



RESTAURANT WEEK 2017 – DINNER MENU \$42 (Includes 1 Appetizer, 1 Entrée and 1 Dessert)

FOR THE TABLE /APPETIZERS

GNOCCO FRITTO

24-month Black Label Prosciutto di Parma with fried dough.

ARANCINI

Lightly fried four cheese risotto dumplings.

PIZZA BIANCA

Burrata, extra-virgin olive oil, basil and artichokes.

PIATTO DI FORMAGGI E SALUMI

Assorted cheese, cured cold cut platter.

PIZZA FRITTA

Fried pizza with house tomato sauce, Grana Padano, basil.

SCHIACCIATA

Mortadella, robiola cheese, truffle oil.

MARGHERITA

Fior di latte mozzarella, house tomato sauce, basil.

RAFELE

Prosciutto di Parma, buffalo mozzarella, arugula, Grana Padano.

SALSICCIA E BROCCOLI RABE

Homemade sausage, chili flakes, broccoli rabe.

FUNGHI E GORGONZOLA

Mix mushrooms, gorgonzola cheese, truffle oil.

MARINARA

House tomato sauce, garlic, oregano.

ROMEO'S FAVORITE (SCHIACCIATA)

Pizza stuffed with arugula, prosciutto, mozzarella, olive oil, chili flakes.

APPETIZERS

MELANZANA

Layers of eggplant, Grana Padano, Basil, buffalo mozzarella, house tomato sauce.

POLPO ALLA GRIGLIA

Grilled octopus, with tomatoes, cucumbers and spicy radish.

TERRINA DI MARE

Shelled mussels, shrimp, lemon, butter, white wine, Calabrian red pepper.

CAPRESE

Buffalo mozzarella, oregano, basil, extra virgin olive oil and summer tomatoes.

POLPETTINE

Pan seared veal & beef meatballs in house tomato sauce.

CARCIOFI

Crispy fried artichokes, Grana Padano, parsley.

CALAMARI

Fried calamari, zucchini, fennel, sage.

GAMBERONI

Grilled prawns, arugula, lemon olive oil dressing.

HOUSE-MADE PASTA/ ENTRÉES

SCHIZZETTO

Spaghetti, clams, scallops, cherry tomatoes.

TAGLIOLINI AI FUNGHI

With mixed mushrooms, truffle paté, Grana Padano.

SPAGHETTI ALLA NAPOLETANA

Spaghetti, tuna, anchovies, garlic, olive oil, peperoncino.

GNOCCHI ALLA SORRENTINA

Gnocchi, melted buffalo mozzarella, basil, house tomato sauce, Grana Padano.

PAPPARDELLE LAMB RAGU

Slowly braised lamb ragu, rosemary, garlic, thyme, Sangiovese wine.

RAVIOLI DI SPINACI

Filled with spinach, buffalo ricotta, house tomato sauce, basil.

PACCHERI ALL' AMATRICIANA

Pasta with pork cheek, pecorino cheese on a San Marzano tomato sauce.

SPAGHETTI ALLA CHITARRA

Spaghetti with house tomato sauce, buffalo ricotta, basil, extra virgin olive oil.

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. **Grazie Mille!**

SALADS/APPETIZERS

CAVOLFIORRE

Roasted cauliflower, black currants, caramelized onion pine nuts, breadcrumbs.

RUGHETTA

Arugula, fennel, pancetta, aged balsamic, shaved grana Padano.

INSALATA DI CARCIOFI

Shaved artichoke, Grana Padano, lemon, extra virgin olive oil.

INSALATA DEL MERCATO

Market greens, cherry tomato, red onions with lemon extra virgin olive oil.

ENTRÉES

TAGLIATA DI MANZO

Grilled grass fed New York strip loin, salsa verde, arugula, shaved Grana Padano.

COTOLETTA DI MAIALE

Lightly breaded pork chop, arugula, Tropea onions, cherry tomato.

GALLETTO ARROSTO

Roasted organic chicken, Italian herbs, carrots, roasted fennel.

ZUPPA DI PESCE

Fish stew, house tomato sauce, garlic, peperoncino.

BRANZINO ALLA GRIGLIA

Grilled Branzino, Italian herbs, white wine, rosemary potatoes, spinach.

BISTECCA PER DUE 24 Oz

Grass fed steak for two braised in our brick oven, served with beefsteak tomatoes and sauté spinach.





RESTAURANT WEEK 2017 – DESSERT MENU

DOLCI

TORTA RICOTTA

Italian style cheesecake

TIRAMISÚ

Classic ladyfingers, mascarpone, espresso

SEMIFREDDO

Ice cream custard, pistachio sauce, berry couli

PANNA COTTA

Tuscan style panna cotta w/lavender

TORTINO AL CIOCCOLATO

Melting hot chocolate w/vanilla ice cream

CANTUCCI & VIN SANTO

Homemade cantucci biscuits

GELATI

AFFOGATO

Vanilla Ice Cream w/ espresso

MANGO SORBET

Mango Gelato

DARK CHOCOLATE

Chocolate Ice Cream Gelato

VANILLA

Vanilla Ice Cream Gelato