

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*

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*

Mezzi Rigatoni alla Bolognese

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

11 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

10 Charcuterie Board 18

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

8 Cheese Board 15

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

10 Radicchio

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

10 Casa 8

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

17 Tonno

Gemelli Pasta, Imported Italian Tuna Marinated in Olive Oil, Zucchini & Yellow Squash with a Saffron Cream

17 Carbonara 16

Fettuccelle Pasta, Pancetta, Egg Yolk, and Shaved Parmesan

Mezza Luna

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

15 Pomodoro

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

Pistachio Pesto 17

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

Al Forno

Cannelloni 18

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

Mezzi Rigatoni alla Bolognese 17

Layered with Traditional Bolognese, Ricotta and Sharp Provolone, Topped with Roasted Cauliflower and a Ricotta Cream, finished with Basil

Gamberetti al Limone 18

Parmesan Crusted Shrimp with Gemelli Pasta in a Lemon Béchamel Baked in 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

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



• Sprouted Wheat Crust 2 Gluten Free Crust 2