

APPETIZERS

Minestrone or soup of the day 4.9

Calamari, 10.9 east coast calamari Fried or Grilled

PEI Mussels 10.9 Tomato sauce or garlic white wine

Arancine Siciliane 7.9 Crispy saffron risotto filled with Bolognese, peas, & mozzarella served with marinara

Arancine Spinaci 7.9 Crispy risotto filled with spinach, ricotta & Romano served with marinara

Polpettine di Anello 9.9 Lamb meatballs with roasted garlic over soft polenta topped with a red wine demi-glaze & fresh mint, garlic crostini

Portobello Ripieno 7.9 Baked portabella mushrooms filled with Italian sausage, breadcrumbs drizzled with a balsamic butter sauce.

Fried Mozzarella 8.9 Lightly breaded fried fresh mozzarella served with marinara sauce

Baked Goat Cheese 10.9 Goat cheese, marinara, & basil pesto crostini

Salumi e Formaggi 12.9 Prosciutto, mortadella, hot soppressata & Auricchio provolone, Grana Padano, fontina, olives & garlic crostini

Bruschetta 7.9 Crostini, diced tomatoes, basil & fresh mozzarella cheese with extra virgin olive oil

SALADS

Dinner Salad, Caesar Salad 4.9

Insalata Caprese 11.9 Vine ripe tomato, imported buffalo mozzarella & olive oil basil pesto

Barbabietole & Burrata 11.9 Golden & red beets, arugula, diced tomato, burrata cheese, olive oil & balsamic glaze

Insalata di Fagiolini 9.9 Green beans, garbanzo beans, red onions, gorgonzola cheese, baby heirloom tomatoes, red wine vinaigrette

Insalata Rustica 9.9 Butter lettuce, arugula, red leaf lettuce, olives, cucumbers, baby heirloom tomatoes, croutons, red onions, shaved Grana cheese, lemon balsamic herb vinaigrette

Carpaccio di Bresaola 11.9 Thinly sliced cured sirloin, arugula, sun-dried tomato, avocado, shaved Grana, balsamic glaze & olive oil

PIZZA

10" or 14" thin crust pizzas are baked in a brick oven at 750°

Ingredients: Green peppers, mushrooms, onions, spinach, tomatoes, basil, olives, sausage, pancetta, prosciutto, pepperoni, hot soppressata

Formagio 11.9/16.9 Tomato sauce, mozzarella

Margherita 12.9/17.9 Tomato sauce, fresh mozzarella & basil

Fresca 13.9/18.9 Basil pesto, baby heirloom tomato, & fresh mozzarella

Rustica 14.9/19.9 Crumbled sausage, pancetta, spicy tomato sauce, basil, Grana Padano & mozzarella cheese

Fiorentina 13.9/18.9 Ricotta, spinach, plum tomato, Grana Padano & Pecorino Romano

Toscana 15.9/22.9 Truffle cream sauce, sausage, mushroom, mozzarella, Grana Padano

Calabrian 15.9/22.9 Tomato sauce, sausage, prosciutto, hot soppressata, pancetta, mozzarella

OVEN BAKED SIGNATURE PASTAS

All of our signature pastas are imported bronze dye or homemade baked in our cast iron plates at 750°

Add soup or salad to entrée 3.9

Rigatoni Quattro Formaggi 15.9 Imported pasta, fontina, Grana, Provolone, mozzarella, toasted bread crumbs

Lasagna 17.9 Layers of fresh pasta, veal, beef & pork tomato ragu, ricotta, topped with mozzarella

Orechiette alla Rustica 15.9 Imported pasta, sautéed pancetta & crumbled Italian sausage in a spicy tomato ragu topped with Grana & mozzarella with toasted bread crumbs

Penne Rosmarino 15.9 Imported pasta, roasted chicken, smoked prosciutto, peas, crimini mushrooms, rosemary brandy cream sauce topped with Grana & toasted bread crumbs

PASTA TRADIZIONALE

Add soup or salad to entrée 3.9

Pappardelle con Polpette 16.9 Fresh pasta, homemade veal meatballs, marinara sauce topped with Grana cheese

Tuscan Braised Beef Short Ribs 15.9 In red wine demi glaze with tomato tossed with pappardelle pasta & Grana Padano

Tagliatelle Bolognese 16.9 Fresh pasta, tomato ragu of veal, beef & pork with mushroom & peas, topped with Romano

Bucatini Pomodorini 13.9 Imported pasta, San Marzano cherry tomato basil sauce, topped with Grana cheese

(add jumbo shrimp 4.9)

Fettuccine Frutti di Mare 25.9 Imported pasta, sautéed jumbo shrimp, calamari, scallops, little neck clams & mussels in a plum tomato sauce **(or garlic white wine)**

Paccheri Toscana 17.9 Imported pasta, crumbled Italian sausage, mushrooms, truffle cream sauce topped with Grana cheese

RISOTTI

Add soup or salad to entrée 3.9

Risotto con Filetto 19.9 Carnaroli rice, 4 oz. beef tenderloin, mushrooms, truffles, topped with Grana cheese

Risotto con Gamberi 19.9 Carnaroli rice, shrimp, lemon zest, and spinach

Risotto Garbanzo 16.9 Carnaroli rice, garbanzo beans, spinach, sun dried tomatoes, roasted garlic, Romano cheese

ENTREES

Add soup or salad to entrée 3.9

Pesce Bianco 17.9 Pan roasted wild caught white fish with lemon butter caper sauce served with spinach & citrus zest risotto

Salmon all' Arancia 19.9 Pan roasted Faroe Island salmon drizzled with a blood orange glaze, served with citrus zest risotto and broccoli

Eggplant Parmigiana 15.9 Baked sliced breaded eggplant, tomato basil sauce topped with Romano & mozzarella served with cavatelli

Pollo Rustica 16.9 Oven roasted bone-in Amish chicken in a white wine herb sauce with peas served with roasted potatoes and spinach

Pollo Limone 16.9 Chicken breast pan roasted with our lemon caper sauce, served with broccoli and mashed potatoes

Pollo Parmigiana 16.9 Lightly Breaded chicken breast topped with marinara sauce & mozzarella, served with penne pasta marinara

Filetto Barolo 29.9 Two 4oz beef tenderloin fillets pan roasted and topped with a Barolo wine reduction with mushrooms, served with spinach and mashed potatoes

Pork Loin 17.9 Oven roasted pork tenderloin wrapped with herbs & pancetta served with Parmigiano polenta and spinach