



FOR THE TABLE

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| 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

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| 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, cherry tomato, red onions with lemon extra virgin olive oil.</i> | |

APPETIZERS

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| MELANZANA | 13 |
| <i>Layers of eggplant, Grana Padano, Basil, buffalo mozzarella, house tomato sauce.</i> | |
| POLPO ALLA GRIGLIA | 15 |
| <i>Grilled octopus, with tomatoes, cucumbers and spicy radish.</i> | |
| TERRINA DI MARE | 14 |
| <i>Shelled mussels, shrimp, lemon, butter, white wine, Calabrian red pepper.</i> | |
| CAPRESE | 15 |
| <i>Buffalo mozzarella, oregano, basil, extra virgin olive oil and summer tomatoes.</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 | 15 |
| <i>Grilled prawns, arugula, lemon olive oil dressing.</i> | |

HOUSE-MADE PASTA

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| 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> | |
| PAPPADELLE 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

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| 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

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| 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 beefsteak tomatoes and sauté spinach.</i> | |

SIDES 8

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

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.

