ITALIAN SANDWICHES

CHOOSE FROM VIENNA WHITE OR WHOLE WHEAT BREAD

SERVED WITH CHOICE OF: SIDE OF THE DAY OR BAG OF CHIPS

GIANLUCA

FRESH MOZZARELLA, PROSCIUTTO DI PARMA, ROASTED PEPPERS, PESTO, SEA SALT, FRESH PEPPER, OREGANO, BALSAMIC VINEGAR \$14

GABRIELLA

SICILIAN TUNA, RED BELL PEPPER, CELERY, RED ONION, FRESH TOMATO, SPRING MIX, PEPERONCINO MAYO (V) \$13

MAMMA FLORA

PROSCIUTTO DI PARMA, PROVOLONE, HAM, FRESH TOMATO, BABY ARUGULA TOPPED WITH EVOO, BALSAMIC VINEGAR, SEA SALT, FRESH PEPPER, OREGANO \$14

VINCENZINA

FRESH MOZZARELLA, MARINATED ROASTED PEPPER SLICES, SUNDRIED TOMATOES, RED ONIONS, BABY ARUGULA, EVOO, BALSAMIC REDUCTION, SEA SALT, FRESH CRACKED PEPPER & OREGANO (V) \$12

PAPA COSTANTINO

ITALIAN SEASONED PULLED BEEF, FRESH MOZZARELLA, GREEN LONG HOTS, SUNDAY SAUCE \$13

POLPETTE

MEATBALLS (GRASS-FED BEEF, VEAL & PORK), TOMATO SAUCE, PROVOLONE CHEESE \$14

ITALIANO

HAM, PANCETTA, GENOA SALAMI, PROVOLONE CHEESE, HEIRLOOM TOMATO, RED ONION, SPRING MIX, EVOO, RED WINE VINEGAR, OREGANO \$14

SAUSAGE PARMESAN

BROCOLLI RABE, SWEET ITALIAN SAUSAGE, MELTED PROVOLONE, PARMESAN, SUNDAY SAUCE \$14

ITALIAN ROAST PORK

SEASONED ROAST PORK, BROCCOLI RABE, PROVOLONE, LONG HOT \$14

EGGPLANT PARMIGIANA

SHARP PROVOLONE, SUNDAY SAUCE \$13

SALADS

ADD GRILLED CHICKEN BREAST \$4
ADD GRILLED SHRIMP \$6

FRAGOLA

ORGANIC STRAWBERRIES, ALMONDS, FETA, SPRING MIX, BALSAMIC VINAIGRETTE (V)(GF) \$14

HEIRLOOM BEET

BEETS, GOAT CHEESE, WALNUTS, BABY ARUGULA, BALSAMIC VINAIGRETTE (V)(GF) \$14

CAESARE

ROMAINE, OUR CAESAR DRESSING, PARMIGIANO REGGIANO, CROUTONS \$11

CAPRESE

FIOR DI LATTE MOZZARELLA, HEIRLOOM CHERRY TOMATOES, BASIL, ROASTED RED PEPPERS, EVOO, AGED BALSAMIC \$13

GRECO

FETA, KALAMATA OLIVES, HEIRLOOM TOMATO, CUCUMBER & RED ONION, ROMAINE, SEASONED RED WINE VINEGAR, EVOO (V)(GF) \$12

MELA E NOCE

GRANNY SMITH APPLES, WALNUTS, GORGONZOLA, BABY SPINACH, BALSAMIC VINAIGRETTE (V)(GF) \$13

LA PERA

PEARS, GORGONZOLA, WALNUTS, RED ONIONS & SPRING MIX, BALSAMIC VINAIGRETTE (V)(GF) \$13

BURRATA AND FIGS

CREAM-FILLED FRESH MOZZARELLA BALL, FIG COMPOTE, PROSCIUTTO (GF) \$17

SEVEN GRAINS

FRESH SPINACH, HEALTHFUL BLEND OF SEVEN GRAINS, RED BELL PEPPER, CRUMPLED GORGONZOLA, LEMON EVOO DRESSING (V)(GF) \$15

THE WEDGE

ICEBERG WEDGE, CRISPY PANCETTA, HEIRLOOM CHERRY TOMATOES, CORN, RED ONION, CREAMY BLUE CHEESE DRESSING \$13 ADD SHRIMP OR PULLED BEEF \$3

THE TONNO

CORN, CHICKPEAS, ROMAINE LETTUCE, FRESH MOZZARELLA, SICILIAN TUNA, EVOO \$14

SOUPS

ITALIAN WEDDING

SPINACH, EGG DROP, MINI MEATBALLS, PASTINA \$7

SEASONAL SOUP OF THE DAY \$8

PASTA

SERVED WITH SIDE SALAD
AND GARLIC BREAD
GLUTEN FREE RED LENTIL PASTA AVAILABLE +\$3

ORRECHIETTE GENOVESE

FRESH EAR SHAPED PASTA, SUN DRIED TOMATOES, DICED PROSCIUTTO, PESTO AND SHAVED PARMESAN \$17

GNOCCHI VODKA

FRESH POTATO GNOCCHI TOSSED IN OUR VODKA SAUCE WITH DICED PROSCIUTTO \$17

GEMELLI AND MEATBALLS

FRESH GEMELLI PASTA TOSSED IN OUR SUNDAY SAUCE SERVED WITH OUR FAMOUS MAMMA'S MEATBALLS AND FRESH RICOTTA \$20

CACIO E PEPE

FRESH EAR SHAPED PASTA TOSSED WITH BUTTER, GRANA PADANO AND PECORINO CHEESE, FINISHED WITH CRACKED BLACK PEPPER \$16

GNOCCHI MANZO

BRAISED AND PULLED BEEF, MARSALA CREAM SAUCE \$21

ARTISAN RAVIOLI

PORCINI RAVIOLI

WILD MUSHROOMS, WHITE WINE, EVOO, FRESH PARMESAN, TRUFFLE OIL \$17

SAUSAGE AND BROCCOLI RAVIOLI

CREAMY PARMESAN AIOLI \$19

LOBSTER RAVIOLI

VODKA SAUCE, DICED PROSCIUTTO \$21

STRACCIATELLA & BURRATA RAVIOLI

PESTO CREAM SAUCE \$17

FIRE ROASTED ENTREES

ITALIAN SPECIALTIES FROM OUR 900 DEGREE POMPEII STYLE TERRA COTTA BRICK HEARTH

SERVED WITH SIDE SALAD,
GARLIC FLATBREAD,
CREAMY MASCARPONE POLENTA CAKE
AND SEASONAL VEGETABLE

GRILLED CHICKEN PARMESAN MOLISANO

PROSCIUTTO, MELTED PROVOLONE, PARMESAN, SUNDAY SAUCE \$22

HALF ROASTED CHICKEN PIZZAOILA

CRUSHED TOMATOES, ONIONS, PEPPERS, MUSHROOM, GARLIC \$22

CHICKEN PICATTA

FRESH LEMON, GARLIC, WHITE WINE, CAPERS, EVOO. SEMI SUN-DRIED TOMATOES \$21

SHRIMP SCAMPI

WILD CAUGHT ARGENTINIAN RED SHRIMP, CAPERS, FRESH LEMON, WHITE WINE, GARLIC, EVOO \$21

BRANZINO

SKIN ON FILET, ENCRUSTED
WITH SEA SALT AND FRESH HERBS \$24

VEAL SCALLOPINI

CRIMINI MUSHROOMS, CREAMY MARSALA DEMI-GLACE \$23

EGGPLANT PARMIGIANA

SHARP PROVOLONE, FRESH MOZZARELLA, SUNDAY SAUCE \$19

BRUSCHETTA \$11

- TRADITIONAL (V)(VG)
- TRUFFLED HONEY & GOAT CHEESE (V)
- HERBED RICOTTA, CRANBERRY & WALNUT (V)

APPETIZERS

- APPLE, GORGONZOLA, BALSAMIC GLACE
- PEACH BRULEE AND BURATTA

ANTIPASTO DELLA CASA SERVES 2-4 VARIETY OF ITALIAN SPECIALTIES (GF) \$16

PROSCIUTTO ROLLATINI

GOAT CHEESE STUFFED PROSCIUTTO DI PARMA, PESTO, DRIZZLED BALSAMIC REDUCTION (GF) \$14

MAMMAS MEATBALLS

GRASS FED BEEF, VEAL & PORK, SUNDAY SAUCE, SHAVED PARM (GF) \$15

SAUSAGE PARMESAN

BROCOLLI RABE, SWEET ITALIAN SAUSAGE, MELTED PROVOLONE, PARMESAN, SUNDAY SAUCE (GF) \$13

ITALIAN ROAST PORK

SEASONED ROAST PORK, BROCCOLI RABE, PROVOLONE, LONG HOT (GF) \$14

FIRE ROASTED SMALL PLATES

FROM OUR 900 DEGREE POMPEII STYLE
TERRA COTTA BRICK HEARTH

BRUSSELS SPROUTS

CRISPY PANCETTA, CRANBERRIES, PIGNOLI NUTS & GOAT CHEESE (GF) \$9

SHRIMP ROMANO

GARLIC ROMANO SEASONING, BUTTER, TRUFFLED WHITE BEAN PUREE (GF) \$13

EGGPLANT ROLLITINI

BREADED EGGPLANT, RICOTTA, FRESH MOZARELLA, BASIL, SHAVED PARMESAN, VODKA SAUCE \$10

SICILIAN RICE BALLS

GROUND BEEF, PEAS, MOZZARELLA, SUNDAY SAUCE & MASCARPONE \$10

ROSEMARY ROASTED POTATOES AND ZUCCHINI \$9

GRILLED POLENTA

SUNDAY SAUCE, FRESH RICOTTA \$9

MEDITERRANEAN CHICKPEAS & OCTOPUS DICED CUCUMBERS, ONIONS,

KALAMATA OLIVES, CHICKPEAS, FETA \$14

PANZEROTTI (STUFFED BREAD)

MOZZERELLA, RICOTTA, PEPPERONI \$10

RICOTTA, GOAT CHEESE, ROASTED RED PEPPERS, ONIONS (V) \$10

CHILDRENS MENU

CHICKEN NUGGETS ALL NATURAL & OVEN BAKED \$10

KIDS MARGHERITA WITHOUT THE GREEN STUFF \$13

KIDS WHITE PIEWITHOUT THE GREEN AND RED STUFF \$13

KIDS CHEESE RAVIOLI

CLASSIC "GO TO",
BUTTER & PARMESAN CHEESE \$13

KIDS GEMELLI AND MEATBALL

SMALL TWISTED PASTA IN OUR SUNDAY SAUCE WITH ONE MEATBALL \$13

OUR TERRA COTTA METHOD OF COOKING WILL RESULT IN VARIATIONS IN THE APPEARANCE OF YOUR PIZZA'S CRUST. OUR PIES HAVE A CHARRED CRUST TYPICAL OF AUTHENTIC ITALIAN PIZZA. ALL PIES ARE THIN CRUST; THIS IS OUR HOUSE SPECIALTY. ALL OF OUR DOUGH IS VEGAN.

ORIGINAL

WHOLE WHEAT ADD \$2

GLUTINE FREE (CAULIFLOWER) ADD \$4

SPECIAL NOTE: OUR GLUTINE PIZZA IS A **GLUTEN FREE DOUGH. HOWEVER IT IS STILL** PREPARED IN THE SAME WORK SPACE & OVEN WITH OUR TRADITIONAL PIZZA AND IS NOT **RECOMMENDED FOR CUSTOMERS** WITH SEVERE CELIAC.

GOAT CHEESE

GORGONZOLA

ARTICHOKES

PANCETTA

CAPERS

OLIVES

FETA

PROVOLONE

RICOTTA

TOPPINGS

- ANCHOVIES
- PEPPERONI
- SAUSAGE
- MEATBALLS
- CHICKEN
- BABY SPINACH
- MUSHROOMS
- ROASTED PEPPERS
- RED ONIONS
- SUN-DRIED TOMATOES
 BROCCOLI
- PEPPERONCINO PASTE

PROCACCINI ORGANIC TOMATO PIE

CRUSHED ITALIAN TOMATOES, EVOO, **GRATED PARMESAN CHEESE.** FRESH ROASTED GARLIC, OREGANO (V) \$17

BEVERAGES

ALL NATURAL SODA

- LEMON –LIME
- MANDARIN ORANGE ROOT BEER ORANGE CREAM
- CREAM
- LEMONADE
- BLACK CHERRY

SAN PELLEGRINO ITALIAN SODA

LIMONATA

MANDARINATA

MEXICAN COLA

DIET MEXICAN COLA

FLAVORED SHANGRI LA **COLD BREW ICED TEA**

- UNSWEETENED
- RASPBERRY
- MANGO

PEACH

- WATERMELON
- **FERRARELLE & NATIA** 1/2 LITTER
- SPARKLING MINERAL \$4 NATURAL MINERAL \$4

RED

CLASSIC MARGHERITA (V)

OUR MOST TRADITIONAL PIE... MOZZARELLA, TOMATO SAUCE, EVOO, BASIL \$13

MARGHERITA PGI (V)

TOMATO SAUCE, IMPORTED BURRATA **EVOO. BASIL \$14**

STEFANO IL PARMIGIANO

GRILLED CHICKEN PARMESAN, PROSCIUTTO, SHAVED PARMESAN, PROVOLONE \$18

PIZZA DORA

TOMATO SAUCE, FRESH MOZZARELLA, SAUSAGE, PEPPERONI \$16

NAPOLITANA

"SALTY HEAVEN" TOMATO PIE, ANCHOVIES, CAPERS, KALAMATA OLIVES, GARLIC, EVOO, **SHAVED PARMIGIANO** \$16

TARTUFO DI GIANNI

TOMATO SAUCE, FRESH MOZZARELLA, SAUSAGE, MUSHROOMS, WHITE TRUFFLE OIL \$16

AMATRICIANA

TOMATO SAUCE, FRESH MOZZARELLA, ROASTED GARLIC, RED ONIONS, PANCETTA, FRESH BASIL, EVOO \$17

ANTONIA LA CAPRICCIOSA

FRESH MOZZARELLA. TOMATO SAUCE. ARTICHOKE HEARTS, KALAMATA OLIVES, GENOA SALAMI, EVOO \$17

VODKA

FRESH MOZZARELLA, VODKA SAUCE, **GRILLED CHICKEN, PARSLEY** \$17

PICCANTE

TOMATO SAUCE, MARTINS CRUMBLED SAUSAGE, RED ONION, PROVOLONE, PEPPERONCINO PASTE \$17

COFFEE BAR

AMERICANO \$3

LATTE \$4

ESPRESSO \$3 / \$5

MACCHIATO \$4

AFFOGATO \$7 SHOT OF ESPRESSO, GELATO

> **CAPPUCCINO** \$4 HOT TEA \$3

WE PROUDLY SERVE COFFEE IMPORTED FROM ITALY

CAPRINO DI GIANNA

GOAT CHEESE, FRESH MOZZARELLA, RED ONIONS, RED PEPPERS, EVOO (V) \$16

NONNA CESINA

GORGONZOLA, MOZZARELLA, RICOTTA, PROVOLONE, **HEIRLOOM TOMATOES, EVOO & FRESH BASIL \$16**

RAFFAELLA LA CALABRESE

FRESH MOZZARELLA. ROASTED GARLIC. HOT PEPPERONCINO PASTE, & EVOO SHAVED PARMIGIANO (V) \$15

RUCHETTA E PROSCIUTTO

FRESH MOZZARELLA, PROSCIUTTO DI PARMA, ARUGULA, SHAVED PARMIGIANO, **BALSAMIC REDUCTION \$18**

PESTO POMODORO

FRESH MOZZARELLA & PESTO MARINATED HEIRLOOM TOMATOES, BALSAMIC REDUCTION **MARINATED HEIRLOOM TOMATOES ARE ROOM TEMPERATURE** (V) \$16

Z PIE

ORGANIC CRIMINI & SHITAKI MUSHROOMS, WHITE TRUFFLE OIL, SLICED PROVOLONE CHEESE, PARSLEY (V) \$17

GAMBERI

WILD CAUGHT ARGENTINIAN RED SHRIMP, CAPERS, WHITE WINE, GARLIC, SHAVED PARMESAN, EVOO \$18

CASALE PIE

MOZZARELLA, RICOTTA, GARLIC, BROCCOLI, EVOO (V) \$16

MORE THAN Q BBQ PIE

OAK CHERRY AND APPLE SMOKED PULLED BEEF. SHAVED PARMESAN, CARMELIZED ONION, FRESH JALAPENO, HORSE RADISH CREAM SAUCE, **CAROLINA BBQ SAUCE DRIZZLE \$20**

MANZO

BRAISED PULLED BEEF, GORGONZOLA, PROVOLONE, **CARAMELIZED ONION AND BALSAMIC REDUCTION \$20**

GORGONZOLA AND PEAR

IMPORTED GORGONZOLA, POACHED PEAR. CANDIED PECANS, CARMELIZED ONIONS, **PROSCIUTTO, BALSAMIC REDUCTION \$18**

DESSERTS

TIRAMISU \$9 **GELATO** \$7

CANNOLI \$3 SM / \$6 LG

HOMEMADE CRÈME **BRULEE** \$7

SLICE OF THE DAY **ASK YOUR SERVER FOR**

THE CAKE CHOICE OF THE DAY \$8

CANNOLO ROLLATINI

PIZZA CRUST, CANNOLI **CREAM, STRAWBERRIES** \$14

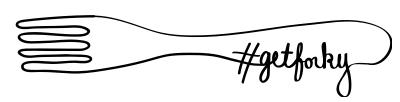
DOLCE VITA

PIZZA CRUST, NUTELLA, STRAWBERRIES \$15

DARK SIDE OF THE MOON

FUDGE CAKE FILLED WITH CHOCOLATE MOUSSE, **DIPPED IN CHOCOLATE GANACHE \$9**





WE PRIDE OURSELVES IN SERVING ALL-NATURAL & ORGANIC DISHES WHENEVER POSSIBLE. MEATS & SEAFOOD BEING LOCALLY SOURCED. GRASS FED, ANTIBIOTIC FREE, WILD CAUGHT & HUMANE. CAGE-FREE EGGS, UNBLEACHED, UNBROMATED DOUGH AND PRODUCE FROM LOCAL FARMS.

PENNINGTON • CROSSWICKS

FIND US ON

