

antipasti.**✓ MISTO SALAD | 8.50**

BABY GREENS, TOMATO, BLACK GARBANZOS, PEPPERONCINI, WATERMELON RADISH & CROUTONS
 • BALSAMIC, BLOOD ORANGE OR POMEGRANATE VINAIGRETTES, RANCH, BLEU CHEESE

CAESAR SALAD | 10.95

CHOPPED ROMAINE LETTUCE WITH CREAMY CAESAR DRESSING, CROUTONS & PARMESAN CRISPS
 • CONTAINS RAW PASTEURIZED EGG & ANCHOVY | ADD GRILLED CHICKEN 4.95 | ADD GRILLED PRAWNS 7

NEW SPRING SALAD | 13

MIXED GREENS, SPINACH & ARUGULA W/ FRESH BABY MOZZARELLA, MANDARIN ORANGES, RAINBOW TOMATOES, PROSCIUTTO, CANDIED PECANS & CROUTONS
 • BLOOD ORANGE VINAIGRETTE | ADD GRILLED CHICKEN 4.95 | ADD GRILLED PRAWNS 7 |

✓ INSALATA TEDESCOS | 12.25

BABY GREENS, TOASTED ALMONDS, WATERMELON RADISH, APPLES, FIGS, STRAWBERRIES, GOAT CHEESE, POMEGRANATE VINAIGRETTE
 • GRILLED CHICKEN 4.95 | GRILLED PRAWNS 7 |

CALAMARI FRITTI | 14.5

CRISPY FLASH FRIED CALAMARI
 • W/ ALMOND SCALLION AIOLI & THAI MARINARA

ANTIPASTO PLATTER | 17.95

ASSORTMENT OF CHEESES, PROSCIUTTO, COPPA, DRY SALAMI, PEPPERONCINI, ROASTED PEPPERS, MARINATED ARTICHOKE, BROCCOLLINI & MUSHROOMS
 • GOOD FOR SHARING

NEW PASTA E FAGIOLI | BOWL ONLY 8

CLASSIC PASTA, CANNELLINI BEAN SOUP W/ TOMATOES, PANCETTA, GARLIC & BASIL IN FRESH CHICKEN BROTH
 • FINISHED WITH PESTO & SEASONED BREAD CRUMBS

NEW ✓ MINISTRONE DI VERDURE | CUP 4.75 | BOWL 6.5

VEGETARIAN W/ PASTA, GARBANZOS, CANNELLINI & BORLOTTI BEANS
 • TOMATOES, MIXED VEGETABLES W/ GARLIC & BASIL

GARLIC KISSES | 7.25

PIZZA DOUGH WRAPPED IN KNOTS, SOFT INSIDE, CRISPY OUTSIDE
 • W/ LOTS OF GARLIC BUTTER!

GLUTEN & EGG FREE PASTA + \$2.5 | ROTELLI ONLY

primi.**NEW GNOCCHI W/ PEPPER CREAM & SOFT SHELL CRAB | 29.95**

HOUSE-MADE MASCARPONE AND RICOTTA GNOCCHI, LIGHTLY BATTERED SOFT SHELL CRAB, CHILI OIL & CRAB ESSENCE CREAM SAUCE, W/ PURPLE NOISSETTE POTATOES, FRESH BASIL, PARMESAN CHEESE
 • TWIST ON THE CLASSIC ROMAN DISH CACIO E PEPE

SCAMPI & PETTINE CON CAPELLI | 32.95

PAN SEARED SEA SCALLOPS & PRAWNS SAUTÉED W/ ASPARAGUS & MIXED VEGETABLES, GARLIC, SHALLOT, BASIL, CHILI FLAKES, WHITE WINE & HERB BUTTER
 • OVER CRISPY FRIED ANGEL HAIR PASTA

CANNELLONI TRADIZIONALE | 19.95

TWO FRESH CREPES FILLED W/ BEEF, CHICKEN, VEAL & PARMESAN CHEESE
 • TOPPED W/ MARINARA, ALFREDO & PROVOLONE CHEESE

NEW SPAGHETTI CARBONARA | 21.95

PANCETTA, FRESH PECORINO ROMANO, CREAM, EGGS, BUTTER & SNAP PEAS

SPAGHETTI PICCOLA POLPETTA | 21.95

BITE SIZE MEATBALLS, WITH SPAGHETTI, MARINARA, PECORINO ROMANO & BASIL

✓ CAPELLI ROMANTICA | 21.95

ANGEL HAIR PASTA, ARTICHOKE HEARTS, POMODORO, GARLIC, BASIL, PINE NUTS, TEAR DROP TOMATOES, PECORINO ROMANO & BUTTER
 • ADD GRILLED CHICKEN 4.95 | ADD GRILLED PRAWNS 7

NEW LASAGNE DEL NORD | 19.95

NORTHERN ITALIAN STYLE LASAGNA, LAYERED WITH ALFREDO & BOLOGNESE SAUCE, FRESH NOODLES, RICOTTA, MOZZARELLA, PARMESAN, & PROVOLONE CHEESE
 • IT'S BACK! COOKED TO PERFECTION IN OUR PIZZA OVEN

NEW ✓ TORTELLINI PIEDMONTESE | 21.95

FRESH FIVE CHEESE TORTELLINI IN RICH MARINARA CREAM SAUCE, W/ FRESH GREEN ONIONS, PARMESAN CHEESE, BUTTER, BASIL & PARSLEY
 • GRILLED CHICKEN 4.95 | GRILLED PRAWNS 7

secondi.

🍷 PESCE DEL GIORNO

FRESH FISH, CHANGES DAILY | MARKET

THAI BASIL & POMEGRANATE RACK OF LAMB | 37.95

HALF RACK OF LAMB, MARINATED IN THAI BASIL & GARLIC, GRILLED & SERVED W/ POMEGRANATE MOLASSES DEMI GLAZE SAUCE

• SERVED W/ PARMESAN & TRUFFLE OIL ROASTED POTATOES, VEGETABLE MEDLEY

NEW 6OZ. FILET MIGNON WITH FIG & BALSAMIC DEMI GLACE | 39.95

PAN SEARED FILET MIGNON* FINISHED W/ A CHIANTI, FIG, BALSAMIC VINEGAR & DEMI GLACE

• SERVED W/ PARMESAN & TRUFFLE OIL ROASTED POTATOES, VEGETABLE MEDLEY

BASILICO POLLO O VITELLO | 24 | 36

TENDER CHICKEN OR VEAL, SAUTÉED W/ PINOT GRIGIO, LEMON, FRESH BASIL & A TOUCH OF CREAM, FINISHED WITH OUR MAITRE D BUTTER

• SERVED W/ PARMESAN & TRUFFLE OIL ROASTED POTATOES, VEGETABLE MEDLEY

CHICKEN PARMESANO | 21.95

BREADED CHICKEN BREAST W/ POMODORO SAUCE, MOZZARELLA & PARMESAN CHEESE, FINISHED IN OUR PIZZA OVENS

• W/ FETTUCCHINE MARINARA & DAILY VEGETABLE | ADD A 2ND PIECE FOR \$3

Ⓟ EGGPLANT PARMESANO | 19.95

SOAKED IN BUTTERMILK, DIPPED IN LENTIL FLOUR,

• TOPPED WITH POMODORO, MOZZARELLA & PARMESAN CHEESE W/ FETTUCCHINI MARINARA & VEGETABLES

build a pizza.

GLUTEN FREE CAULIFLOWER CRUST, 12 INCH ONLY +.75

MEDIUM 14 INCH PIZZA | 18

• PLAIN W/ CHEESE & SAUCE

LARGE 18 INCH PIZZA | 22

• PLAIN W/ CHEESE & SAUCE

PIZZA TOPPINGS

| PEPPERONI | GRILLED CHICKEN | SAUSAGE | SOPPRESSATA | PROSCIUTTO | HOUSE CURED BACON | ONION | OLIVES | JALAPENO | ANCHOVY | PESTO | TOMATO | MEATBALLS | BROCCOLLINI | GARLIC | FIGS | BELL PEPPER | MUSHROOM | GOAT CHEESE | ARUGULA | ARTICHOKE | SPINACH |

• MEDIUM + \$1 | LARGE + \$1.5 PER TOPPING •

specialty pizza.

BURATTALOOM | 23.95 | 28.95

FRESH BURRATA, RAINBOW TOMATOES, TOMATO SAUCE, ROMANO CHEESE, OLIVE OIL

• FINISHED WITH FRESH BASIL, BALSAMIC GLAZE DRIZZLE •

DI CAMPANIA | 23.95 | 28.95

WHOLE MILK MOZZARELLA, FRESH MOZZARELLA, OLIVES, PINE NUTS, FIGS, GARLIC, TOMATO SAUCE

• FINISHED WITH BASIL, EXTRA VIRGIN OLIVE OIL •

CARNE TEDESCOS | 24.95 | 29.95

COPPA, SOPPRESSATA, CAPICOLA, SALAMI, PROSCIUTTO, SAUSAGE, TOMATO SAUCE, MOZZARELLA CHEESE

• FINISHED WITH ROMANO CHEESE •

NEW YORKER (FUGGEDABOUTIT) | 23.95 | 28.95

WHOLE MILK MOZZARELLA, RICOTTA, PEPPERONI, ITALIAN SAUSAGE, TOMATO SAUCE & BASIL

• FINISHED WITH AN ATTITUDE! •

BIANCA PRIMA | 23.95 | 28.95

WHITE PIZZA W/ PARMA PROSCIUTTO, FIGS, ARUGULA, RICOTTA, GARLIC,

• BALSAMIC GLAZE DRIZZLE •

*CONSUMING RAW OR UNDERCOOKED BEEF MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

MEAT PRICES ARE CURRENTLY SOARING, AND OUR MENU PRICES ARE REFLECTING THIS TREND, WE HOPE THIS IS A TEMPORARY ADJUSTMENT.