

DINNER MENU

Assaggi/Antipasti

(Homemade)

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

Risotto

(Imported, Organic Acquerello Carnaroli Rice)

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

Contorni - 7.50

(Side Dishes)

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

Primi Piatti

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

Secondi Piatti

Served with Chef's Choice Vegetable & Potato

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

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

Delivery available through: Grubhub, Uber Eats and Door Dash