



NEAPOLITAN PIZZA 9

12" Margherita Pizza	\$16.00
Fresh mozzarella, chunky tomato sauce, basil, olive oil, and parmesan cheese. Not crispy	
12" Caprino e Fichi Pizza	\$20.00
Dried figs, caramelized onions, garlic, olive oil, and goat cheese. Not crispy	
12" Diavola Pizza	\$20.00
Fresh mozzarella, chunky tomato sauce, Soppressata, and spicy honey. Not crispy	
12" Di Parma Pizza	\$22.00
Fresh mozzarella and chunky tomato sauce, finished with 18-month-aged prosciutto di parma, arugula, olive oil, and parmesan cheese shavings. Not crispy	
12" Di Carne Pizza	\$22.00
Fresh mozzarella and chunky tomato sauce, diced meatballs, pepperoni, sausage, and ham. Not crispy	
12" Pistacchio e Mortadella Pizza	\$23.00
Shredded mozzarella, garlic, olive oil. Finished with mortadella, ricotta cheese and roasted pistachio crumbles. Not crispy	
12" Coste della Croce Pizza	\$24.00
Topped with braised short ribs, caramelized onions, arugula, and fontina cheese. Not crispy	
12" Funghi e Tartufo Pizza	\$27.00
Wild mushrooms, shredded mozzarella, garlic, olive oil, and sliced truffles. Not crispy	
12" Pizza Nero con Gamberi	\$27.00
Black pizza (infused with squids ink) with shredded mozzarella and shrimp in a paprika, cayenne butter, and garlic sauce. Topped with arugula. Not crispy	

NY STYLE PIZZA 8

NY Cheese Pizza	AVAILABLE OPTIONS
Traditional New-York style tomato sauce with shredded mozzarella.	12": \$16.00 16": \$20.00
NY Pepperoni Pizza	AVAILABLE OPTIONS
Traditional New-York style tomato sauce with shredded mozzarella and premium pepperoni.	12": \$19.00 16": \$24.00
NY Spicy Honey Pizza	AVAILABLE OPTIONS
Traditional New-York style cheese pizza with premium pepperoni and spicy honey.	12": \$22.00 16": \$27.00

NY White Pizza

Shredded mozzarella, parmesan, ricotta, and goat cheese, finished with a drizzle of olive oil.

AVAILABLE OPTIONS

12": \$19.00

16": \$24.00

NY Vegetarian Pizza

Black olives, green peppers, onions, spinach, garlic, mushrooms, chopped tomatoes, tomato sauce, and shredded mozzarella cheese.

AVAILABLE OPTIONS

12": \$21.00

16": \$26.00

NY Sausage & Peppers Pizza

Sausage, green peppers, onions, basil, mozzarella cheese and tomato sauce.

AVAILABLE OPTIONS

12": \$21.00

16": \$26.00

NY Meat Lovers Pizza

Diced meatballs, bacon, pepperoni, sausage, ham, tomato sauce, and shredded mozzarella cheese.

AVAILABLE OPTIONS

12": \$24.00

16": \$29.00

NY Truffle Pizza

Wild mushrooms, shredded mozzarella, garlic, olive oil, and sliced truffles. CRISPY

AVAILABLE OPTIONS

12": \$27.00

16": \$32.00

KIDS MENU ⁶

Chicken Tenders w/ Fries

\$12.00

Cheese Ravioli w/ Tomato Sauce

\$12.00

Penne Pasta w/ Butter

\$10.00

Penne Pasta w/ Alfredo Sauce

\$12.00

Penne Pasta with Marinara Sauce

\$12.00

NY Cheese Pizza

\$14.00

AL FORNO A LEGNA ⁶

Polipo Alla Legna

\$19.00

Wood oven roasted octopus with a mild spicy herbs oil served with a julienne of squash, carrots, and zucchini, and a tricolor salad.

Gamberi Alla Legna

\$18.00

Wood oven-roasted shrimp in a paprika, cayenne, butter, and garlic sauce, served with polenta cubes and a tricolor salad.

Focaccia Classica

\$17.00

Topped with diced chopped tomatoes, homemade mozzarella, basil, and olive oil.

Focaccia Vegana

\$17.00

Topped with onions, green peppers and chopped tomatoes, lemon and olive oil.

Focaccia a Quattro Formaggi

\$17.00

Shredded mozzarella, parmesan, ricotta, and goat cheese, finished with a drizzle of olive oil.

Focaccia Coste della Croce

\$19.00

Topped with braised short ribs, caramelized onions, arugula, and fontina cheese.

ANTIPASTI 5

Fritto Misto

\$19.00

Calamari, shrimp, zucchini, parsley, and our homemade tomato sauce.

Involtini Di Melanzane

\$17.00

Lightly fried eggplant with ricotta cheese, parmesan cheese, tomato sauce, and basil.

Burrata e Prosciutto

\$19.00

Burrata, 18 month aged prosciutto di parma, arugula salad, sweet peppers and balsamic glaze.

Cozze all'aglio

\$22.00

Mussels cooked in white wine, marinara, garlic, and clam juice, finished with parsley and olive oil.

Polpette Al Pomodoro

\$17.00

3 homemade meatballs served in a tomato sauce with parmesan cheese and ricotta cheese.

ZUPPE 2

Minestrone

\$9.00

Traditional vegetables and kidney beans, garnished with ziti pasta.

Soup of the day

\$9.00

INSALATA 6

Insalata Della Casa

\$11.00

Iceberg lettuce, radicchio, romaine, sliced tomatoes, and red onions in a lemon vinaigrette.

Contadina Salad

\$14.00

Iceberg lettuce cucumbers, chickpeas, black olives, red onions, and red and green peppers, diced tomatoes, and feta cheese in an oregano vinaigrette.

Insalata di Cesare

\$13.00

Romaine lettuce, garlic croutons, shaved parmesan, and our classic Italian Caesar dressing.

Rucola Salad

\$14.00

Arugula, romaine, sliced red onion, English cucumber, sliced tomato, and pumpkin seeds in a lemon vinaigrette.

Insalata Caprese

\$17.00

Fresh mozzarella cheese, sliced tomatoes, and sweet peppers, finished with our homemade balsamic glaze and garnished with basil and olive oil.

Farro e Spinaci

\$16.00

Farro, spinach, chickpeas, cucumbers, red peppers, pumpkin seeds, gorgonzola crumbles, and balsamic vinaigrette.

PASTA 8

Cannelloni Di Spinaci	\$23.00
A pasta sheet filled with spinach, parmigiano reggiano, and ricotta cheese, served in a béchamel sauce.	
Lasagna Tradizionale	\$24.00
Pasta sheets layered with beef ragu, tomato sauce, ricotta, parmigiano reggiano, and mozzarella cheese.	
Fiocchi Alla Gorgonzola	\$25.00
Purse-shaped pasta filled with pear and ricotta cheese served in a gorgonzola cream sauce.	
Fettuccine Bolognese	\$24.00
Homemade pasta with beef ragu finished in a pink sauce.	
Linguine Alle Vongole	\$28.00
Linguine pasta served with littleneck clams sautéed with white wine with garlic and parsley.	
Penne alla Vodka con Salmon	\$30.00
Penne pasta served in a vodka pink sauce with Alaskan Salmon chunks, diced fresh tomatoes, cherry tomatoes, and asparagus.	
Spaghetti Ai Frutti Di Mare	\$32.00
Spaghetti with calamari, shrimp, mussels, clams, white wine, garlic, and a touch of tomato sauce.	
Pappardelle con Filetto Di Manzo	\$32.00
Pappardelle pasta with beef tenderloin tips, and sliced mushrooms in a butter demi-glaze sauce.	

PESCE E CARNE 8

Pollo Alla Parmigiana	\$26.00
Baked breaded chicken breast in tomato sauce, topped with melted mozzarella cheese, and served with a side of capellini with garlic, oil, and diced fresh tomatoes.	
Pollo Milanese	\$25.00
Fried breaded chicken breast, topped with mushrooms and marsala sauce, and served with a side of capellini with garlic, oil, and diced fresh tomatoes.	
Pollo alla Toscana	\$27.00
Sauté chicken breast in white wine, sun-dried tomato, mushrooms, and demi cream sauce. served with a side of capellini with garlic, oil, and diced fresh tomatoes.	
Salmones al Pinot Grigio	\$35.00
Oven roasted fresh Alaskan salmon filet with white wine and fresh herbs and served with a julienne of vegetables and roasted potatoes.	
White Sea Bass (Corvina) Alla Livornese	\$44.00
Roasted fresh Corvina filet with onions, black olives, capers, cherry tomato in white wine, and tomato sauce, and served with a side of capellini in garlic, oil, and diced fresh tomatoes.	
Filetto Di Manzo Alla Griglia	\$43.00
Grilled Black Angus beef tenderloin served with sauté mixed vegetables, roasted potatoes, and a red peppercorn sauce.	
Bistec alla Grillia	\$47.00
Grilled Black Angus New York Strip steak served with sauté mixed vegetables, roasted potatoes, and gorgonzola sauce.	
Ossobuco Di Vitello	\$55.00
Slow Braised veal shank in red wine and vegetables, served over risotto parmegiano	

CRUDO 4

Carpaccio Di Manzo **\$19.00**

Thin sliced beef tenderloin, shaved parmesan, arugula, and lemon vinaigrette.

Salmone Crudo **\$19.00**

Thin sliced raw salmon, shaved parmesan, lemon vinaigrette.

Carpaccio Di Polipo **\$18.00**

Thin sliced octopus, arugula, shaved parmesan, lemon vinaigrette.

Tartare Di Salmone **\$19.00**

Diced salmon, avocado, radicchio, ginger, and red wine vinaigrette.

AFFETATI E FORMAGGI 11

Prosciutto Di Parma 18 months **\$14.00**

Dry-cured ham, aged 18 months.

Mortadella **\$10.00**

Beef-pork sausage with pistachios.

Salame **\$10.00**

Cured Italian sausage.

Prosciutto Cotto **\$11.00**

Cooked ham.

Bresaola **\$11.00**

Air-dried salted beef.

Speck **\$11.00**

Smoked-cured dry-cured ham.

Goat cheese **\$7.00**

Creamy style.

Pecorino Romano **\$11.00**

Pungent, salty, aged cheese.

Parmigiano Reggiano **\$11.00**

Hard, granular cheese.

Gorgonzola **\$11.00**

Blue cheese.

Taleggio **\$11.00**

Semi-soft aromatic cows milk cheese.

RISOTTO 4

Risotto Con Funghi	\$28.00
Italian rice cooked with mushrooms, unsalted butter, white wine, and parmesan cheese.	
Risotto Ai Frutti Di Mare	\$37.00
Italian rice cooked with shrimp, calamari, mussels, clams, white wine, garlic and a touch of marinara sauce.	
Risotto Con Zafferano e Gamberi	\$35.00
Italian rice and shrimp, saffron sauce, asparagus, white wine unsalted butter, and parmigiano reggiano.	
Risotto Nero	\$42.00
Infused with squids ink, finished with green peas. topped with a lobster tail.	

IL DOLCI LIQUIDO (LIQUID DESSERT) 5

Campobello Il Santo 500 ml	AVAILABLE OPTIONS
	GLS: \$8.00
	BTL: \$37.00
Michelle Chiarlo Moscato d'Asti	AVAILABLE OPTIONS
	GLS: \$9.00
	BTL: \$67.00
Elysium Quady Black Moscato	AVAILABLE OPTIONS
	GLS: \$10.00
	BTL: \$77.00
Astoria Sparkling Moscato Rosé	\$57.00
Dolce by Far Niente 375 ml	\$127.00

PORTS 3

Taylor Fladgate 10 yr tawny	AVAILABLE OPTIONS
	\$11.00
	\$77.00
Fonseca 10 yr old tawny	AVAILABLE OPTIONS
	\$12.00
	\$87.00
Fonseca 20 yr old tawny	AVAILABLE OPTIONS
	\$17.00
	\$127.00

WINE BASED CORDIALS 4

Kafe Luna (Kahlua)	\$11.00
Amore Di Verano (Amaretto)	\$11.00
Feileacan Irish Cream (Baileys)	\$11.00

Choco Noir Chocolate Liquor

\$11.00

COFFEE 9

Hot Tea

\$3.75

American coffee

\$3.75

Espresso

\$3.75

Macchiato

\$4.25

Cortadito

\$4.25

Latte

\$4.75

Cappuccino

\$4.75

Double Espresso

\$5.25

Double Cappuccino

\$5.75

DESSERTS 14

Pere al Vino Rosso

\$13.00

Home made Red wine poached fresh pears served with Vanilla Ice Cream.

Bruciata Alla Francese

\$12.00

French-style vanilla custard, topped with torch caramelized sugar sprinkles, garnished with berries.

Tiramisu

\$12.00

Home made Italian dessert with ladyfingers, cocoa powder, mascarpone cheese, and espresso coffee.

Chocolate Temptation Cake

\$12.00

Dreamy layers of chocolate cocoa cake and hazelnut crumbles, topped with a chocolate glaze.

Torta Della Nonna

\$11.00

Lemon tart topped with pine nuts.

Torta Caprese

\$13.00

Home-made flourless Italian cake with chocolate and almonds, served with a scoop of Vanilla Ice Cream.

Zabaglione Con Frutti Di Bosco

\$13.00

Light custard made with sweet marsala wine served in a caramel sugar bowl topped with fresh mixed berries.

Nutella Alla Certo

\$14.00

Neapolitan pizza dough filled with Nutella baked in our wood burning oven.

Napoleon

\$12.00

Three layered puff pastry with sweet vanilla custard.

Panna Cotta

\$10.00

Italian style vanilla custard served with a mix berry sauce and garnished with fresh berries.

Affogato al Caffè	\$10.00
A scoop of Vanilla Ice Cream topped with a shot of Espresso coffee.	
Affogato al Amaretto	\$14.00
A scoop of Vanilla Ice Cream topped with a shot of Amore Di Verano.	
Dolce Liquido	\$13.00
Irish cream, coffee liquor, and chocolate liquor served on Ice in a chocolate-decorated glass.	
Vanilla or Chocolate Ice Cream	\$7.00

RED 17

Stags' Leap Cabernet, Napa Valley, California	AVAILABLE OPTIONS
Cassis, black currant and blackberry flavors, and chocolate hints.	1/2 btl: \$50.00 \$95.00
Dom La Boutiniere Chateauneuf-Du-Pape Rouge Tradition, 2018	\$97.00
Raspberry balsamic aromas with a backbone of vanilla and spice notes.	
Beni di Batasiolo Barolo, Nebbiolo, Piedmont Italy, 2019	\$95.00
Full-bodied with rich fruit and tannins with strawberry and walnut flavors.	
Michelle Chiarlo Reyna Barbaresco, Italy, 2020	\$97.00
Full-bodied, dry, and balanced palate, with fruit notes with hints of oak.	
Cesari Amarone Veneto, Italy, 2019	AVAILABLE OPTIONS
Truffle aromas with black cherry, fig, and tobacco flavors.	1/2 btl: \$52.00 \$97.00
Turnbull Cabernet Sauvignon, Napa Valley, California, 2021	\$97.00
Bold, full-bodied finish with dark fruit and oak notes.	
Palermo by Orin Swift Cabernet Sauvignon, Napa Valley, California, 2021	\$107.00
Well balanced with a smooth mix of berries and earthy tones.	
Pine Ridge Cabernet Sauvignon, Napa Valley, California, 2021	\$117.00
A creamy, fruity violet with a chocolate and vanilla finish.	
Rombauer Cabernet Sauvignon, Napa Valley, California, 2019	AVAILABLE OPTIONS
Full-bodied of dark and red fruits. A hint of cedar and sweet notes.	1/2 btl: \$67.00 \$127.00
Campogiovanni Brunello di Montalcino, Tuscany, 2018	AVAILABLE OPTIONS
Full-bodied. Wild Berry Fruit with tobacco notes and fruit liquor finish.	1/2 btl: \$67.00 \$127.00
Amarone Zenato della Valpolicella, Italy, 2018	\$127.00
A smooth taste of raisins and varied dried fruits with vanilla and oak.	
Cakebread Cabernet, Napa Valley, California, 2019	\$177.00
Smooth with an earthy tobacco and delicate fruits. Plum aftertaste.	

Paolo Scavino Cannubi, Barolo, Nebbiolo, Piedmont, Italy, 2015	\$187.00
Soft tannins, plum, cherry, and hint of mint. Lingering finish.	
Far Niente Cabernet Sauvignon Napa Valley, California, 2019	\$207.00
A complex and dense mix of dark fruits with an earthy finish.	
Mercury Head Cabernet Sauvignon by Orin Swift, California, 2017	\$297.00
Bold, well-balanced, dark fruits. The aroma of dark chocolate and caramelized oak.	
Antinori Tignanello, Sangiovese, Tuscany, Italy, 2018	\$297.00
Drier, blackberry, and smoky notes with a rich and cedar aroma.	
Silver Oak Cabernet Sauvignon, Napa Valley, California, 2017	\$555.00
Bold taste with blackberry, vanilla, and a smooth finish.	

SPARKLING 7

Zonin Prosecco, Italy	AVAILABLE OPTIONS
Green apple, lime, white peach and a hint of sage.	Glass: \$10.00
	\$42.00
Riunite Sparkling Red, Lambrusco, Italy	AVAILABLE OPTIONS
Sweet, fruity, lightly sparkling red wine.	Glass: \$10.00
	\$42.00
Luc Belaire Gold Brut Sparkling, Provence, France	AVAILABLE OPTIONS
Balanced and elegant delicate cuvee with organic sugar cane.	1/2 btl: \$37.00
	\$67.00
Nicolas Feuillatte Brut Rose Champagne, France	AVAILABLE OPTIONS
Refreshing, fruit-forward, notes of raspberry and blood orange.	1/2 btl: \$52.00
	\$97.00
Laurent-Perrier Brut, Champagne, France	AVAILABLE OPTIONS
Crisp with crushed cherry, toasted almond, and grapefruit notes.	1/2 btl: \$57.00
	\$107.00
Perrier Jouet Blason Rose Champagne, France	\$177.00
Medium body fruit rose with almonds, berries, and peach.	
Dom Perignon Brut Champagne, France 2012	\$444.00
Medium to full-bodied with notes of Anjou pear, smoke, and toasted nuts.	

ROSE 1

Whispering Angel, Château d'Esclans, France	AVAILABLE OPTIONS
A fresh and lively wine, being dry with a smooth finish. DRY.	1/2 btl: \$32.00
	\$58.00

WHITE 17

Alverdi Pinot Grigio, Molise, Italy

Medium-bodied, dry, and fruity.

AVAILABLE OPTIONS

Glass: \$10.00

\$39.00

Silver Peak Chardonnay, North Coast California

Medium-bodied with green apple and pineapple flavors.

AVAILABLE OPTIONS

Glass: \$10.00

\$39.00

Silver Peak Sauvignon Blanc, North Coast California

On the dry side with citrus and butter flavors.

AVAILABLE OPTIONS

Glass: \$11.00

\$43.00

Kentia Albarino, Rias Baixas, Spain

Fruity with tropical notes, light, and a mineral and acidic finish.

AVAILABLE OPTIONS

Glass: \$12.00

\$47.00

Zenato Pinot Grigio, Veneto, Italy

Medium dry with green apple, honey, and sea salt flavors.

AVAILABLE OPTIONS

Glass: \$13.00

\$51.00

Annabella Chardonnay, Napa Valley, California

Pear, nectarine, and lemon flavors with a toasted almond finish.

AVAILABLE OPTIONS

Glass: \$13.00

\$51.00

Spy Valley Sauvignon Blanc, New Zealand

Fruity and crisp with grapefruit notes.

AVAILABLE OPTIONS

1/2 btl: \$28.00

\$52.00

Perolla, Toscana Vermentino, Tuscany, Italy

Crisp with grapefruit and citrus flavors.

\$51.00

Conundrum white wine blend by Caymus, California

Round and crisp with a fruity blend.

\$51.00

Sorrina Gavi di Gavi, Italy

Dry with mineral notes, citrus, and tropical fruit.

\$52.00

Casali Maniago Pinot Grigio, Friuli Italy

Dry and fresh with citrus and tropical flavors.

AVAILABLE OPTIONS

1/2 btl: \$29.00

\$55.00

MacRostie Chardonnay, Sonoma Coast, California

Pear, pineapple and banana, with dashes of honey and spices.

\$55.00

Poet's Leap Riesling, Columbia Valley, Washington

Aromas of white peach, apricot, and grapefruit.

\$55.00

Santa Margherita Pinot Grigio, Alto Adige D.O.C, Italy

Crisp and dry with a clean, intense aroma.

AVAILABLE OPTIONS

1/2 btl: \$31.00

\$61.00

Paul Hobbs Crossbarn Chardonnay, Sonoma, California

Medium-bodied with green apple and pear flavors.

\$61.00

Rombauer Chardonnay, Napa Valley, California

Full-bodied peach, mango and vanilla flavors, well balanced.

AVAILABLE OPTIONS

1/2 btl: \$42.00

\$77.00

PlumpJack Reserve Chardonnay, Napa Valley California

Citrus, white peach, and clover flavors. Lengthy finish and floral notes.

AVAILABLE OPTIONS

1/2 btl: \$57.00

\$107.00

COCKTAILS 12

Mimosa

\$11.00

Prosecco sparkling wine finished with Orange Juice. Served in a champagne glass.

Bellini

\$12.00

Prosecco sparkling wine finished with a peach nectar. Served in a champagne glass.

Bloody Mary

\$13.00

Vodka (Grape-based) mixed with tomato juice, lemon juice, Tabasco, Worcestershire sauce, salt, and pepper. It is served with a lime wheel and celery.

Mojito

\$13.00

White Rum (Grape-based) mixed with lime juice, simple syrup, and mint leaves and finished with a splash of club soda. Served with a lime wheel and mint.

Italian Margarita

\$13.00

El Jinete Blanco premium quality Silver Tequila (Grape-based) with lemon and lime juice mix, Amore de Verano (Amaretto) served on ice with a salty rim.

Azzuro

\$12.00

Prosecco sparkling wine served on ice with Blue Curacao. Garnished with a lemon wheel.

Pinot Grigio Spritzer

\$12.00

House Pinot Grigio with club soda. Served in a wine glass on ice with a lemon wheel.

Certo Spritz

\$13.00

Prosecco sparkling wine mixed with Martini Fiero. Served on ice and garnished with a lemon wheel.

Lambrusco Spritz

\$13.00

Lambrusco sparkling red wine mixed with Martini Fiero. Served on ice and garnished with a lemon wheel.

Certo Cosmopolitan

\$13.00

A light version of a Cosmopolitan, Vodka (Grape-based), triple sec, sour mix, and cranberry juice and served with a lemon wheel.

Blue Cosmopolitan

\$13.00

A light version of a Cosmopolitan, Vodka (Grape-based), triple sec, sour mix, and blue Curacao and served with a lemon wheel.

Dolce Liquido

\$13.00

Irish cream, coffee liquor, and chocolate liquor (All grape-based). Served on ice in a chocolate-decorated glass.

DRAFT BEER 4

Peroni (Italy)

\$9.00

La Rubia (USA)	\$9.00
Lagunitas IPA (USA)	\$9.00
Special Draft (Ask Your Server)	

BOTTLE BEER 11

Heineken (Germany)	\$7.00
Blue Moon (Belgian Style, USA)	\$7.00
Amstel Light (Amsterdam)	\$7.00
Sapporo (Japan)	\$8.00
Peroni (Italy)	\$8.00
Moretti (Italy)	\$8.00
Jai Alai IPA (Cigar City, USA)	\$8.00
Alhambra Reserva 1925 (Spain)	\$8.00
Bianca Blanche (Italy)	\$14.00
Viola Numerotre Pale Ale (Italy)	\$14.00
Viola Rossa Red Ale (Italy)	\$14.00

NON-ALCOHOL BEER & COCKTAILS 5

Heineken 0.0 (Nonalcoholic beer, Germany)	\$6.00
Peroni 0.0 (Nonalcoholic beer, Italy)	\$6.00
Lagunitas IPA 0.0 (Less than 0.5% alcohol beer, USA)	\$6.00
Virgin Mojito	\$8.00
Virgin Bloody Marry	\$8.00

BEVERAGES 14

Coke	\$3.50
Coke Zero	\$3.50
Diet Coke	\$3.50
Sprite	\$3.50
Apple Juice	\$4.50

Cranberry Juice	\$4.50
Orange Juice	\$4.50
San Benedetto Iced Tea 500ml Lemon, peach or green tea flavors.	\$5.50
BTL Flat Water SM	\$5.50
BTL Sparkling Water SM	\$5.50
BTL Flat Water LG	\$8.50
BTL Sparking Water LG	\$8.50
San Benedetto Aranciata Rossa (Carbonated Blood Orange Beverage)	\$4.50
San Benedetto Limonata (Carbonated Lemon Beverage)	\$4.50