

We make our pastas in house in our traditional Neapolitan pasta room. We offer two different kinds of pasta, one is an extruded semolina pasta using our imported pasta maker, the other is hand formed using 00 Caputo flour. They have a silky springy texture with a rich buttery flavor.

## Wine Pairings

### Antipasti

#### Vesuvius

Tormaresca *Chardonnay*  
10 Span *Pinot Noir*

#### Fritto Misto

Dreaming Tree *Crush Red Blend*

#### Burrata

10 Span *Pinot Noir*  
Cupcake *Chardonnay*

#### Tuberi

The Crossings *Sauvignon Blanc*

#### Charcuterie Board

Chef's Choice

#### Cheese Board

Chef's Choice

### Insalate

#### Panzanella

Tormaresca *Chardonnay*

#### Radicchio

Rocca Delle Macie *Sasyr*

#### La Casa

Chateau St. Michelle *Reisling*

### Pasteria Napoletana

#### Amatriciana

10 Span *Pinot Noir*  
Rocca Delle Macie *Chianti*

#### Mezza Luna

Cupcake *Chardonnay*  
Barone Fini *Merlot*

#### Tonno

Villa Pozzi *Pinot Grigio*

#### Pomodoro

Ruffino *Chianti*

#### Carbonara

Tormaresca *Chardonnay*  
Rocca Delle Macie *Sasyr*

#### Pistachio Pesto

Chateau St. Michelle *Reisling*  
Rocca Delle Macie *Sasyr*

### Al Forno

#### Cannelloni

Concannon *Cabernet Sauvignon*  
Dreaming Tree *Sauvignon Blanc*

#### Lasagnette

La Crema *Pinot Noir*  
Chateau St. Michelle *Reisling*

#### Gamberetti al limone

Villa Pozzi *Pinot Grigio*

## Antipasti

#### Vesuvius

Thinly Sliced Prosciutto Di Parma over Arugula Tossed with Truffle Vinaigrette & Pecorino, finished with Fresh Goat Cheese & Balsamic Reduction

#### Fritto Misto

Crisp Roman Artichokes, Fried Calamari, Arancini Di Riso, with a Lemon Aioli & Tomato Conserva

#### Burrata

Fried Burrata on a Bed of Arugula Tossed in a Sherry Vinaigrette, with Tomato Conserva & Fried Basil Leaf

#### Tuberi

Roasted Carrots, Parsnips & Brussel Sprouts with Salsa Verde, Topped with a Mixed Root Vegetable Slaw with Lemon Vinaigrette

#### Charcuterie Board

A daily Selection of Imported Cured Meats, Olives, Fresh Baked Breads With House-Made Pickles

#### Cheese Board

Assorted Local & Imported Cheeses with Jams, Honey's & other House-Made Selections

## Insalate

#### Panzanella

Spinach & Arugula, Tossed in Lemon Vinaigrette, with Fresh Goat Cheese & Focaccia, Finished with a Balsamic Reduction

#### Radicchio

Grilled and Shaved Fennel Oranges and Radicchio, with an Orange & Thyme Vinaigrette

#### Casa

Tuscan Lettuce, Sweetie Drops, Smoked Red Onion, Parmesan, Sherry Vinaigrette  
*Shrimp* 6  
*White Anchovies* 5

## Pasteria Napoletana

All pasta dishes come with a side salad.

#### Amatriciana

Bucatini Pasta, Tomato Butter Sauce, Red Onion, Pancetta, Pecorino-Romano  
*Mozzarella di Bufala* 5

#### Mezza Luna

Ricotta Filled Pasta, Rosé Sauce, Calabrian Oregano, Toasted Breadcrumbs & Pecorino-Romano  
*Shrimp* 6

#### Cannelloni

Cannelloni Filled with Braised Beef in a Truffle. Béchamel Finished with a Pea Puree and Dusted with a Sweet Pea Powder and Shaved Parmesan

#### Tonno

Gemelli Pasta, Tuna Marinated in Pure Olive Oil, Imported from Italy, Zucchini & Yellow Squash with a Saffron Cream 5

#### Pomodoro

Rigatoni Pasta, Tomato with Conserva, Confit Tomatoes, House-Made Basil Oil, and Shaved Parmesan  
*House-Made Meatballs* 4  
*Mozzarella di Bufala* 5

## Al Forno

#### Lasagnette

Lasagnette Layered with Traditional Bolognese, and Ricotta, Topped with Roasted Cauliflower and a Ricotta Cream, with Parmesan

#### Carbonara

Fettuccelle Pasta, Pancetta, Egg Yolk, and Shaved Parmesan

#### Pistachio Pesto

Fettuccelle Pasta, Pistachio Pesto, Sweet Italian Sausage, Radicchio, Pecorino-Romano. Finished with Pistachio Dust

#### Parmesan Crusted

Shrimp & Gemelli Pasta and Shrimp, in a Lemon Béchamel Baked on our Open Flame Oven

We feature Traditional Neapolitan Pizza using centuries old artisan traditions to bring you a true Neapolitan experience. Our pizzas are made with all fresh and natural ingredients and imported 00 Caputo flour. Neapolitan pizza is baked at a high temperature creating a delicate texture that's soft, light and airy with a slight char

## Pizza Napoletana

<b>Sweetie Pie</b> Sharp Provolone, Grated Parmesan Cheese & Bufala Mozzarella, Finished with Fresh Goat Cheese & Mike's Hot Honey	<b>13</b>	<b>Pomodori</b> <i>Four Quarters each with Extra Virgin Olive Oil, Mozzarella di Bufala, and Different Style Tomato with Complimenting Cheese</i> • Cherry Tomatoes, Finished Goat Cheese • Confit Heirloom Tomatoes- Peccarmo Romano • Tomato Conserva, Shaved Parmesano- Reggiano & Fresh Basil • Sweet, Robust Tomato Sauce, Shaved Manchego	<b>15</b>	<b>Salsiccia E Funghi</b> <i>Sausage &amp; Mushrooms</i> Tomato Sauce, Fresh Mozzarella, Italian Sausage, Crimini Mushrooms, Extra Virgin Olive Oil, Parmesano- Reggiano, Fresh Basil	<b>15</b>
<b>Prosciutt-Of-Happiness</b> Extra Virgin Olive Oil, Grated Parmesan Cheese, Fresh Mozzarella, Prosciutto Cotto Finished with Prosciutto Di Parma, Arugula, Basil Peans & Parmesan Shavings	<b>16</b>	<b>Quattro Stagioni</b> <i>Four Seasons, Four Quarters Representing each Season. Each includes Extra Virgin Olive Oil, Fresh Mozzarella</i> • Shaved Parmesano- Reggiano, Prosciutto • Confit Heirloom Tomatoes & Fresh Basil • Grated Parmesano, & Fried Roman Artichokes • Crimini Mushrooms & Truffle Oil	<b>16</b>	<b>Molto Bella</b> Pistachio Pesto, Fresh Mozzarella, Grated Parmesano-Reggiano Finished with Mortadella & Pistachio Dust	<b>16</b>
<b>Crema Di Tartufo</b> Truffle Crème and Fresh Mozzarella Crimini Mushrooms Finished with Prosciutto Di Parma	<b>16</b>	<b>Dolce E Piccante</b> <i>Sweet &amp; Spicy</i> Tomato Sauce, Fresh Mozzarella, Sopressata & Calabrese Salami Finished with Shaved Parmesano-Reggiano & a Drizzle Of Mike's Hot Honey.	<b>16</b>	<b>New Haven</b> <i>White Clam</i> Garlic Butter, Grated Pecorino Romano, Shredded Whole Milk Mozzarella, Marinated Baby Clams Finished with Calabrian Oregano & Whole Clams	<b>16</b>
<b>Margherita DOC</b> Mozzarella di Bufala, Extra Virgin Olive Oil, Confit Heirloom Tomatoes Finished with Fresh Basil & Calabrian Oregano	<b>16</b>	<b>San Gennaro</b> Tomato Sauce, Sharp Provolone, Fresh Mozzarella, Sweet Italian Sausage, Caramelized Onions, Abruzzo Olives, & Roasted Red Peppers, finished with Ricotta & Calabrian Oregano	<b>16</b>	<b>Anatra</b> <i>Duck</i> Extra Virgin Olive Oil, Grated Pecorino Romano, Fresh Mozzarella, Duck Sausage, Finished Duck Prosciutto, Arugula, & a Blood Orange Drizzle,	<b>16</b>
<b>Millennial Margherita</b> Fresh Mozzarella, Extra Virgin Olive Oil, Grated Parm Finished with Basil Peans & Bloody Mary Tomato Reduction	<b>14</b>	<b>Diavola</b> <i>Spicy</i> Tomato Sauce, Fresh Mozzarella, Calabrese Salami, Cherry Peppers, & Chili Oil	<b>14</b>	<b>Pesto Con Gamberi</b> <i>Pesto With Shrimp</i> Basil Pesto, Fresh Mozzarella Topped with Sauteced Shrimp. Finished with Parmesan & Fresh Basil	<b>16</b>
<b>Margherita</b> <i>Classic</i> Tomato Sauce, Parmesano- Reggiano, Extra Virgin Olive Oil, Fresh Basil & Fresh Mozzarella,	<b>13</b>	<b>Carnoso</b> <i>Meat</i> Tomato Sauce, Fresh Mozzarella, Dry Aged Sausage, Sweet Italian Sausage, Sopressata, & Finished with Prosciutto di Parma Peccarmo Romono	<b>16</b>	<b>Vegan Mediterranean</b> Extra Vigin Olive Oil & Roasted Garlic with Aldoruzzo Olives & Falafel finished with a Tofu Tzatziki Sauce & Micro Greens	<b>16</b>
<b>Aglione E Olio</b> <i>Garlic With Oil</i> Fresh Mozzarella, Roasted Garlic, Finished with Ricotta, Chili Oil, Shaved Parmesano-Reggiano & Fresh Basil	<b>13</b>	<b>Tutti Italia</b> <i>All Italian</i> Italian Tomatoes, Mozzarella di Bufala, Prosciutto Cotto & Abruzzo Olives finished with Prosciutto Di Parma, Shaved Parmesano- Reggiano & Fried Roman Artichokes with Calabrian Oregano	<b>16</b>	<b>Vegan Morocco</b> Tomato Sauce & Daiya Cheese with Moroccan Tofu, Arugula & Cherry Tomatoes, finished with Fried Chick Peas, Fresh Lemon & Nooch	<b>16</b>
<b>Dolce Di Parma</b> <i>Sweet Prosciutto</i> Extra Virgin Olive Oil, Fresh Mozzarella, Gorgonzola, Prosciutto Di Parma, Dried Cherries Finished with Local Bourbon Maple Syrup	<b>16</b>			<b>Pizza Mia</b> <i>Your Pizza</i> Tomato Sauce, Shredded Whole Milk Mozzarella Customize Topping + 3.00 Each: • Crimini Mushrooms • Prosciutto Cotto • Italian Sausage • House Made Meatballs • Cup & Char Aged Pepperoni • Roasted Red Peppers • Caramelized Onions	<b>12</b>
<b>Carciofo E Gamberi</b> <i>Shrimp &amp; Artichoke</i> Extra Virgin Olive Oil, Fresh Mozzarella, Shrimp, Artichokes, & Gorgonzola	<b>16</b>				
<b>Napoli</b> <i>Naples</i> Tomatoes, Fresh Mozzarella, Anchovies, Calabrian Oregano, & Fresh Basil	<b>15</b>				