



ANTIPASTO

- Creamy Tomato Basil Soup** parmesan croutons 10.95
- Crispy Calamari** zucchini, pepperoncini, lemon, marinara 16.95
- Salumi Board** [GF] capocollo, sopresseta, genoa salami, prosciutto di Parma, red peppers, artichokes, olives 23.95
- Ricotta Fresca** house-whipped ricotta, lemon zest, EVOO, focaccia crostini, tomato jam 15.95
- Nonna’s Meatballs** pomodoro, parmigiano 16.95
- House-made Mozzarella Fritta** [V] breaded homemade mozzarella, marinara sauce 15.95
- Crispy Marinated Artichoke Hearts** [V] parmigiano, lemon-black pepper aioli 15.95

INSALATE

- Caesar Salad** [GFA] romaine, parmigiano, black pepper-anchovy vinaigrette 13.95
- Tri-Color Chopped** [GFA] romaine, endive, radicchio, crispy salami, chickpeas, tomatoes, olives, cucumber, oregano vinaigrette 15.95
- Insalata Caprese** house-made fresh mozzarella, vine-ripened tomatoes, basil, EVOO, balsamic glaze 15.95
- Grato Salad** [GF] romaine lettuce, tomatoes, cucumber, red onion, kalamata olives, ricotta salata cheese, red wine vinaigrette 13.95

THIN CRUST PIZZA

- Margherita** [V] crushed NJ tomatoes, homemade fresh mozzarella, basil, EVOO 17.95
- La Puntura d'Ape (The Bee Sting)** [V] spicy Calabrian chili vodka sauce, burrata, basil, local wildflower honey drizzle 20.95
- Pizza Bianca con Prosciutto** garlic EVOO, fresh mozzarella, prosciutto, baby arugula, shaved parmigiano 20.95
- Rosa Grande Pepperoni** marinara, pepperoni cups, mozzarella, parmigiano 20.95
- Carne Classica** marinara, sausage, pepperoni cups, onions, pepperoncini, mozzarella, parmigiano 21.95

PRANZO SPECIALE 18.95

choose a salad & an entree to enjoy with a cup of **Creamy Tomato Basil Soup**

- Caesar Salad | Tri-Color Chopped | Grato Salad
- Meatball Parm Toast | Pappardelle Bolognese | 1/2 Chicken Panini | Salmon

PANINIS 17.95

prepared with our in-house daily baked crispy pizza or focaccia bread

- Panuzzo con Polpette** house meatballs, creamy stracciatella, parmigiano, basil, crispy pizza bread
- Pollo con Prosciutto e Pecorino** crispy chicken cutlet, prosciutto di Parma, fresh mozzarella, baby arugula, pecorino cream, focaccia
- Salumi** capocollo, pepperoni, salami, fontina, cherry peppers, crispy pizza bread
- Verdure Pesto** grilled zucchini, fresh mozzarella, roasted peppers, arugula, pesto aioli, focaccia

PASTA FRESCA

- Orecchiette alla Grato** [GFA] chicken Milanese, sweet Italian sausage, broccolini, chili flakes 23.95
- Pappardelle Bolognese** [GFA] meat sauce, parmigiano 23.95
- Nonna’s Spaghetti** pomodoro sauce, basil 19.95 [GFA] [V] add meatballs 29.95
- Lasagna Spirali alla Bolognese** slow-simmered beef, pork and veal bolognese layered with silky béchamel in rolled fresh pasta 29.95
- Penne Vodka** [GFA] vodka sauce, prosciutto, peas 25.95

PIATTI PRINCIPALE

- Flounder Francaise** broccolini, white wine lemon butter sauce 26.95
- Pork Chop Milanese** crispy pork chop, arugula, red onion, lemon juice, basil oil, fresh mozzarella, spicy white balsamic reduction 34.95
- Chicken Marsala** [GFA] cremini mushrooms, crispy rosemary garlic Yukon gold potatoes, marsala wine 23.95
- Pollo alla Parmigiana** [GFA] pan-fried chicken cutlet, house marinara, melted fresh mozzarella, parmigiano, basil 31.95
- Grilled Faroe Island Salmon** tomato pesto crust, spring asparagus risotto, roasted campari tomatoes 34.95
- Shrimp Scampi** [GFA] jumbo shrimp, house-made spaghetti, garlic, wine, lemon, butter 30.95
- Bistecca con Salsa Verde** [GFA] flame-grilled filet topped with a bright, herb salsa verde, creamy polenta, fried asparagus 47.95
- Eggplant Parmigiana** [V] layered egg battered crispy fried eggplant, pomodoro, homemade fresh mozzarella & parmigiano 27.95

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

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 W38