

Autumn Dinner Menu



[V] = vegetarian

[GF] = gluten free

[GFA] = gluten free available

ANTIPASTO

Butternut Squash Soup gorgonzola cheese, house made focaccia croutons **10.95** [V] [GFA]

Crispy Calamari zucchini, pepperoncini, lemon, marinara **16.95**

Short Rib Arancini risotto balls, short rib, fontina, marinara **16.95**

Crispy Marinated Artichoke Hearts parmigiano, lemon-black pepper aioli **15.95** [V]

Nonna's Meatballs pomodoro, parmigiano **16.95**

House-made Mozzarella Fritta breaded homemade mozzarella, marinara sauce **15.95** [V]

Salumi Board capocollo, sopresseta, genoa salami, prosciutto di parma, red peppers, artichokes, olives **23.95** [GF]

THIN CRUST PIZZA

Margherita crushed NJ tomatoes, homemade mozzarella, basil, EVOO **17.95** [V]

Eggplant Parm Pie crispy eggplant, ricotta cheese, crushed NJ tomatoes **19.95** [V]

Pizza ala Vodka vodka sauce, onions, sausage, peppers **20.95**

Spinach & Artichoke Pizza white sauce, spinach, roasted peppers, crispy artichoke leaves **20.95** [V]

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 romaine, parmigiano, black pepper-anchovy vinaigrette **13.95** [GFA]

Tri-Color Chopped romaine, endive, radicchio, crispy salami, chickpeas, tomatoes, olives, cucumber, oregano vinaigrette **15.95** [GFA]

Burrata Caprese balsamic tomatoes, basil pesto **15.95** [V] [GFA]

Kale & Arugula Salad bacon, dates, pomegranate vinaigrette **14.95** [GF]

PASTA FRESCA

Orecchiette alla Grato chicken milanese, sweet Italian sausage, broccolini, chili flakes **28.95** [GFA]

Penne Fra Diavolo shrimp, tomato, calabrian chili **30.95** [GFA]

Pappardelle Bolognese meat sauce, parmigiano **27.95** [GFA]

Nonna's Spaghetti pomodoro sauce, basil **19.95** [GFA] [V] add meatballs **29.95**

Bucatini Carbonara pancetta, caramelized onions, egg, sweet peas **27.95** [GFA]

Penne Vodka vodka sauce, prosciutto, peas **25.95** [GFA]

Roasted Butternut Squash Ravioli sage butter sauce, parmigiano, amaretti powder **25.95** [V]

PIATTI PRINCIPALE

Flounder Francaise broccolini, white wine lemon butter sauce **32.95**

Chicken Marsala cremini mushrooms, crispy rosemary garlic yukon gold potatoes, marsala wine **28.95** [GFA]

Chicken Parmigiana goffle road chicken breast, pan fried, pomodoro, burrata & parmigiano, house-made spaghetti **31.95** [GFA]

Heritage Pork Chop roasted carrots & brussels sprouts, Tuscan fries, Dijon mustard sauce **34.95** [GFA]

Filet Mignon balsamic red pearl onions, arugula, tomatoes, gorgonzola, crispy rosemary garlic yukon gold potatoes **47.95** [GF]

Grilled Faroe Island Salmon roasted butternut squash, hericot verts, potato ravioli, cabernet reduction **34.95** [GFA]

Shrimp Scampi jumbo shrimp, house-made spaghetti, garlic, wine, lemon, butter **30.95** [GFA]

Eggplant Parmigiana crispy eggplant, pomodoro, mozzarella & parmigiano, house-made spaghetti **27.95** [V]

CONTORNI 9.95

Broccolini garlic, crushed chili flakes, olive oil [V]

Crispy Rosemary & Garlic Yukon Gold Potatoes [V]

Tuscan Fries parmigiano, parsley, roasted garlic & rosemary aioli [V]

Sauteed Spinach lemon, toasted garlic [V]

Roasted Carrots & Brussels Sprouts spiced walnuts, gorgonzola [V] [GF]