

## *Antipasti*

### *Burrata Cremosa*

Soft center mozzarella with tomatoes and roasted peppers drizzled with extra virgin olive oil. \$14

### *Fried Calamari*

Crispy calamari served with a spicy “Mutti” San Marzano pomodoro sauce. \$15

### *Shrimp Cocktail*

The classic served with house-made cocktail sauce. \$16

### *Whipped Ricotta Crostini*

House-made whipped ricotta, truffle honey and chives on toasted sourdough bread. \$14

### *Meatball Salad*

Chef Gennaro’s famous meatballs topped with Sunday sauce served on a bed of iceberg lettuce simply dressed with fresh lemon and extra virgin olive oil. \$14

### *Eggplant Tower*

Crispy eggplant layered with fresh mozzarella and fresh tomato drizzled with extra virgin olive oil and balsamic reduction. \$14

### *Tuscan Pork Belly*

Caramelized pork belly with cannellini beans and gremolata. \$15

### *Mozzarella in Carrozza*

Gently fried breaded mozzarella topped with your choice of “Mutti” San Marzano pomodoro sauce or garlic anchovies, pignoli nuts and extra virgin olive oil. \$14

### *Octopus Salad*

Sliced, grilled octopus with fresh tomato, olives, garlic, fresh herbs and extra virgin olive oil with ancient grain farro. \$16

### *Arancini Three Ways*

Sicilian rice balls; classic, eggplant, and caccio e pepe. \$14

### *Broccoli Rabe and Sausage*

Sauté of Andy Boy broccoli rabe and parsley and cheese sausage in garlic and olive oil. \$16

## *Insalata*

### *Butter Salad*

Boston bibb lettuce, arugula, fresh roasted beets, radicchio, roasted tomatoes and candied pecans tossed with house-made honey limoncello dressing. \$14

### *Caccio e Pepe Salad*

Little gem lettuce with house-made pecorino and black pepper creamy dressing, silvered Toscano cheese. \$13

### *Beets & Pears Salad*

Slow roasted beets, gorgonzola cheese, fresh pears with baby field greens tossed with extra virgin olive oil and aged balsamic vinegar. \$14

### *Caesar Salad*

Time-honored Caesar with slivered parmigiano Reggiano and house-made croutons. \$13

## *Zuppe*

*Classic Onion Soup* \$12

*Tortellini in Brodo* \$10

*Mama Maria's Pasta Fagioli* \$12

## *Le Paste*

### *Trofie Genovese*

Short, thin, twisted pasta tossed with basil pesto parmigiano Reggiano. \$24

### *Gnocchi Sorrentino \**

Hand-made potato dumplings with "Mutti" San Marzano pomodoro sauce, basil and fresh mozzarella. \$24

### *Bucatini Amatriciana*

Long hollow pasta tossed with guanciale, onions and "Mutti" San Marzano pomodoro sauce topped with pecorino Romano. \$25

### *Tonnarelli Caccio e Pepe \**

Hand-made long square edged pasta with pecorino Romano, black pepper and Vermont butter. \$24

### *Tagliatelle Bolognese \**

Hand-made egg noodles with slow simmered meat sauce and parmigiano Reggiano. \$24

### *Ravioli Diavola \**

Hand-made spicy ricotta cheese ravioli with a chili flakes and "Mutti" San Marzano pomodoro sauce. \$24

### *Spaghetti Vongole*

Spaghetti with little neck clams, garlic, parsley and white wine \$28

### *Paccheri Napoletana*

Paccheri pasta topped with eggplant, red peppers, onions and smoked mozzarella with parmigiano Reggiano and "Mutti" San Marzano pomodoro sauce. \$26

### *Ravioli alla Modena \**

Hand-made ravioli filled with mortadella, ricotta cheese and pistachios with a light cream sauce. \$24

### *Penne Norcina*

Quill shaped pasta in a delicate cream sauce with sausage and basil \$24

### *Sacchetti al Quatro Formaggi \**

A Goodfellas favorite... hand-made pasta purses filled with a creamy blend of four cheeses and fresh pear in a brown butter, sage sauce \$25

### *Fettuccine Alfredo \**

"The Classic". Egg noodles folded with parmigiano Reggiano cream sauce \$25.

### *Ravioli Nerano \**

Hand-made ravioli filled with zucchini, ricotta and parmigiano cheese finished with garlic, zucchini and DelMonaco provolone \$24

### *Risotto of the Day* M/P

*\*Pasta Fatto Al Mano*

## *Secondi Piatti*

### *Pork Tenderloin Diana*

Grilled pork tenderloin with shiitake mushrooms, shallots and Dijon mustard in a sherry cream sauce, mashed potato \$28.

### *Chicken Parmigiana*

Chicken cutlet topped with “Mutti” San Marzano pomodoro sauce, fresh mozzarella and parmigiano Reggiano over linguine pasta \$25.

### *Atlantic Salmon*

Grilled Atlantic salmon with a mustard, caper cream sauce served over capellini pasta \$28.

### *Colorado Lamb Chops*

Grilled Colorado lamb chops topped with a port wine reduction. served with sauteed broccoli rabe and mashed potato \$29.

### *San Francisco Cioppino*

A medley of jumbo shrimp, scallops, calamari, clams, Dungeness crab and mussels in a seafood tomato broth \$35.

### *Chicken Scarpariello*

Free-range boneless chicken thighs with sausage, onions and peppers in a light “Mutti” San Marzano pomodoro sauce \$27.

### *Roasted Duck*

Semi-boneless honey glazed, half duck with an orange sweet chili sauce over vegetable risotto \$28.

### *Branzino Capricciosa*

Butterflied, pan seared branzino, sauteed spinach, extra virgin olive oil, garlic, lemon and gremolata \$32.

### *New York Strip Steak*

Grilled Certified Angus New York strip steak smothered with onions and mushrooms. M/P

### *Shrimp Portofino*

Jumbo shrimp wrapped with parma prosciutto and mozzarella, served with a fresh tomato velouté and sauteed spinach drizzled with truffle oil \$28.

### *Pork Chop Parmigiana*

Crispy breaded pork chop topped with fresh mozzarella and vodka cream sauce over linguine pasta \$28.

### *Shrimp Antonietta*

Jumbo shrimp with Italian olives, shitake mushrooms, sage, garlic and white wine over capellini pasta \$28.

### *Filet Cognac*

Chef Gennaro’s signature dish...grilled angus beef tenderloin topped with portobello mushrooms and picked lobster meat, finished with gorgonzola cream sauce. M/P

### *Catch of the Day*

Fresh fish of day M/P

*Before placing your order, please inform your server if a person on your party has a food allergy.*

*\*Consumer advisory (section 19-13-b42) Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness*

## Signature Cocktails \$15

### Negroní

Engle Italian Gin, Campari,  
Carpano Antica Vermouth

### Goodfellas Espresso Martini

Grey Goose Vanilla Vodka, Kahlúa, fresh  
brewed espresso

### Aperol Spritz

Aperol, Ruffino Organic Prosecco, Campari

### Hot & Dirty

Verità Italian Vodka, olive juice, Tabasco

### Sicilian Paloma

Corazon Silver Tequila, sparkling Sicilian grapefruit  
soda, lime juice, simple syrup

### Black Manhattan

Maker's Mark Bourbon,  
Averna Amaro, Angostura bitters,  
Luxardo cherry, orange essence

### Dirty Shirley

Altamura Italian Vodka, lemon-  
lime soda, grenadine, maraschino cherry

### Raspberry Twist

Ruffino Organic Prosecco, Chambord,  
St-Germain elderflower

### Divatini

Verità Italian Vodka, house-made limoncello, ruby  
red grapefruit juice, cranberry, fresh lemon

### Italian Mojito

Bacardi White Rum, mint,  
simple syrup, fresh lime, Prosecco

## Mocktails \$10

### Careless Cosmo

Clean Co. "Vodka", lime, cranberry, simple syrup

### Phony Negroni

An Italian classic without the hangover

### Amaro Falso

Bitter & sweet just like Amaro without the alcohol!

## Wines By the Glass

### White Wines

Ruffino Organic Prosecco-Italy \$13

Louis Roederer, Champagne – France · \$16

Ruffino, Moscato d'Asti – Italy · \$13

Principato, Pinot Grigio – Italy · \$12

"X" by Sarah Jessica Parker, Sauvignon

Blanc – New Zealand · \$14

Bread & Butter, Chardonnay – California · \$12

Sonoma-Cutrer, Chardonnay – California · \$13

"X" by Sarah Jessica Parker, Rosé – NZ \$14

### Red Wines

Querceto, Chianti D.O.C.G. – Italy · \$12

Hahn, Pinot Noir – California · \$13

Quilt, Cabernet Sauvignon – California · \$16

Château Fage, Bordeaux – France · \$13

Dona Paula, Malbec – Argentina · \$13

Sebastiani, Cabernet Sauvignon – California · \$13

Vigneti del Sole, Montepulciano – Italy · \$12

Josh, Merlot – California · \$13

Conundrum, Red Blend – California · \$13

The Prisoner, "Unshackled"- Red Blend-CA \$13

Caymus-Suisun Grand Durif, Petit Sirah CA \$14

### Domestic Beers \$7

Coors Light, Miller Lite, Sam Adams, Two Roads,  
Brooklyn Brewery, Bad Seed Cider

### Imported Beers \$8

Stella, Peroni, Morretti, Corona, Modello

### Non-Alcoholic Beers \$7

Athletic, Peroni 00