

ANTIPASTI

SAN MARZANO BURRATA

Imported burrata cheese from Italy, fresh wine tomato, chef secret ingredients, olive, artichoke and balsamic glaze. 14.95

ARANCINI 4 FORMAGGI

Arborio rice, fresh ricotta, burrata, parmigiano reggiano D.O.P. lucatella cheese, vodka sauce. 13.95

POLPETTE DI BOVINO

Kobe beef meatball, ricotta, grana padano, San Marzano sauce. 13.95

CLASSICA BRUSCHETTA FOCACCIA

Charcoal grilled flatbread, vine tomato, tropea onion, oregano, basil, EVOO, goat cheese, fig balsamic. 13.95

CALAMARI FRITTI E SHRIMPS

Fried calamari crispy calamari, fresh baby gulf shrimps with semolina flour, served with marinara sauce. 18.95

INSALATE

CARPACCIO DI BARBABIETOLA

Organic beets thinly sliced, wild arugula, feta cheese, pecan nuts, radish, and limoncello dressing. 13.95

CLASSIC CAESAR SALAD

Organic romaine hearts, focaccia croutons, shaved parmigiano, parmigiano creamy dressing. 13.95

RUGHETTA CAPRINO

Wild baby arugula, goat cheese, sliced apple, radish, walnuts, Amalfi lemon dressing. 13.95

CALAMARI SHRIMPS SALAD

Fresh Rhode Island calamari, fresh baby gulf shrimps, celery, EVOO, lemon, olives, vinaigrette cherry peppers, legumi. 18.95

SIDES

PATATE ROSOLATE. 7.95

FUNGHI TRIFOLATI. 7.95

ROASTED ZUCCHINI. 7.95

Our Dessert Menu changes daily. Please ask your server for today's specials.

Kids Menu is available upon request. Please inquire with your server.

*If you have any dietary needs or allergies, please let our staff know and we will be happy to accommodate you. No substitutions please.

*Whole wheat and gluten free penne pasta is available with an additional wait and price +4.95. We sincerely thank you for your patience.

HOMEMADE PASTA

SPAGHETTONI PADRE PIO

Garlic confit, san marzano datterini, eggplant caponata, Imported burrata cheese from Italy, fresh basil. 18.95

CAVATELLI BOLOGNESE

Homemade cavatelli in classic bolognese sauce with shaved parmesan. 18.95

PENNETTE ALLA BOSCAIOLA

forest mushrooms, italian sausage and blistered cherry tomato, parmesan 18.95

FARFALLE AL PESTO GENOVESE

Bowtie pasta with homemade pesto sauce, fresh ricotta. 18.95

CLASSIC PENNE VODKA

Chef signature sauce. 18.95

RAVIOLI

Homemade ravioli with imported burrata cheese from Italy, San Marzano sauce, basil. 18.95

MAIN COURSE

MEDAGLIONI DI VITELLO

Grass fed veal scallopini, mushroom, marsala wine served with penne in red sauce. 29.95

SALMONE MEDITERRANEO

roasted wild salmon, olives, tomatoes, fresh basil, EVOO capers lemon, roasted potato and vegetable of the day. 27.95

BISTECCA AI FERRI

16oz Angus New York strip steak with rosemary, garlic, roasted potato and vegetable of the day. 39.95

PORK CHOP AL FERRI

Single 16-oz worcestershire pork chop, rosemary roasted garlic, red vinegar peppers served with penne in red sauce. 28.95

MELANZANA BURRATA AL FORNO

Thin-sliced eggplant deep in egg and fried, baked with San Marzano sauce, melted burrata served with penne in red sauce. 19.95

CHICKEN SCARPARELLO

Organic chicken on-the-bone, rosemary roasted potato, cherry peppers served with penne in red sauce. 26.95

+3.00 boneless

+3.00 homemade italian sausage

SHRIMP CAMPANIA

Fresh baby gulf shrimp, mixed borlotti beans, blistered cherry tomato, garlic sauce served with penne in red sauce. 29.95

POLLO CHEF ANDREA

Organic chicken milanese style, wild arugula, diced wine tomatoes, artichoke, olives, aged balsamic, aged shaved parmesan, limoncello dressing. 27.95