

ANTIPASTI

Table Joy Starters

Generous portions ~ Create a shared experience

CHEF CRAFTED SOUP

CUP 3.95 BOWL 6.95

SMALL BITES SAMPLER (FOR 1) 14
OVEN ROASTED MEATBALL, BABY RICE BALL, EGGPLANT ROLLATINE

ROMAN TABLE STARTER

(SERVE 2-4) 34

FRIED HOMEMADE MOZZARELLA, EGGPLANT ROLLATINE AND FRIED CALAMARI

TUSCAN BAKED CLAMS

ARREGANATE INDIVIDUAL (6) 10
FAMILY (12) 18

BABY RICE BALLS INDIVIDUAL (4) 10
FOR THE TABLE FAMILY (10) 22

CAPELLINI ALFREDO CAKES (3) 13

PINK CADILLAC SAUCE

ANGRY MUSSELS 13

GARLIC AND OLIO SAUCE, WHITE WINE, PLUM TOMATO, RED PEPPER FLAKES, BASIL, OREGANO

COZZE ALLA RIVIERA

CASSEROLE 14.95

PAN ROASTED MUSSELS, GARLIC, SHALLOTS, PINOT GRIGIO WINE, PARSLEY, PESTO CREMA SAUCE

MAMMA MIA MEATBALL BOWL 13

"RIGHT OUT OF THE SAUCE", WHOLESOME RICOTTA, SWEET ROASTED PEPPERS, BASIL, GRATED CHEESE, COUNTRY GARLIC BREAD

BLOOMIN' CAULIFLOWER

OREGANATE (SERVES 2) 14

ZUCCHINI STICK FRIES 9.95

TWO DIPPING SAUCES, SWEET MARINARA AND CREAMY HORSERADISH

STUFFED ARTICHOKE

OREGANATE 14.95

GOAT CHEESE AND CALAMATA OLIVE CENTER

NAPLES SHRIMP OREGANATE (5) 13.95

LEMON SCAMPI SAUCE

CALAMARI FRITTI (SERVES 2) 13.95

HAND CUT, BREADED TO ORDER SERVED OVER MARINARA SAUCE TOPPED WITH FRESH BASIL, PARMIGIANO SHAVINGS

FRIED CALAMARI ARRABBIATA 16.95

TOSSED WITH HOT CHERRY PEPPERS, ROASTED GARLIC, FRESH PLUM TOMATO MARINARA BASIL SAUCE, PARMIGIANO FLAKES

EGGPLANT

EGGPLANT ROLLATINE (ROLLED TO ORDER)
INDIVIDUAL 9.95

FILLED WITH RICOTTA, TOPPED WITH MARINARA SAUCE, MOZZARELLA, PESTO DI BASILICO

MELANZANA FINA 12.95

THIN SLICED EGGPLANT, FRESH MOZZARELLA, BASIL, PARMIGIANO, TOMATO SAUCE

STARTER SALADS

MIXED GARDEN SALAD

SIDE 5.95 ENTREE 9.95

ADD-ONS

CHOPPED 1.50 • MOZZARELLA 1.50
GORGONZOLA 2.00 • GOAT CHEESE 2.00
GRILLED CHICKEN 4.95 • BALSAMIC CHICKEN 5.95
GRILLED SHRIMP 1.95 EA • GRILLED SALMON 10.95

FAMILY GARDEN SALAD 19.95

ADD-ONS

CHOPPED 3.00 • MOZZARELLA 3.00
GORGONZOLA 4.00 • GOAT CHEESE 4.00
GRILLED CHICKEN 9.95 • BALSAMIC CHICKEN 11.95

INSALATE

FUSION BISTRO SALAD 14

BABY FIELD GREENS TOPPED WITH WALNUT-GORGONZOLA GREMOLATA, YELLOW PEPPERS, BALSAMIC VINAIGRETTE, CELENTANO TOMATO GARNISH, BALSAMIC SYRUP

FENNEL AND ARTICHOKE

SALAD 14.95

SHAVED FENNEL, ARTICHOKE HEARTS, CHERRY TOMATO, ARUGULA, BABY SPINACH, SORRENTO LEMON OLIO DRESSING, HAND SHAVED PARMIGIANO REGGIANO

SIGNATURE CHOPPED

VEGGIE SALAD 18

GRILLED ZUCCHINI, SQUASH, CUCUMBERS, ARTICHOKE HEARTS, SUNDRIED TOMATOES, ROASTED PEPPERS, BEETS, DICED TOMATO, HEARTS OF PALM, MARINATED MUSHROOMS AND BALSAMIC CIPOLLINI CHOPPED OVER CRISP ROMAINE, CRUMBLED GOAT CHEESE AND VINAIGRETTE DRESSING

NY ITALIAN TABLE

CHOPPED SALAD 17

PROSCIUTTO, SALAMI, PROVOLONE, HAM, MOZZARELLA, MARINATED MUSHROOMS, ARTICHOKE HEARTS, OLIVES, PEPPERS, RED ONIONS, OREGANO, MIXED GREEN SALAD WITH VINAIGRETTE

MOZZARELLA

GRILLED TOMATO AND BURRATA

MOZZARELLA CAPRESE 14
GRILLED RIPENED TOMATO, RED PEPPER FLAKES, BASIL, FIRE ROASTED PEPPERS, TUSCAN OLIO, BALSAMIC GLAZE

HOMEMADE FRIED

MOZZARELLA 12

DELICIOUS MARINARA SAUCE, PESTO DRIZZLE

FRIED MOZZARELLA

BALL PYRAMID 14

OVER SWEET MARINARA SAUCE, GARLIC OLIO DRIZZLE

CAESAR SALAD 7/10

HEARTS OF ROMAINE, BRICK OVEN CROUTONS, SHAVED AGED PARMIGIANO REGGIANO, CAESAR DRESSING

CHOICE OF DRESSING
VINAIGRETTE • CREAMY ITALIAN
BLUE CHEESE • RANCH
HONEY MUSTARD • CAESAR
RASPBERRY VINAIGRETTE

RUBY RED BEET, WALNUT AND

GOAT CHEESE SALAD 14

ORGANIC FIELD GREENS, CRUMBLED GOAT CHEESE, CANDIED WALNUTS, ROASTED BEETS

CRISPO SALAD 15.95

MIXED GARDEN SALAD, SHREDDED MOZZARELLA, CREAMY ITALIAN DRESSING, GRILLED OR FRIED CHICKEN CUTLET

MANGO SIGNATURE SALAD 15.95

GOURMET MESCLIN GREENS, MANGO, WALNUT GREMOLATA, SWEET GORGONZOLA AND RASPBERRY VINAIGRETTE

EGGPLANT STACK 15.95

CRISPY THICK EGGPLANT, FRESH MOZZARELLA, MARINATED CHOPPED PLUM TOMATO, CIRCLED BABY ARUGULA SALAD, SHAVED PARMIGIANO, BALSAMIC SYRUP DRIZZLE

ALLA GRIGLIA SALAD 16

GRILLED CHICKEN BREAST TOPPED WITH ARUGULA, CHERRY TOMATOES, ORANGES AND ENDIVE SALAD, CANDIED PECANS, PARMIGIANO REGGIANO, LEMON OLIO DRESSING (SUBSTITUTE SALMON 6.00)

NAPLES PIZZA

ULTRA THIN FLAT BREAD
(FOR THE TABLE)

ADD YOUR FAVORITE TOPPING
FOR AN ADDITIONAL CHARGE

FAMOUS MARGHERITA 16

HAND CRAFTED DOUGH, HAND PULLED BURRATA MOZZARELLA, SAN MARZANO REGION PLUM TOMATO, SINGLE VINEYARD VIRGIN OLIVE OLIO, HAND SHAVED PARMIGIANO, ORGANIC BASIL

AMERICANA (NY STYLE) 16

SAN MARZANO ITALIAN TOMATO PIZZA SAUCE, LOTS OF WHOLE MILK MOZZARELLA, ORGANIC BASIL

ITALIAN 6 CHEESE 16
(NO SAUCE)

PASTA CLASSICS

FRESH PASTA • GLUTEN FREE PASTA
WHOLE WHEAT PASTA ADD 3.95

PASTA TOMATO SAUCE8.95
POMODORO AND BASIL
(SUBSTITUTE HOMEMADE PASTA ADD 3.95)

PENNE ALLA VODKA15.95
PROSCIUTTO, SHALLOTS AND SCALLIONS, PINK VODKA CREAM SAUCE

HANDMADE MEZZA LUNA

CHEESE RAVIOLI16.95
TOMATO SAUCE AND GRATED PECORINO ROMANO CHEESE

SPAGHETTI AND MEATBALLS(3)16.95

BRAISED RIGATONI BOLOGNESE15.95
WITH RICOTTA

POTATO GNOCCHI SORRENTINO16.95
TOMATO SAUCE, BURRATA MOZZARELLA

LINGUINE CON VONGOLE VERACI16.95
BABY WHITE CLAM SAUCE

LINGUINE D.O.P. MARINARA14
SAN MARZANO ITALIAN TOMATO, GARLIC AND OLIO (EVOO), FRESH BASIL

SAUTEED SHRIMP MARINARA /19.95
FRA DIAVOLO OVER LINGUINE PASTA

HOUSE RISOTTO

SHRIMP, ARUGULA, CHERRY TOMATO,
PARMIGIANO 19.95

BABY WHITE CLAM AND SHRIMP RISOTTO 22.95

PARMIGIANA

INCLUDES PASTA WITH TOMATO SAUCE OR SIDE SALAD OR SOUP

CHICKEN 19.95

EGGPLANT..... 18.95

VEAL.....23.95

SHRIMP.....23.95

ROASTED MEATBALLS..... 18.95

AL FORNO BAKED PASTA

BAKED ZITI 14

MEAT, RICOTTA, MOZZARELLA AND TOMATO SAUCE

BAKED RAVIOLI 14

BAKED HOMEMADE RIGATONI 17

TOMATO SAUCE, HOMEMADE MOZZARELLA, BASIL

LASAGNA 16.95

HEARTY CUT

LE NOSTRE

Our Signature Fashion Pasta

FRESH PASTA • GLUTEN FREE PASTA • WHOLE WHEAT PASTA
ADD 3.95

**HOMEMADE RIGATONI
NAPOLETANA 18.95**
PINK TOMATO CREAM SAUCE, HOMEMADE MOZZARELLA,
FRESH BASIL

**GLUTEN FREE PASTA
VEGETABLE MISTICANZA 19.95**
SPINACH, BROCCOLI, ASPARAGUS, BRUSSELS
SPROUTS AND CHEESES, TUSCAN GARLIC AND
OLIO SAUCE, GLUTEN FREE PENNE
(ADD GRILLED CHICKEN 4.95)

RIGATONI THERESA 19.95
CHICKEN, SPINACH AND MOZZARELLA, PINK TOMATO
CREAM SAUCE

CAVATELLI SARDINIA 18.95
SPICY CRUMBLER SAUSAGE, SCALLION, PINK TOMATO
CREAM SAUCE, GRATED CHEESE

CHICKEN CUTLET CARBONARA 21.95
BACON, PEAS, ONION, PARMIGIANO CREAM SAUCE,
PENNE PASTA, DICED BREADED CHICKEN CUTLET

**CHICKEN FETTUCCINE
ALFREDO 21.95**
SEARED CHICKEN, CARAMELIZED ONION, BACON,
ROASTED GARLIC, BASIL, PARMIGIANO CREAM SAUCE

**HOMEMADE RIGATONI
CHICKEN MARSALA 21.95**
PROSCIUTTO, HOUSEMADE CUBED MOZZARELLA,
MUSHROOM SICILIAN MARSALA WINE SAUCE

LIMONCELLO FETTUCCINE 19.95
BUTTER, SHALLOTS, SORRENTO LIMONCELLO
CREMA, SHRIMP

**ROASTED CAULIFLOWER
PAPPARDELLE PASTA
SUPER VEGGIE 20**
CAULIFLOWER FLORETS, TUSCAN GARLIC AND OLIO
SAUCE, YELLOW RAISINS, BASIL, SEASONED
BREAD CRUMBS, HAND SHAVED PARMIGIANO, RED
PEPPER FLAKES, DELICATE PASTA RIBBONS

PASTA EMILIO 19.95
SAUSAGE, SHRIMP, HAM, SCALLIONS, DICED TOMATO,
LIGHT PINK CREAM SAUCE, SPAGHETTI

**HOMEMADE RIGATONI
ALLA MAMMA 18.95**
TOMATO SAUCE, HOMEMADE RICOTTA BALL,
BASIL, OVEN ROASTED MEATBALLS (2)

FUSILLI CAMPAGNOLA 21.95
SPICY ITALIAN SAUSAGE, BROCCOLI RABE, SUNDRIED
TOMATOES, ROASTED GARLIC AND OLIO SAUCE,
PHONE WIRE PASTA FRESCA

**PAN SEARED BRUSSELS SPROUTS
AND FUSILLI 21**
WITH GRILLED CHICKEN AND CALAMATA OLIVES,
GARLIC AND OLIO (EVOO)

ROCK STAR PASTA P/A
LOBSTER AND SHRIMP, SHAVED ASPARAGUS,
PARMIGIANO BRANDY CREAM SAUCE,
HOUSEMADE FETTUCCINE

SHRIMP SCAMPI PASTA 21.95
LEMON, BUTTER, SHERRY WINE SAUCE, GARLIC,
BABY CHERRY TOMATO, OVER LINGUINE

GNOCCHI VELOCE 16.95
SWEET GORGONZOLA CREMA, BABY SPINACH,
YELLOW TOY BOX TOMATO

SECONDI

Main Plates

FROM THE LAND

SCARPARELLO CHICKEN 22.95
CHICKEN BREAST, ITALIAN SAUSAGE, VIBRANT
PEPPERS, CARAMELIZED ONIONS, ROASTED POTATOES,
ROSEMARY HERB SAUCE

**GRILLED CHICKEN
PARMIGIANO 22.95**
SAN MARZANO PLUM TOMATO MARINARA SAUCE,
HOMEMADE MOZZARELLA, FRESH BASIL, WHOLE
WHEAT SPAGHETTINI

**GRILLED BREAST
OF CHICKEN PILLARD 22.95**
BROCCOLI RABE, GRILLED PORTABELLO,
ROASTED PEPPERS AND CIPOLLINI ONIONS

CHICKEN SINATRA 22.95
BATTERED FRANCAISE STYLE, LAYERED WITH EGGPLANT,
PROSCIUTTO, FRESH MOZZARELLA AND ROASTED
PEPPERS, IN A LEMON WHITE WINE SAUCE WITH
POTATO CROQUETTE

CHICKEN CACCIATORE 22.95
CHICKEN BREAST, ROASTED PEPPERS, CARAMELIZED
ONION, FRESH MUSHROOMS, D.O.P. PLUM TOMATO,
CREAMY PARMIGIANO RISOTTO

**CHICKEN FRANCAISE
OR MARSALA 21.95**
INCLUDES PASTA OR SOUP OR SALAD (1)
(SUBSTITUTE VEAL OR SHRIMP 3.95)

SKINNY GIRL 22
SPAGHETTI SQUASH, MARINARA SAUCE,
GRATED CHEESE, PILED HIGH SHAVED VEGGIES,
GRILLED CHICKEN (SUBSTITUTE SALMON 6.00)

**BALSAMIC CHICKEN
BELLA VITA 21.95**
PAN SEARED BALSAMIC CHICKEN SERVED OVER
A BED OF SPINACH WITH FRESH MUSHROOMS
AND GRILLED ASPARAGUS

**VEAL CUTLET
MILANESE TOWER 24.95**
OVER BABY ARUGULA, CHOPPED TOMATO SALAD,
HAND SHAVED PARMIGIANO
(SUBSTITUTE CHICKEN 21)

BRONX TAIL VEAL CUTLET 28.95
LIGHTLY BREADED VEAL TENDERLOIN, HOT AND
SWEET PEPPERS, D.O.P. ITALIAN TOMATO, SHARP
PROVOLONE, FRESH FUSILLI

FROM THE SEA

LEMON SOLE OREGANATE 28.95
BAKED WITH OUR SEASONED BREAD CRUMBS OVER LEMON
SCAMPI SAUCE, SERVED OVER SAUTEED SPINACH

SOLE AND SHRIMP DELICATO 28.95
BABY SPINACH AND POMODORINO, LEMON BUTTER
CHARDONNAY WHITE WINE SAUCE, RISOTTO SURPRISE

CLAY POT BRICK OVEN SOLE 28.95
SAN MARZANO PLUM TOMATO SAUCE, RED ONION, CALAMATA
OLIVE, GARLIC, CAPERS, SERVED OVER SAUTEED SPINACH

RED SNAPPER LUCIANO 26.95
PANKO ENCRUSTED RED SNAPPER, LEMON WHITE WINE
SAUCE, DELICATE POMODORINO, SERVED OVER SAUTEED
SPINACH

RED SNAPPER FRANCAISE 26.95
EGG BATTERED, MEYER'S LEMON WHITE WINE SAUCE,
SERVED OVER SAUTEED SPINACH

**ROASTED CLAY POT
RED SNAPPER LIVORNESE 26.95**
GARLIC, CAPERS, RED ONION, CALAMATA OLIVES,
ITALIAN TOMATO, SERVED OVER SAUTEED SPINACH

GRILLED SALMON GUSTOSO 22.95
SAUTEED BABY SPINACH, CANNELLINI BEANS, PANCETTA,
SUNDRIED TOMATOES, GARLIC AND OLIO SAUCE

**HERB CRUSTED
SCOTTISH SALMON 24.95**
SALT, PEPPER, LEMON OLIO AND OREGANO WITH
ARUGULA, ORANGE SEGMENTS, CHERRY TOMATOES
AND ENDIVE SALAD

SALMON ITALIANO 24.95
HERB GRILLED ENCRUSTED SALMON TOPPED WITH SAUTEED
CHERRY TOMATOES AND RED ONIONS WITH A TOUCH OF
BALSAMIC OVER SAUTEED BRUSSELS SPROUTS

OLD TIME SEAFOOD SPECIALTIES

OVER LINGUINE

MUSSELS MARINARA 19.95

SAUTEED CALAMARI MARECHIARA 21.95

PESCATORE DI NAPOLI 28.95
MUSSELS, BABY CLAMS, CALAMARI, SHRIMP, LINGUINE
PASTA, SAN MARZANO PLUM TOMATO SAUCE

CONTORNI

Accessories

**SHAVED BRUSSELS SPROUTS
CAVOLETTI 9.95**
PANCETTA, CARAMELIZED ONIONS AND SHAVED
PARMIGIANO REGGIANO

BURNT BROCCOLI 8.95

CREAMY PARMIGIANO RISOTTO 10

SAUTEED BROCCOLI RABE 8.95
GARLIC AND OLIO (EVOO)

ZUCCHINI FINI 9.95
WITH MARINARA SAUCE

SAUTEED BABY SPINACH 8
GARLIC AND OLIO SAUCE

SPAGHETTI SQUASH TIMBALE 9.95
MARINARA PLATE SCRAPER, GRATED CHEESE

MEATBALLS OR SAUSAGE 8.95

GRAND MAC AND CHEESE 11
APPLE BACON, WHITE CHEDDAR, WHOLE GRAIN
MUSTARD, TRUFFLE OIL TOPPED WITH SEASONED
BREAD CRUMBS

POTATO CROQUETTES (3) 8.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



**GIFT CERTIFICATES
PARTY ROOM AVAILABLE**