

DINNER MENU

We apologize to all customers that certain menu items may not be available and some items may experience price increases not listed on this menu due to current market supply issues.
\$2.00 additional for any split menu item.

Assaggi/Antipasti

(Homemade)

 Focaccia Bread	2
 Taralli & Cerignola Olive	10
 Panzerottini	12
(Small Calzone) filled with our Homemade Tomato Sauce & Mozzarella Cheese	
 Melanzane al Cartoccio	10
Eggplant rolled around Spinach & seasoned Bread Crumbs with Pomodoro Sauce & Parmesan	
Pesce	
 Grigliata	29
(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	18
Lightly Fried baby Calamari with Spicy Tomato Sauce and Fresh Lemon	
 Calamari Gratinat	18
Wood Fire, Oven Baked baby Calamari with bread crumbs, Parmesan, Garlic & Parsley	
 Insalata di Mare	25
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	14
in a Tomato, Red Wine Sauce	
 Zampina Barese	15
Homemade Grilled Pugliese Sausage over Cicory Fava Bean Puree	
Carpaccio	14
(Beef Tenderloin) with baby Arugula, Fennel, Truffle Oil & shaved Parmesan	

La Zuppa

Vegetali	6
Mixed Vegetable Soup with Tomato Broth	
Stracciatella Fiorentina	6
Egg Drop with Chicken, Spinach and Tortellini	
Del Giorno	MP
Soup of the Day	

Risotto

(Imported, Organic Acquerello Carnaroli Rice)

 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	28
Porcini Mushroom Broth with Mascarpone	
 Torreamare	29
Fresh Seafood & Shellfish in white wine broth	

Contorni - 8

(Side Dishes)

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

Primi Piatti

 Fresh Orecchiette con Ossa e Bracciole	28
Beef Sirloin Roulades simmered in our special neckbone Ragu, filled with Pancetta, Parmesan, Garlic & Parsley	
 Fresh Orecchiette con Cime di Rapa	23
Orecchiette with Rapini sautéed in EVOO, Garlic & a pinch of Hot Chili Flakes	
 Cavatelli Crudaiola	22
Homemade Cavatelli w/Arugula, Fresh Tomato, Basil, Garlic, EVOO and Ricotta Forte Cheese	
 Ziti con Purée Di Fava Bianca	22
Ziti Pasta with a puree of white Fava Beans & an Italian Chicory	
 Capellini con Fagiolini	21
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	26
Steamed Baby Clams Tossed with Pasta, Garlic, White Wine and Parsley	
Spaghetti with Garlic-Shrimp & Broccoli	26
Homemade Spaghetti tossed with Sautéed Garlic, Shrimp, Broccoli and EVOO	
Homemade Gnocchi	24
Gnocchi with a Black Truffle Cream, Green Peas, Mushrooms & shaved Ricotta Salata	
Fresh Fettucine or Pappardelle Bolognese	22
Pasta with a Homemade Meat Sauce	
Conchiglie Ripieni	22
Jumbo Shells stuffed with Spinach, Mascarpone and Ricotta, baked in Tomato Sauce, Mozzarella and Meatballs	
 Trofiette Mari Monti	26
Pasta with Mussels, Clams, Peas and Mushrooms, in a Garlic, EVOO, White Wine Sauce	
Melanzane Parmigiana	23
Layers of Breaded Eggplant, Mozzarella, Parmesan, Marinara Sauce and a side of Pasta	

Secondi Piatti

Served with Chef's Choice Vegetable & Potato

 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	22
Tender Breaded Chicken Breast sautéed and topped with Tomato Sauce, Mozzarella and Parmesan	
Pollo alla Vesuvio	23
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	29
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