

# DINNER MENU

## Assaggi/Antipasti

(Homemade)

	<b>Taralli &amp; Cerignola Olive</b> .....	8
	<b>Panzerottini</b> .....	8
	(Small Calzone) filled with our Homemade Tomato Sauce & Mozzarella Cheese	
	<b>Melanzane al Cartoccio</b> .....	9
	Eggplant rolled around Spinach & seasoned Bread Crumbs with Pomodoro Sauce & Parmesan	
<b>Pesce</b>		
	<b>Grigliata</b> .....	28
	(Grilled) Octopus, Seppie (cuttlefish), Calamari & Prawns served over Rapini & Tuscan Beans	
	<b>Cozze or Vongole Alla Marinara</b> .....	16
	Steamed Black Mussels or Clams with bread crumbs in Marinara Sauce	
	<b>Cozze or Vongole Gratinat</b> .....	16
	Wood Fire, Oven Baked Mussels or Clams with bread crumbs, Parmesan, Garlic & Parsley	
	<b>Calamari Fritti or Grilled</b> .....	15
	Lightly Fried or Grilled baby Calamari with Spicy Tomato Sauce and Fresh Lemon	
	<b>Insalata di Mare</b> .....	19
	Seafood Salad of Shrimp, Calamari, & Octopus marinated in EVOO, w/fresh Lemon & Parsley	
<b>Carne</b>		
	<b>Tavogliere Salumi</b> .....	19
	Salami, Mortadella, Prosciutto, Provolone Cheese Olives and Taralli	
	<b>Homemade Sausage, Roasted Peppers &amp; Potatoes</b> .....	13
	in a Tomato, Red Wine Sauce	
	<b>Zampina Barese</b> .....	14
	Homemade Grilled Pugliese Sausage over Cicory Fava Bean Puree	
	<b>Carpaccio</b> .....	14
	(Beef Tenderloin) with baby Arugula, Fennel, Truffle Oil & shaved Parmesan	

## Risotto

(Imported, Organic Acquerello Carnaroli Rice)

	<b>Tiella Barese</b> .....	29
	Traditional Homemade Pugliese Dish with Rice, Potatoes and Mussels (Riso Patate e Cozze), and baked in our wood fire oven	
	<b>Porcini &amp; Mascarpone</b> .....	26
	Porcini Mushroom Broth with Mascarpone	
	<b>Torreamare</b> .....	29
	Fresh Seafood & Shellfish in white wine broth	

## Contorni - 7.50

(Side Dishes)

Individual Portions of Sauteéd Rapini – Spinach – Roasted Potatoes  
 Steamed Asparagus – Soft Polenta – Meatballs – Italian Sausage  
 Chicken – Chicory Fava Bean Puree

*Please ask the server for our special chops & fish cooked in our wood burning oven.*

Delivery available through: Grubhub, Uber Eats and Door Dash

## Primi Piatti

	<b>Fresh Orecchiette con Ossa e Bracciole</b> .....	26
	Beef Sirloin Roulades simmered in our special neckbone Ragu, filled with Pancetta, Parmesan, Garlic & Parsley	
	<b>Fresh Orecchiette con Cime di Rapa</b> .....	20
	Orecchiette with Rapini sauteed in EVOO, Garlic & a pinch of Hot Chili Flakes	
	<b>Cavatelli Crudaiola</b> .....	18
	Homemade Cavatelli w/Arugula, Fresh Tomato, Basil, Garlic, EVOO and Ricotta Forte Cheese	
	<b>Ziti con Pureé Di Fava Bianca</b> .....	18
	Ziti Pasta with a puree of white Fava Beans & an Italian Chicory	
	<b>Capellini con Fagiolini</b> .....	18
	Angel Hair Pasta tossed with Italian Green Beans in Plum Tomato Sauce and Aged Ricotta Salata Cheese	
	<b>Cavatelli Adriatico Frutti di Mare</b> .....	29
	Homemade Cavatelli tossed with Cherry Tomatoes, Clams, Shrimp, Mussels, in a Garlic White Wine Tomato Sauce	
	<b>Linguine Con Vongole Veraci</b> .....	24
	Steamed Vongole Tossed with Pasta, Garlic, White Wine and Parsley	
	<b>Spaghetti with Garlic-Shrimp &amp; Broccoli</b> .....	24
	Homemade Spaghetti tossed with Sautéed Garlic, Shrimp, Broccoli and EVOO	
	<b>Homemade Gnocchi</b> .....	22
	Gnocchi with a Black Truffle Cream, Green Peas, Mushrooms & shaved Ricotta Salata	
	<b>Fresh Fettucine or Pappardelle Bolognese</b> .....	20
	Pasta with a Homemade Meat Sauce	
	<b>Conchiglie Ripieni</b> .....	20
	Jumbo Shells stuffed with Spinach, Mascarpone and Ricotta, baked in Tomato Sauce, Mozzarella and Meatballs	
	<b>Trofiette Mari Monti</b> .....	22
	Pasta with Mussels, Clams, Peas and Mushrooms, in a Garlic, EVOO, White Wine Sauce	
	<b>Melanzane Parmigiana</b> .....	22
	Layers of Breaded Eggplant, Mozzarella, Parmesan, Marinara Sauce and a side of Pasta	

## Secondi Piatti

Served with Chef's Choice Vegetable & Potato

	<b>Mazzancolle alla San Giuseppe</b> .....	MP
	Large grilled Adriatic prawns with pasta, EVOO and anchovies, baked in our wood fire oven	
	<b>Zuppa di Pesce</b> .....	MP
	Shrimp, Calamari, Mussels, Clams & Fresh Fish in a savory tomato broth	
	<b>Fresh Catch of the Day</b> (ask your server) .....	MP
	<b>Pollo alla Parmigiana</b> .....	21
	Tender Breaded Chicken Breast sautéed and topped with Tomato Sauce, Mozzarella and Parmesan	
	<b>Pollo alla Vesuvio</b> .....	22
	Semi Deboned Chicken and Wedges of Potato Sautéed with Peas, Garlic, Oregano, White Wine and EVOO, then baked in our wood fired oven	
	<b>Veal Scallopini alla Trulli</b> .....	28
	Veal Scallopini with Italian Sausage, Mozzarella, Capers & Mushrooms with a White Wine Sauce or can be prepared to your liking	

### Monday

\$3.00 Glass of House Wine with Dinner Purchase

### Tuesday

B-Y-O-B (No Corkage Fee - Bottle Wine Only)

### Wednesday

1/2 Price On Any Bottle Of Wine From Our Select List