

Cittanuova

29 Newtown Ln 11937-2465 · +16313246300 · Updated: Jan 14, 2026

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ANTIPASTI 5

Salumi

\$18.00

(with assorted condiments) prosciutto san daniele salami di creminelli coppa la quercia (spicy) pork / friuli-venezia pork / utah pork / iowa

Formaggi

\$17.00

(with assorted condiments) gorgonzola dolce (30 day) grana padano (18 mo.) pecorino (30 day) cow / piemonte cow / lombardy sheep / toscana

Calamari

\$15.00

crisp fried calamari, zucchini, tomato-basil aioli

Prosciutto E Mozzarella

\$16.00

prosciutto san daniele, ore di latte mozzarella

Burrata

\$16.00

burrata cheese, castelvetrano olives, crostini

STUZZICHINI 6

Bruschette

\$7.00

crushed heirloom tomato, tuscan olive oil white beans, bocconcini mozzarella, anchovy robiolina, white true honey, pine nuts

Ventresca

\$10.00

preserved tuna belly, cannellini beans, capers

Peperoni Ripiene

\$11.00

crab stued roasted peppers, scallion pesto

Carciofi Alla Giudea

\$11.00

fried artichokes (2) with sea salt and lemon

Polpo

\$14.00

grilled spanish octopus, ceci, celery, vinaigrette

Carpaccio

\$15.00

wagyu beef (raw) mustard aioli, arugula, grana

INSALATE E ZUPPA 6

Minestrone

\$8.00

classic italian vegetable soup

Zuppa Pomodoro	\$12.00
chilled late summer tomato soup, crab, olive oil	
Insalata Fagiolini	\$12.00
baby lettuces, radish, cherry tomato, sicilian canned tuna, green beans, hard boiled egg	
Insalata Rucola	\$12.00
arugula, white beans, red onion, tomato, grana	
Panzanella	\$11.00
bread salad with cucumbers, red onion, heirloom tomato, fresh herbs, ricotta salata	
Insalata Caprese	\$18.00
mozzarella di bufala, heirloom tomatoes, basil vinaigrette, sea salt	

PIZZE 3

Margherita	\$17.00
san marzano tomato, mozzarella di bufala, basil	
Pane Frattau	\$15.00
san marzano tomato, fried eggs, pecorino	
Salsiccia	\$16.00
san marzano tomato, sage, italian sausage, ore di latte mozzarella	

PRIMI PIATTI 8

Risotto	\$28.00
stirred aborio rice, umbrian black true, grana	
Linguine	AVAILABLE OPTIONS
baby clams, cherry tomato, garlic, hot pepper, e.v.o.	
	\$15.00
	\$23.00
Tagliatelle	AVAILABLE OPTIONS
prawns, borlotti beans, roasted tomato, rosemary	
	\$17.00
	\$25.00
Gnocchi	AVAILABLE OPTIONS
potato gnocchi, wild mushrooms, peas, grana padano	
	\$16.00
	\$24.00
Penne	AVAILABLE OPTIONS
san marzano tomato sauce, garlic, basil	
	\$10.00
	\$18.00
Orecchiette	AVAILABLE OPTIONS
italian sausage, broccoli rabe, chillies, grana padano	
	\$13.00
	\$21.00

Polpette

thick spaghetti with meatballs, grana, tomato sauce

AVAILABLE OPTIONS

\$16.00

\$24.00

Garganelli

veal and beef ragu bolognese, thyme, grana padano

AVAILABLE OPTIONS

\$14.00

\$22.00

SECONDI PIATTI 10

Melanzane

roasted eggplant alla parmigiana, fresh herbed pasta lasagna

\$21.00

Spigola Americana

pan roasted striped bass, long island corn fonduta, tomato-mint conserva, basil

\$32.00

Pesce Spada

grilled swordsh steak, tomato-potato ragu, herb oil

\$29.00

Milanese

parmigiano breaded all natural chicken breast, balsamic vinaigrette, petit arugula salad

\$24.00

Pollo

black pepper crusted free range cornish hen, pea greens, radish, salsa verde

\$25.00

Vitello

veal scaloppine, tomato, garlic, oregano, capers

\$29.00

Bistecca

painted hills let mignon, roasted marrow, pine nut gremolata, shaved parmigiano

\$38.00

Cittaburge

custom blend of wagyu and dry aged beef, house made garlic dill pickle, french fries, onion brioche

\$17.00

Gorgonzola, Cheddar, American Or Parmigiano

\$1.00

Fried Egg, Sunny Side Up

\$2.00

CONTORNI 4

Broccoletti

broccoli rabe, olive oil, peperoncino, toasted garlic

AVAILABLE OPTIONS

\$5.00

\$7.00

Polenta

creamy polenta with mascarpone and sage

AVAILABLE OPTIONS

\$5.00

\$7.00

Fagiolini

stewed runner beans with tomatoes

AVAILABLE OPTIONS

\$5.00

\$7.00

Fagioli

warm borlotti beans with tomato and sage

AVAILABLE OPTIONS

\$5.00

\$7.00