



FOR THE TABLE

GNOCCO FRITTO	16
<i>24-month Black Label Prosciutto di Parma with fried dough.</i>	
ARANCINI	11
<i>Lightly fried four cheese risotto dumplings.</i>	
PIATTO DI FORMAGGI E SALUMI	21
<i>Assorted cheese, cured cold cut platter.</i>	
SCHIACCIATA	15
<i>Mortadella, robiola cheese, truffle oil.</i>	
ROMEO'S FAVORITE (SCHIACCIATA)	15
<i>Pizza stuffed with arugula, prosciutto, mozzarella, olive oil, chili flakes.</i>	

SALADS

CAVOLFIORE	14
<i>Roasted cauliflower, black currants, caramelized onion pine nuts, breadcrumbs.</i>	
RUGHETTA	12
<i>Arugula, fennel, pancetta, aged balsamic, shaved grana Padano.</i>	
INSALATA DI CARCIOFI	14
<i>Shaved artichoke, Grana Padano, lemon, extra virgin olive oil.</i>	
INSALATA DEL MERCATO	14
<i>Market greens, red onions with lemon extra virgin olive oil.</i>	
PUNTARELLE ALLA ROMANA	14
<i>Sweet Italian chicory, lemon, extra virgin olive oil, light anchovy dressing.</i>	

APPETIZERS

MELANZANA	13
<i>Layers of eggplant, Grana Padano, Basil, buffalo mozzarella, house tomato sauce.</i>	
POLPO ALLA GRIGLIA	15
<i>Grilled octopus, with braised endive, lemon, green olives, capers and Calabrian chili pepper</i>	
TERRINA DI MARE	14
<i>Shelled mussels, shrimp, lemon, butter, white wine, Calabrian red pepper.</i>	
MOZZARELLA	15
<i>Buffalo mozzarella, roasted pepper, garlic olive oil.</i>	
POLPETTINE	14
<i>Pan seared veal & beef meatballs in house tomato sauce.</i>	
CARCIOFI	14
<i>Crispy fried artichokes, Grana Padano, parsley.</i>	
CALAMARI	15
<i>Fried calamari, zucchini, fennel, sage.</i>	
GAMBERONI	16
<i>Grilled prawns, arugula, lemon olive oil dressing.</i>	

HOUSE-MADE PASTA

SCHIZZETTO	19
<i>Spaghetti, clams, scallops, cherry tomatoes.</i>	
TAGLIOLINI AI FUNGHI	18
<i>With mixed mushrooms, truffle paté, Grana Padano.</i>	
SPAGHETTI ALLA NAPOLETANA	19
<i>Spaghetti, tuna, anchovies, garlic, olive oil, peperoncino.</i>	
GNOCCHI ALLA SORRENTINA	18
<i>Gnocchi, melted buffalo mozzarella, basil, house tomato sauce, Grana Padano.</i>	
PAPPARDELLE LAMB RAGU	19
<i>Slowly braised lamb ragu, rosemary, garlic, thyme, Kalamata olives, Sangiovese wine.</i>	
RAVIOLI DI SPINACI	19
<i>Filled with spinach, buffalo ricotta, house tomato sauce, basil.</i>	
PACCHERI ALL' AMATRICIANA	19
<i>Pasta with pork cheek, pecorino cheese on a San Marzano tomato sauce.</i>	
SPAGHETTI ALLA CHITARRA	18
<i>Spaghetti with house tomato sauce, buffalo ricotta, basil, extra virgin olive oil.</i>	

PIZZA

MARGHERITA	15
<i>Fior di latte mozzarella, house tomato sauce, basil.</i>	
RAFELE	17
<i>Prosciutto di Parma, buffalo mozzarella, arugula, Grana Padano.</i>	
SALSICCIA E BROCCOLI RABE	16
<i>Homemade sausage, chili flakes, broccoli rabe.</i>	
FUNGHI E GORGONZOLA	16
<i>Mix mushrooms, gorgonzola cheese, truffle oil.</i>	
MARINARA	14
<i>House tomato sauce, garlic, oregano.</i>	
FRITTA	14
<i>Fried pizza with house tomato sauce, Grana Padano, basil.</i>	
BIANCA	17
<i>Burrata, extra-virgin olive oil, basil and artichokes.</i>	

ENTRÉES

TAGLIATA DI MANZO	29
<i>Grilled grass fed New York strip loin, salsa verde, arugula, shaved Grana Padano.</i>	
COTOLETTA DI MAIALE	28
<i>Lightly breaded pork chop, arugula, Tropea onions, cherry tomato.</i>	
GALLETTO ARROSTO	27
<i>Roasted organic chicken, Italian herbs, carrots, roasted fennel.</i>	
ZUPPA DI PESCE	29
<i>Fish stew, house tomato sauce, garlic, peperoncino.</i>	
BRANZINO ALLA GRIGLIA	29
<i>Grilled Branzino, Italian herbs, white wine, rosemary potatoes, spinach.</i>	
BISTECCA PER DUE 24 Oz	85
<i>Grass fed steak for two braised in our brick oven, served with roasted cauliflower and sauté spinach.</i>	

SIDES 8

PATATE	<i>Roasted potatoes, rosemary potatoes, sea salt.</i>
SPINACI	<i>Pan seared spinach, garlic, olive oil.</i>
FRIARIELLI	<i>Broccoli rabe, peperoncino, black olives.</i>
FINOCCHIO BRASATO	<i>Braised fennel, mixed herb.</i>
BRUSSELS SPROUTS	<i>Crispy Brussels sprouts, Grana Padano.</i>

FILOSOFIA

We are committed to offering fresh ingredients coupled with the most authentic Italian foods and wines available. We work closely with our farmers, markets, vendors and purveyors to bring you the highest quality of rustic Italian recipes created with a New York influence.

