

## ANTIPASTI

### SAN MARZANO BURRATA

Imported burrata cheese from Italy, fresh wine tomato, chef secret ingredients, olive, artichoke and balsamic glaze. 13.95

### ARANCINI 4 FORMAGGI

Arborio rice, fresh ricotta, burrata, parmigiano reggiano D.O.P. lucatella cheese, vodka sauce. 9.95

### POLPETTE DI BOVINO

Kobe beef meatball, ricotta, grana padano, San Marzano sauce. 10.95

### CLASSICA BRUSCHETTA FOCACCIA

Charcoal grilled flatbread, vine tomato, tropea onion, oregano, basil, EVOO, goat cheese, fig balsamic. 10.95

### 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. 9.95

### CLASSIC CAESAR SALAD

Organic romaine hearts, focaccia croutons, shaved parmigiano, parmigiano creamy dressing. 9.95

### RUGHETTA CAPRINO

Wild baby arugula, goat cheese, sliced apple, radish, walnuts, Amalfi lemon dressing. 9.95

### 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**

**GRILLED FRESH GULF SHRIMP. 11.00**

**GRILLED WILD SALMON 10.00**

**GRILLED ORGANIC CHICKEN. 8.00**

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. 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. 15.95

### CAVATELLI BOLOGNESE

Homemade cavatelli in classic bolognese sauce with shaved parmesan. 15.95

### PENNETTE ALLA BOSCAIOLA

forest mushrooms, italian sausage and blistered cherry tomato, parmesan 15.95

### FARFALLE AL PESTO GENOVESE

Bowtie pasta with homemade pesto sauce, fresh ricotta. 14.95

### CLASSIC PENNE VODKA

Chef signature sauce. 14.95

### RAVIOLI

Homemade ravioli with imported burrata cheese from Italy, San Marzano sauce, basil. 14.95

## MAIN COURSE

### MEDAGLIONI DI VITELLO

Grass fed veal scallopini, mushroom, marsala wine served with penne in red sauce. 24.95

### SALMONE MEDITERRANEO

roasted wild salmon, olives, tomatoes, fresh basil, EVOO capers lemon, roasted potato and vegetable of the day. 19.95

### BISTECCA AI FERRI

8oz Angus New York strip steak with rosemary, garlic, roasted potato, and vegetable of the day. 28.95

### PORK CHOP AL FERRI

Single 17-oz worcestershire pork chop, rosemary roasted garlic, red vinegar peppers served with penne in red sauce. 21.95

### 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. 17.95

### CHICKEN SCARPARELLO

Organic chicken on-the-bone, rosemary roasted potato, cherry peppers served with penne in red sauce. 21.95

**+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. 24.95

### POLLO CHEF ANDREA

Organic chicken milanese style, wild arugula, diced wine tomatoes, artichoke, olives, aged balsamic, aged shaved parmesan, limoncello dressing. 22.95