



In 1889, during a visit to Naples, a pizza with tomatoes, mozzarella and basil was created to honor Queen Margherita. The pizza's ingredients matched the colors of the Italian flag. We use authentic dough and only the freshest ingredients to make our pizza. We bake the pizza for approximately 90 seconds at 1,000 degrees. Pizza Napoletano has several distinctive characteristics. Pizza in Napoli is soft and can be folded. It is considered "wet" by American standards. For this reason, people in Napoli generally eat their pizza with a knife and fork. Blackened charred spots on the pizza crust are a tell-tale sign of pizza Napoletano that has been cooked in a blistering hot, wood burning oven. Each pizza is an individual work of art.

Small Plates

Crostini (4pcs) \$12 <i>Whipped Mascarpone spread on Crostini toasts, topped with Prosciutto di Parma, drizzled with Truffle Honey</i>	Suppli \$15 <i>Three Roman Style Riceballs with Risotto, Italian Ham, Pomodoro Sauce</i>	Caprese w. Prosciutto \$20 <i>D.O.P. Buffalo Mozzarella with fresh Tomato & Basil on Charred Bread, topped with Prosciutto di Parma</i>
Truffle Fries \$13 <i>Hand Cut French Fried Potatoes, tossed in Truffle Oil, topped with Parmigiana</i>	Burrata \$16 <i>Fresh Burrata in Brown Butter with Shaved Almonds</i>	Portuguese Octopus \$21 <i>Wood Roasted Octopus on a bed of homemade Hummus, with Crispy Soppresata, Potato Crisps, Cherry Tomatoes</i>
Eggplant Parmigiana \$13 <i>Roasted Eggplant, Fresh Mozzarella, Pomodoro Sauce. Baked in a crock</i>	Caprese DOP \$17 <i>Buffalo Mozzarella, Tomato, Basil, Wood Roasted Peppers. Balsamic glaze</i>	Short Ribs \$22 <i>Sweet & Sour Braised Beef Ribs over homemade Cauliflower Purée, Balsamic reduction, finished with Honey</i>
Potato Croquette (4pcs) \$13 <i>Breaded and fried Mashed Potato, Fontina, Italian ham. House Red Pepper sauce</i>	Calamari and Shrimp \$18 <i>Fried with Potato Crisps. Side of Lemon</i>	Meat and Cheese (Half/Full) \$16/\$29 <i>Assortment of Cured Meats, Hard & Soft cheeses, with Honey glazed Walnuts, Charred Bread. Prosciutto di Parma, Speck, Soppresata. Parmigiano Reggiano, Pecorino Romano, Fontina</i>
Meatballs \$15 <i>Three hand rolled Pork and Beef Meatballs in Marinara Sauce, topped with Parmigiana. Served on Polenta</i>	Burrata w. Calamari \$18 <i>Sautéed Calamari with Broccoli Rabe, Black Olives, Cherry Tomato, Basil, topped with Fresh Burrata</i>	Seafood Simpler \$39 <i>Fried Calamari, Baked Clams, Jumbo Stuffed Shrimp, and Steamed Mussels on a Platter with Clam dipping sauce and Charred bread</i>
Mussels \$14 <i>Fresh Caught Mussels simmered in White wine sauce, side of Charred Bread</i>	Crab Cake (2pcs) \$18 <i>Onion, Carrot, Celery, Fennel, Parsley. House fresh Red Pepper sauce</i>	
	Cioppino \$19 <i>Shrimp, Clams, and Mussels in a spicy Tomato Broth</i>	

SALAD

Caesar \$13 <i>Chopped Romaine Lettuce, Croutons, Shaved Parmigiano Reggiano. House Caesar Dressing</i>	Arugula \$13 <i>Arugula Greens, Tomato, Cucumber, Pickled Red Onion, Shaved Parmigiana Reggiano. House Citrus Dressing</i>	Goat Cheese Salad \$16 <i>Mixed Greens with Sliced Beets, Oranges, Goat Cheese, Walnuts. House Citrus Dressing</i>
Tomato Salad \$13 <i>Chopped Tomatoes, Cucumber, Red Onion, Goat Cheese. House Citrus Dressing</i>	Mixed Baby Green \$15 <i>Mixed Greens with Dried cherries, Walnuts, Apple, Goat Cheese, House Citrus Dressing</i>	*Add chicken or shrimp \$6

PASTA

Cavatelli \$18 <i>Cavatelli Pasta in Garlic & Oil, crumble sausage, sautéed Broccoli Rabe, topped with fresh Ricotta cheese</i>	Linguine \$21 <i>Linguine Pasta in White Wine sauce, Clams, Garlic, Red Pepper Flakes</i>	Black Garganelli \$26 <i>Garganelli Pasta, Octopus & Shrimp in Cognac sauce</i>
Fettucine \$18 <i>Fettuccine Pasta in house-made Bolognese</i>	Chicken Cavatelli w. Vodka Sauce \$22 <i>Cavatelli Pasta, strips of roasted Chicken, Asparagus, Vodka sauce</i>	Chicken & Shrimp Pappardelle \$28 <i>Pappardelle Pasta, Chicken & Shrimp, Mushrooms, Truffle Cream sauce</i>
Pappardelle \$20 <i>Pappardelle Pasta with Truffle Cream sauce, Mushrooms</i>		

CALZONE

Classico Mozzarella, ricotta, & Italian ham \$19	Cime Di Rabe Mozzarella, broccoli rabe, ricotta \$19
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- * 20% Gratuity will be added for party of 6 or more.
- * Please inform your server of any food allergies or dietary restrictions

RED PIZZA

Margherita	\$16
<i>Tomato sauce, fresh Mozzarella, Basil</i>	
Margherita D.O.P	\$19
<i>Tomato sauce, Buffalo mozzarella, Basil</i>	
Salsiccia	\$19
<i>Tomato sauce, Fresh mozzarella, Crumbled Sausage, Garlic</i>	
Diavola	\$19
<i>Tomato sauce, Fresh mozzarella, Spicy Salami, Calabrian Chili Oil</i>	
Meatball	\$19
<i>Tomato sauce, Fresh mozzarella, Meatballs, Ricotta</i>	
Vulcano	\$20
<i>Tomato sauce, Fresh mozzarella, Spicy Salami, Pickled Jalapeños, Finished with Honey</i>	
Brooklyn	\$21
<i>Tomato sauce, Mascarpone, Speck, Fresh mozzarella, Rosemary</i>	
Crudo	\$22
<i>Tomato sauce, Fresh mozzarella, Arugula, Prosciutto di Parma, Topped with shaved Parmigiano Reggiano</i>	
Vodka Pizza	\$22
<i>Vodka sauce, Buffalo mozzarella, Crumbled Sausage, Pickled Onion</i>	

Sides

Roasted Brussel Sprouts	\$13
Polenta	\$10
Broccoli Rabe	\$14

WHITE PIZZA

Bianca	\$17
<i>Fresh mozzarella, Ricotta, Garlic, Italian Ham</i>	
Calabrese	\$18
<i>Fresh mozzarella, Calabrian Chilies, Caramelized Onion, Finished with Truffle Honey</i>	
Friarella	\$19
<i>Fresh mozzarella, Broccoli Rabe, Crumbled Sausage, Garlic</i>	
Filleti	\$19
<i>Fresh Buffalo mozzarella, Cherry tomatoes, Garlic, Basil</i>	
Brussel Sprout	\$20
<i>Fresh mozzarella, Shaved Brussel sprout, Fontina, Garlic, Finished with Honey</i>	
Valentina	\$22
<i>Truffle Cream base, Mushrooms, Caramelized onion, Prosciutto di Parma</i>	
Michele	\$22
<i>Bacon marmalade, Caramelized onion, Burrata</i>	
R.V.C	\$22
<i>Fresh Buffalo mozzarella D.O.P. topped with arugula, Prosciutto di Parma & shaved Parmigiano. Drizzled with Truffle oil</i>	

Dessert

Gelato	\$8
Tiramisu	\$9
Espresso Cheesecake	\$9

ENTRÉE

Cotoletta	\$21
<i>Thin pan fried Chicken cutlet served over Arugula with lemon. House dressing</i>	
Chicken Piccante	\$24
<i>Wood fired Chicken cutlet topped with Jalapeños & Calabrian chilies. Served on a bed of Peperonata</i>	
Chicken Parmigiana	\$24
<i>Breaded Chicken cutlet topped with fresh mozzarella and marinara sauce. Served with seasonal veggies. **Swap for linguine \$26</i>	
Salmon	\$26
<i>Wood fired Salmon filet served over Farro with Cherry Tomatoes and Mustard cream</i>	
Wood Fired Shrimp	\$26
<i>Jumbo Shrimp served with homemade hummus, Oven roasted seasonal veggies</i>	
Sweet Chili Salmon	\$28
<i>Wood fired Salmon filet with Sweet Chili glaze served with seasonal veggies Sweet Potato mash side</i>	
Wood Fired Steak	\$35
<i>12 oz Shell Steak, House made steak sauce, topped with sautéed onion, side of garlic fries</i>	
Scallop and Shrimp	\$41
<i>Wood fired Jumbo Scallops & Shrimp with veggies and Risotto</i>	
Steak and Shrimp	\$43
<i>Wood fired 12 oz Shell Steak & Jumbo Shrimp with oven roasted seasonal veggies</i>	

Panini \$14

With Caesar Salad or Fries

Meat balls
Mozzarella meatball, and basil

Italian Tuna
Pickled onions, arugula, olive oil, and tuna

Pizza \$14

With Caesar Salad or Fries

Margherita
Tomato sauce, fresh Mozzarella, Basil

Pasta \$14

with Caesar Salad & choice of Crostini or Meatball

Fettucine - Bolognese

Linguine - Clam, red pepper flakes, garlic

Lunch Special

Mon - Fri 12:00pm - 4:00pm (Excludes Holidays)

Spicy Salami
Pickled Jalapeno, and mozzarella

Sausage Broccoli Rabe
Mozzarella, Garlic, broccoli rabe and sausage

Chicken Panini
Wood roasted chicken breast, roasted red pepper pesto, mozzarella and basil

Bianca
Fresh mozzarella, Ricotta, Garlic, Italian Ham

Cavatelli - Sausage, broccoli rabe, ricotta

Pappardelle - Truffle cream, Shitake Mushroom

Calabrese
Fresh mozzarella, Calabrian Chilies, Caramelized Onion, Finished with Truffle Honey