

SNACKS

baked clams (6) \$12 (dozen) \$20
little neck clams, oreganata butter, breadcrumbs

rice balls \$12
green peas, chopped meat, mozzarella, pomodoro

eggplant parmigiana \$14
wood burning, pomodoro, basil

baby artichokes \$12
pan fried, parmigiano, chipotle mayo

spicy calamari \$13
tossed marinara, basil, cherry peppers

caprese \$16
imported buffalo mozzarella, tomato, fresh basil, E.V.O.O

fritto \$14
calamari, shrimp, cucumber tartar

meatballs \$11
pomodoro, grilled garlic bread, basil

fried mozz \$12
breaded mozzarella, pomodoro

MAINS

chicken & veggies \$19
marinated & grilled, roasted market garden vegetables

chicken parm \$18
breaded or grilled, choice of pasta or salad

chicken marsala \$21
pan seared, wild mushrooms, grilled asparagus

branzino \$23
oven roasted, fresh herb marinate, baby spinach

grilled salmon \$24
garlic & oil, white wine, sauteed kale

shrimp francese \$23
white wine, lemon butter, market garden vegetables

steak & fries \$24
marinated skirt steak, hand cut fries

fumo burger \$16
lettuce, tomato, bacon, cheddar, chipotle mayo
choice of field greens or truffle fries
add avocado or mushrooms \$2

sides hand cut fries • broccoli rabe • asparagus • garlic bread • garden vegetables **\$6**

• rosso •

margherita \$13 fresh mozzarella, basil, tomato, E.V.O.O

roni \$14 pepperoni, sausage, hot cherry peppers, fresh mozzarella

vodka \$13 creamy pink sauce, fresh mozzarella, scallions

rabe \$14 broccoli rabe, sausage, fresh mozzarella

• bianco •

buffalo \$14 spicy louisiana style chicken, blue cheese, mozzarella

funghi \$14 wild mushrooms, red onion, parmigiano, mozzarella, arugula

parma \$16 prosciutto, arugula, parmigiano, fontina, truffle oil

bianca \$15 roasted kale, caciocavallo, herbed ricotta, mozzarella

gluten free **OR** whole wheat **\$3**

PIZZA



GREENS

quinoa \$4 • chicken \$5 • shrimp \$7 • steak \$8

romaine \$11
cucumber, grape tomatoes, carrots, mozzarella, italian dressing

baby spinach \$12
honey pecans, avocado, carrots, balsamic vinaigrette

arugula \$11
shaved parmigiano, grape tomatoes, green apple, lemon olive oil

kale caesar \$12
focaccia croutons, parmigiano, pine nuts

shrimp \$17
goat cheese, grilled asparagus, grape tomatoes, balsamic vinaigrette

PASTA

gluten free **OR** whole wheat \$2

penne caprese \$14
fresh mozzarella, pomodoro, basil

penne vodka \$15
prosciutto, shallots, pink sauce

rigatoni bolognese \$15
traditional meat sauce

spaghetti vongole \$17
manila clams, E.V.O.O brodino

rigatoni norma \$16
italian eggplant, ricotta salata, pomodoro, basil

rigatoni gamberi \$18
shrimp, broccoli, mozzarella, pink sauce

spaghetti funghi \$16
wild mushrooms, marsala cream, truffle oil

rigatoni salsiccia \$16
crumbled sausage, tomatoes, spinach, marinara

baked ziti \$14
wood burning, herbed ricotta, mozzarella, pomodoro

whole wheat primavera \$15
market garden vegetables, pecorino, garlic & oil

spaghetti carbonara \$16
wood smoked bacon, onions, egg, peas, cream

WINE

ROSE & SPARKLING

Prosecco , Casalini, Italy	\$10	\$38
Rose , Bertani, Italy 2016	\$9	\$35
Lambrusco , Cavicchioli, Italy	\$9	\$35
Champagne , Veuve Cliquot, France		\$110
Champagne , Dom Perignon, France 2006		\$370

WHITE

Pinot Grigio , Bacaro, Italy 2016	\$9	\$35
Sauvignon Blanc , Tohu, New Zeland 2016	\$12	\$42
Chardonnay , Big Vine, California 2013	\$10	\$38
Moscato , Botter, Italy	\$12	\$42
Friulano , Fiegel, Italy 2015	\$13	\$44
Gavi di Gavi , La Ghibellina, Italy 2015		\$46
Albarino , Palodas Bruxas, Spain 2015		\$48
Chardonnay , Antinori Bramito, Italy 2014		\$52

RED

Montepulciano , Marammiero, Italy 2015	\$11	\$40
Chianti , Monrosso, Italy 2013	\$10	\$38
Cabernet , Carnivor, California 2014	\$11	\$40
Malbec , Diseno, Argentina 2015	\$10	\$38
Pinot Noir , Gerard Bertrand, 2014	\$13	\$46
Rioja , Vina Bujanda, Spain 2013		\$48
Barbera , "Aves" Burlotto, Italy 2015		\$65
Cabernet Sauvignon , Justin, California 2014		\$70
Super Tuscan , Varvara, Italy 2013		\$75
Amarone , Villa Spinosa, Italy 2008		\$80
Brunello di Montalcino , Caparzo, Italy 2012		\$85
Super Tuscan , Terricci Lanciola, Italy 2009		\$95
Barolo , Eugenio Bocchino "LU", Italy 2012		\$105

BEER

PALE ALE

Bronx Belgin Ale, Bronx \$6

WHITE ALE

Allegash white, Maine \$7

LAGER/PILSNER

Carlsberg, Denmark \$7

Moretti, Italy \$7

Narraganset, Rhode Island \$5

Six Point Crisp, Brooklyn \$6

IPA

Ballast Grapefruit, California \$8

Laguanitas Lil Something, California \$7

STOUT

Bells Porter, Michigan \$6

GLUTEN FREE

Crabbies Ginger Beer, Scotland \$7

SEASONAL BEER

\$7



COCKTAILS \$12

Amelia Vodka / St. Germaine / Blanc Vermouth / Pured raspberry / Fresh lemon

Ella Bourbon / Rosemary / Blackberry / Orange bitters

Perla Tequila / Galliano / Pressed cucumber / Fresh lime / Chilli salt / Habanero bitters

Carolina Mezcal / Tequila / Averna Amaro / Maraschino / Fresh grapefruit & lime / Cayenne

Georgia Grapefruit infused Gin / St. Germaine / Fresh lemon

Linda Fresh watermelon / Campari / Gin / Fresh lemon

Annabelle Rye / Cynar / Fresh lemon / Aperol / Peach liqueur

Please alert your server of any food allergies, as not all ingredients are listed on the menu.

Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness especially if you have certain medical conditions.

20% gratuity will be added to parties of 6 or more • Substitutions may be subject to additional charges