddar - French fries *</i>	
PROSCIUTTO WRAPPED HALIBUT	42	CAMPO GRANDE PORK TENDERLOIN	39
<i>zucchini noodles - heirloom melon and tomatoes</i>		<i>brocolini - roasted peppers - peach salmoriglio</i>	
BREAST OF CHICKEN “MILANESE”	29	SPICY SALMON BOWL	29
<i>marinated tomatoes - baby arugula - fresh mozzarella</i>		<i>rice - lentils - seasonal vegetable - avocado - Calabrian chili (Lunch only)*</i>	
PAN SEARED BLACK BASS	40	ENTREE SALAD	
<i>Crispy gnocchi - roasted corn - Jimmy Nardello Pepperonata</i>		<i>with chicken 29, shrimp 34, salmon 37</i>	
AMISH RAISED CHICKEN	32	<i>mixed greens, organic romaine, chopped Greek, or Watermelon</i>	
<i>summer bean salad - heirloom tomatoes - chili vinaigrette</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 you party has a food allergy.