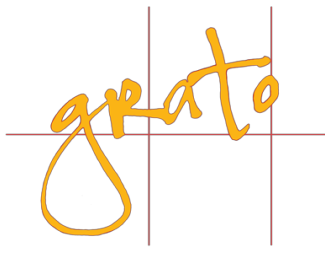


# Spring Dinner Menu

[V] = VEGETARIAN



## ANTIPASTO

- Italian Wedding Soup** chicken broth, mini meatballs, pearl pasta, kale **10.95**
- Short Rib Arancini** classic risotto balls, short rib filling, pomodoro **16.95**
- Tuna Tartare Cannoli** calabrian chili aioli, crushed pistachio **17.95**
- Calamari Casino** bacon, parmigiano, cherry peppers, scallions **16.95**
- Crispy Marinated Artichoke Hearts** parmigiano, lemon-black pepper aioli **15.95** <sup>[V]</sup>
- Nonna's Meatballs** pomodoro, pecorino **16.95**
- House-made Mozzarella Fritta** breaded homemade mozzarella, marinara sauce **15.95** <sup>[V]</sup>
- Salumi Board** capocollo, sopresseta, genoa salami, prosciutto di parma, red peppers, artichokes, olives **23.95**

## THIN CRUST PIZZA

- Margherita** crushed NJ tomatoes, just-made mozzarella, basil, evoo **17.95** <sup>[V]</sup>
- Eggplant Parm Pie** crispy eggplant, ricotta cheese, crushed NJ tomatoes **19.95** <sup>[V]</sup>
- Pizza ala Vodka** vodka sauce, sausage, peppers **20.95**
- Spinach & Artichoke Pizza** white sauce, spinach, roasted peppers, crispy artichoke leaves **20.95** <sup>[V]</sup>
- Insalata Pizza** gorgonzola cream, baby arugula, fig jam, prosciutto di parma **20.95**
- Rosa Grande Pepperoni** marinara, pepperoni cups, mozzarella, parmigiano **20.95**

## INSALATE

- Caesar Salad** baby romaine, parmigiano, black pepper-anchovy vinaigrette **13.95**
- Tri-Color Chopped** romaine, endive, radicchio, crispy salami, chickpeas, tomatoes, olives, cucumber, oregano vinaigrette **15.95**
- Burrata Caprese** balsamic tomatoes, basil pesto **15.95** <sup>[V]</sup>
- Kale & Arugula Salad** bacon, dates, parmigiano, pomegranate vinaigrette **14.95**

## PASTA FRESCA

- Orecchiette alla Grato** chopped chicken milanese, sweet Italian sausage, broccolini, , chili flakes **28.95**
- Penne Fra Diavolo** shrimp, tomato, calabrian chili **30.95**
- Campanelle Tartufo** seasonal mushrooms, truffle cream **28.95** <sup>[V]</sup>
- Pappardelle Bolognese** traditional meat sauce, parmigiano **27.95**
- Nonna's Spaghetti** pomodoro sauce, basil **23.95** <sup>[V]</sup>
- Bucatini Carbonara** pancetta, caramelized onions, egg, sweet peas **27.95**
- Penne Vodka** classic pink sauce, prosciutto, peas **25.95**
- Tortellini Alfredo** parmigiano, broccolini three ways **27.95**

## PIATTI PRINCIPALE

- Flounder Francaise** broccolini, white wine lemon butter sauce **32.95**
- Chicken Saltimbocca** prosciutto, sage, traditional sauce, over spinach **29.95**
- Chicken Marsala** cremini mushrooms, crispy rosemary garlic yukon gold potatoes, marsala wine **28.95**
- Chicken Parmigiana** goffle road chicken breast, pan fried, pomodoro, burrata & parmigiano, house-made spaghetti **31.95**
- Chicken Pepperonata** chicken milanese, pepperonata topping, arugula, ricotta salata **31.95**
- Heritage Pork Chop** apricot mostarda, polenta fries, smoked paprika aioli **34.95**
- Pan Seared Scallops** pepperonata, sherry reduction **36.95**
- Filet Mignon** (8 oz) balsamic red pearl onions, arugula, tomatoes, gorgonzola, crispy rosemary garlic yukon gold potatoes **47.95**
- Pan Roasted Salmon** orange-braised fennel, farro pilaf with herbs and olives **34.95**
- Shrimp Scampi** jumbo shrimp, spaghetti, garlic, wine, lemon, butter **30.95**
- Eggplant Parmigiana** crispy eggplant, pomodoro, mozzarella & parmigiano, house-made spaghetti **27.95**
- Swordfish Milanese** served with a salad of baby arugula, shaved red onion & preserved lemon, basil puree **32.95**

## CONTORNI 9.95

- Broccolini** garlic, crushed chili flakes, olive oil
- Crispy Rosemary & Garlic Yukon Gold Potatoes**
- Crispy Brussels Sprouts** calabrian chili honey agrodolce
- Sauteed Spinach** lemon, toasted garlic
- Polenta Fries** smoked paprika aioli