

Fall Dinner Menu



[V] = vegetarian
[GF] = gluten free
[GFA] = gluten free available

ANTIPASTO

- Lentil & Mushroom Soup EVOO **10.95** [V] [GF]
- 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 pancetta, 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]
- Sweet Corn and Mascarpone Ravioli garlic, cream, smoked paprika, basil **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 pomodoro, mozzarella & 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** [GFA]
- Grilled Faroe Island Salmon sauteed sweet corn, spinach and mushrooms, 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] [GF]
- Roasted Carrots & Brussels Sprouts spiced walnuts, gorgonzola [V] [GF]

Our menu may contain common allergens. Please inform our staff of any allergies or dietary restrictions before ordering, as cross-contamination may occur in our kitchen. Consuming raw or undercooked meat, seafood, eggs may increase your risk of foodborne illness.