thanksgiving
SPECIALS

APPETIZERS

ZUPPA SPECIALE DELLO CHEF $14
Inquired with your server

OYSTER SOUP $14
Topped With Croutons, Chives and Olive Oil

*CHESTNUT RISOTTO $24
Sauteed Wild Mushrooms,Crispy Proscuitto, Parmigiano Regiano.

*BEET SALAD $14
Pistachio, Gorgonzola Cheese, Oranges, Blood Orange Dressing.

MAINS

ROASTED TURKEY SUPREME $38
Served Sweet Potatoes Puree, Cranberry Porto Sauce, Stuffing.

PASTA FRUTTI DI MARE $44
Optupus, Clams, Bay Scallops, Shimp With Drangoncello Lobster Saouce.

WAGYU BEEF NY STRIP STEAK $65
Mashed Potatoes, mix vegetables, Barolo Sauce

PASTA ALLA VODKA $25
Chives, Garlic, Italian Sausage, Nduja Spicy, Vodka, Half Burrata

CATCH OF THE DAY $38
Chef Claudio Preparation.

DESSERT

PUMPKIN PIE $12
served with mascarpone ice cream

***This Dish Contains Nuts**

Shareables

BRUSCHETTA PLATER VEG — $17.00
Whipped Ricotta, Drizzled Honey, Sicilian Caponata, Castelvetrano Olive Tapenade.

PROSCIUTTO E GRISSINI — $15.50
Prosciutto San Daniele, Crispy Homemade Grissini.

ARANCINI (RISOTTO BALLS) VEG — $13.95 +4.65/each
Crispy Saffron Risotto, Smocked Provolone "al telefono", Peppered Parmesan.

ITALIAN MEATBALLS — $14.95
Lamb Meatballs, Neapolitan Sauce, Parmigiano Reggiano.

CARCIOFI VEG — $19.95
Fried Artichokes, Fresh Arugula, Shaved Pecorino.

Fresh Pasta

FUSILLI AL RAGU — $26.00
Slow-Braised Short Ribs, Pork Ribs, Sweet Sausage, Parmigiano, in Rich Tomato Sauce

BUCATINI ALL'AMATRICIANA — $25.95
Rich Tomato Sauce, Crispy Guanciale, Red Onions, Garlic Pecorino Romano

CAVATELLI, SAUSAGE, RAPINI — $23.95
Sweet Italian Sausage, Rapini, Tomato Sauce, Ricotta Salata

SPAGHETTI AND LAMB MEATBALLS — $26.00
Lamb Meatballs, Neapolitan Sauce, Parmigiano Reggiano.

GNOCCHI ALLA SORENTINA VEG — $22.50
Homemade Gnocchi with San Marzano Tomato Sauce, Fior di Latte & Basil

TONNARELLI CACIO E PEPE VEG — $22.95
Roman Classic with Pecorino Romano, Parmigiano & Black Pepper

SPAGHETTI AL POMODORO VEG — $21.95
Classic Italian Pasta with San Marzano Tomato Sauce, Basil, Calabrian Peppers & Parmigiano Reggiano

LINGUINI ALLE VONGOLE — $24.95
Seaside favorite with Little Neck Clams, Garlic, White Wine, Calabrian Peppers, Parsley & Bread crumbs

All our Pastas can be Substituted for Gluten free Pasta

Mains

CATCH OF THE DAY — $MKT
Inquire With Your Server About the Fish And Preparation

NONNA PIROLLO'S EGGPLANT PARMIGIANA VEG — $24.95
Layers of Eggplant, Fior di Late, and San Marzano Tomato Sauce, served with Homemade Focaccia.

BRASATO SHORT RIBS — $39.00
Rich Barolo Reduction, and Creamy Polenta

VEG VEGETARIAN · GLUTEN FREE · DAIRY FREE · CONTAINS NUTS

Pizza add-ons are subject to a $2.95 charge, Anchovies from Sicily, & Ham upon request $3.95, Add Hot Honey to any Pizza $1.25

Let Chef do his magic: please avoid changing his recepies. Split plates are subject to an additional $4 charge. Consumer Advisory: Undercooked meat, poultry, eggs, or seafood may pose health risks. Alert your server if you have special dietary requirements. Automatic 20% Gratuity add to all large party greater than 5 guests.

Appetizers

ROASTED OCTOPUS — $21.95
Crispy Potatoes, 'Nduja, Roasted Garlic, Confit Lemon, Capers, and a Drizzle of 'Nduja Oil.

AMBERJACK CRUDO — $21.95
Lemon, Olive Oil, Sweet Red Drop Pepper and Fresh Dill.

VITELLO TONATO — $19.95
Chilled Slices Of Veal, Tuna-Caper Sauce, Pickled Onions.

CANTABRIAN ANCHOVIES — $14.95
House-Smoked Butter, Toasted Tuscan Bread.

CLAUDIO'S CAESAR VEG — $12.00
Romaine Hearts, Parmigiano Reggiano, Yogurt Dressing, Shallots, Croutons.

ARUGULA SALAD VEG — $12.00
Shaved Parmigiano, Shallots, Citronette Dressing

MIXED GREEN SALAD VEG — $ 9.95
Shallots, Balsamic & Dijon Mustard Dressing

Sides

SEASONAL VEGETABLES VEG — $13.00
Season's Freshest Vegetables

CRUSHED POTATOES VEG — $9.00
Crushed Potatoes, Extra Virgin Olive Oil and Fresh Chives

BRAISED ARTICHOKES BOTTOMS VEG — $14.95
Heirloom Carrots, Shallots, Garlic, Fresh Parsley

SOURDOUGH BREAD VEG — $3.95
Plain Tuscan Bread

WARM HOMEMADE FOCACCIA BREAD VEG — $3.95
Olive Oil, Sun Dried Tomatoes, Green Olives

SAUTEED BROCCOLI RABE VEG — $12.00
Olive Oil, Garlic, Shallots, Calabrian Pepper, finished with Shaved Ricotta Salata.

Wood Oven Pizza

MARINARA VEG — $19.00
Timeless Neapolitan Pizza: San Marzano Tomato Sauce, Garlic & Oregano

MARGHERITA VEG — $21.50
Simplicity at its Best: San Marzano Tomato Sauce, Fior di Latte & Basil

VEGETARIANA VEG — $22.95
Garden-fresh Pizza: San Marzano Tomato Sauce,Italian Ratatouille, Pesto, Ricotta Cheese.

QUATTRO STAGIONI — $22.95
A Taste of every Season: San Marzano Tomato Sauce, Artichokes, Mushrooms, Golfera Ham, Taggiasche Olives, Fior di Latte & Smoked Scamorza.

PROSCIUTTO E PARMIGIANO — $24.00
Celebration of Italian Flavors: Fior di Latte, Parmesan, Sauteed Arugula, San Marzano Tomato Sauce, Basil, Prosciutto San Daniele & Shaved Parmigiano.

FUNGHI WITH PANCETTA — $23.50
Parmesan Cream, Seasonal Wild Mushrooms, Fior di Latte, Pancetta, Parmesan.

SWEET ITALIA — $21.00
Smoked Tomato Sauce, Italian Sausage, Broccoli Rabe, Scarmoza, Fior di Latte, Parmesan.

PIZZA BIANCA VEG — $20.95
Pecorino Cream, Black Pepper, + $18 Seasonal Truffles

PEPPERONI — $21.00
Spicy Italian Pepperoni, Fior di Latte, San Marzano Tomato Sauce