

PANINI

GRILLED CHICKEN

\$16.00

Trieste | Grilled chicken, black olive paste, grilled zucchini, fresh mozzarella, ciabatta 🌿

Anthony | Grilled chicken, fresh mozzarella, baby arugula, balsamic vinegar, krispina 🌿

Pollo | Grilled chicken, broccoli rabe, smoked mozzarella ciabatta 🌿

NYCOM | Grilled chicken, parma ham, fresh mozzarella, baby arugula, krispina 🌿

Nuoro | Grilled chicken, hot pepper, basil pesto, fresh mozzarella, chopped iceberg, tomato, ciabatta 🌿🔥

Cuneo | Grilled chicken, fresh mozzarella, grilled zucchini, roasted red pepper, ciabatta 🌿

Savona | Grilled chicken, tomato, fresh mozzarella, garlic aioli, ciabatta 🌿

Udine | Grilled chicken, sautéed onion, fresh mozzarella, tomato, ciabatta 🌿

Perugia | Grilled chicken, guacamole, chopped iceberg, fresh mozzarella, rustic hero 🌿

Latina | Grilled chicken, fresh mozzarella, roasted red pepper, baby arugula, focaccia 🌿

Hogans | Grilled chicken, marinated artichoke, sun-dried tomato, fresh mozzarella, basil pesto, ciabatta 🌿

CHICKEN CUTLET

\$16.50

Pietro | Chicken cutlet, mixed greens, roasted red pepper, fresh mozzarella, herb mayo, ciabatta

Cotoletta | Chicken cutlet, fresh mozzarella, tomato, red onion, herb mayo, ciabatta

Peperoni | Chicken cutlet, fresh mozzarella, roasted red pepper, red onion, ciabatta

Piccante | Chicken cutlet, fresh mozzarella, mixed greens, spicy salsa aioli, ciabatta 🌿🔥

Ancona | Chicken cutlet, mixed greens, fresh mozzarella, hot peppers, tomato, ciabatta 🌿🔥

Prato | Chicken cutlet, fontina, sautéed onion, roasted red pepper, spicy artichoke sauce, ciabatta 🌿🔥

Pollo e Pomodoro | Chicken cutlet, tomato sauce, fresh mozzarella, ciabatta

THE JORDAN | Chicken cutlet, bacon, smoked mozzarella, marinated fingerling potatoes, hot peppers, iceberg and tomato, mustard sauce ciabatta 🌿🔥

TURKEY

\$16.50

Frosinone | In-house roasted turkey bacon, smoked mozzarella, sautéed onion, herb mayo Krispina Bread 🌿

The Gobbler | Turkey, honey mustard sauce, hot peppers, provolone cheese, sautéed onions, baby arugula, fresh tomatoes and saba dressing Ciabatta 🌿🔥

PORK

Trentino | In-house roasted porchetta smoked mozzarella, sautéed mushroom, round rustic 🌿 \$16.50

Ascoli | In-house roasted porchetta, fresh mozzarella broccoli rabe, hot pepper, round rustic 🌿🔥 \$16.50

Il Massiccio | Homemade porchetta, artichokes hearts, fontina cheese, fig spread, sautéed onions hot peppers, ciabatta 🌿🔥 \$17.00

BEEF

Bistecca | Roasted Angus steak, sautéed onion, smoked mozzarella, ciabatta 🌿 \$17.50

Alexandro | Roasted Angus steak, avocado, hot pepper romaine, tomato, red onion, ciabatta 🌿 \$17.50

Bistecca e Mozzarella | Roasted Angus steak, fresh mozzarella, roasted red peppers, ciabatta 🌿 \$17.50

IL PASTRAMI | Half pound of sliced pastrami with whole grain mustard, red cabbage, mustard sauce and fontina cheese, ciabatta 🌿 \$21.00



vegetarian



gluten free



spicy

ANTIPASTI

Fried Zucchini 🌿 \$13.50
Lightly breaded and served with marinara dipping sauce

Spaghetti Pattie \$13.50
Homemade Spaghetti patties w/ Ricotta, pecorino cheese, pan fried with vodka sauce

Calamari Fritti 16.50
Crispy golden fried calamari served with a fresh tomato sauce

Meatball \$11.50
5 meatballs in marinara sauce with a scoop of ricotta

Mini Arancini 🌿
3 for \$7; 5 for \$10; 10 for \$17
Famous cheese rice balls served with a tomato dipping sauce

Stuffed Avocado 🌿 \$16.50
Stuffed with shrimp, cherry tomatoes over a bed of arugula with balsamic glaze

Eggplant Bruschette 🌿 \$16.50
Two grilled or fried eggplant topped with tomato, onion, basil & avocado

Mozzarella Carroza or Mozzarella Sticks 🌿 \$14.00
Home made mozzarella breaded & pan fried served with marinara sauce

SOUPS

Pint \$7.50

Zuppa di Pollo e Vegetali 🌿🌿 Chicken vegetable

Lenticchie 🌿🌿 Lentils

Pasta e Fagioli 🌿 [Optional GF with no pasta]

Split Pea 🌿🌿

Escarole & Bean 🌿 with sausage

Zucca 🌿🌿 Butternut Squash

Minestrone 🌿 [Optional GF with no pasta]

Tortellini in Brodo
Cheese tortellini, tomatoes & scallions in broth

Vegetariano 🌿🌿
Mixed vegetables with egg whites in broth

Seafood Soup pint \$8.50

Lobster Bisque Seasonal Soup MP

BRUSCHETTE

Choice of three \$9.00 | Choice of six \$16.00

Classica tomato, garlic & basil 🌿

Mozzarella e Basilico, roasted peppers, mozzarella, pesto 🌿

Caprino con Noci goat cheese, raisins & toasted walnuts 🌿

Mortadella robiola cheese, walnuts, italian mortadella

Pomodorini roasted cherry tomato & fresh mozzarella 🌿

Parma prosciutto, parmigiano, baby arugula & spicy oil 🌿🔥

Zenzero parma ham, fresh mozzarella, fresh ginger

Tartufo robiola cheese, black truffles 🌿

Robiola cheese, crumbled sweet italian sausage cherry tomato & chili flakes 🌿🔥

Polpette mini meatballs, tomato sauce & mozzarella

Portobello portobello, walnuts, goat cheese & honey 🌿

Mango grilled mango, goat cheese, honey & walnuts 🌿

PASTA



Gluten free brown rice penne also available \$2.00 extra.
Substitute with zucchini linguine for a healthier option for \$3.00 extra

Penne Integrali con Pollo	\$23.00
Brown rice penne, grilled chicken, spinach, cannellini beans with garlic & oil	
Zucchini Primavera	\$25.00
Zucchini style spaghetti with mixed vegetables topped with shrimp in a garlic & oil brodo	
Vegetarian Bolognese	\$25.00
Brown rice penne with veggie chop meat, a touch of marinara, topped with fresh mozzarella	
Syosset alla Vodka	\$24.00
Penne with fresh mozzarella, spinach & chicken cutlet	
Rigatoni Bolognese	\$23.00
Rigatoni pasta mixed with our delicious bolognese meat sauce	
Ravioli con Gamberi	\$25.00
Cheese ravioli & sautéed shrimp in a tomato sauce with a touch of cream	
Orecchiette Con Cime di Rabe	\$23.00
Sweet Italian Sausage & Broccoli Rabe	
Gnocchi con Tartufo	\$23.00
In a butter & sage with black truffle shavings	
Gnocchi al Pesto	\$24.00
Potato gnocchi, cherry tomatoes, toasted pine nuts, topped with burrata cheese in a pesto cream sauce	

SECONDI

Served with choice of potato & vegetable or pasta

Pollo Funghi	\$27.00
Chicken breast with mixed mushrooms, onions in a marsala wine sauce	
Bruschette di Pollo	\$25.00
Grilled chicken breast lightly marinated in balsamic, topped with tomato & mozzarella bruschette over mix greens in a light citrus dressing	
Pollo al Vino Bianco 🌿🍷	\$27.00
Breast of chicken with white wine, lemon and fresh parsley	
Petto di Pollo 🍷	\$27.00
Breast of chicken with spinach, roasted peppers and mozzarella in a brown sauce	
Pollo alla Griglia	\$25.00
Grilled chicken, broccoli rabe and roasted peppers with melted fresh mozzarella in a light wine sauce	
Salmone con Vino Bianco 🌿🍷	\$29.00
Pan seared atlantic salmon with sundried tomato in a lemon white wine sauce	
Grilled Salmon	\$29.00
Fresh grilled atlantic salmon filet	
Shrimp Francese	\$28.00
Fresh egg batteres shrimp, pan seared in our white wine and lemon sauce topped with parsley	
Grilled Skirt Steak	\$29.00
8oz skirt steak grilled to perfection	
Eggplant Rollatini	\$24.00
Fresh eggplant battered and rolled with ricotta, parmigiana fresh mozzarella and tomato sauce	

PANINI

CURED MEATS

Prosciutto Crudo 🌿

Crudo | Prosciutto Crudo, fresh mozzarella, baby arugula ciabatta \$14.25

Pippo | Prosciutto Crudo, fresh mozzarella sun-dried tomato, spicy salsa aioli, red onion, gaeta olives, hot peppers, ciabatta 🌶️ \$15.50

Dolce e Salato | Prosciutto Crudo, brie cheese, fig spread, kripina \$15.50

Prosciutto Cotto 🌿

Matt | Italian ham, fresh mozzarella, tomato, herb mayo, mixed greens, roasted red peppers, balsamic vinegar, ciabatta \$14.50

Delizia alla Ciliegia | Italian Ham, fresh mozzarella, oven roasted cherry tomatoes, sun-dried-tomato-oil, mustard sauce and fresh ginger, ciabatta \$16.50

Mortadella 🌿

Firenze | Italian mortadella, fresh mozzarella, tomato, mix greens, herb mayo, ciabatta \$16.50

Italian Summer | Imported Mortadella, basil pesto, burrata cheese, sun-dried tomatoes, mustard sauce, ciabatta \$16.50

Una Serata Bolognese | Imported Mortadella, fontina cheese, marinated artichokes, sun-dried tomatoes, mustard sauce, baby arugula, fresh hot chili peppers, ciabatta 🌶️ \$16.50

Salame 🌿

Calabria | Hot Sopressata, brie cheese, fresh tomato, focaccia \$15.00

The Elegante | Salame Toscano, brie cheese, summer black truffle, arugula and truffle oil ciabatta \$17.00

L'orfano | Hot Sopressata, grilled eggplant, provolone, sun-dried tomato and herb mayo, ciabatta \$16.50

TUNA \$16.50

Tonno | Italian tuna, baby arugula, tomato, spicy salsa, aioli, kripina 🌿🍷🌶️

Catania | Italian tuna, gaeta olives, fontina, red onions, mixed greens, whole wheat 🌿🍷

Il Marinaio | Italian Tuna marinated in olive oil, marinated artichokes hearts, herb mayo, iceberg lettuce, tomato, hot red chili pepper, Kripina 🌿🍷🌶️

VEGETARIAN

Vegetariano 2020 | Broccoli, sautéed onion, red & green peppers, portobello & button mushroom, baby spinach, fresh mozzarella, herb mayo, balsamic vinegar, rustic hero 🌿🍷 \$15.00

Sienna | Fresh mozzarella, tomato, basil, olive oil, balsamic vinegar, kripina 🌿🍷 \$13.00

Sicilia | Fried eggplant, fresh mozzarella, roasted red peppers, kripina 🍷 \$15.00

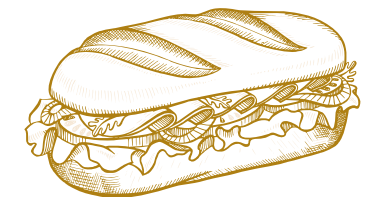
Potenza | Fried eggplant, fresh mozzarella, tomato, basil, kripina 🍷 \$15.00

Foggia | Fried eggplant, smoked mozzarella black olive paste, sun-dried tomato kripina 🍷 \$15.00

LB Eggplant | Grilled eggplant, sautéed onions, gaeta olives, focaccia 🌿🍷 \$14.00



Il Giardino | Marinated fingerling potatoes, grilled eggplant, marinated artichokes, shaved parmigiano, sun-dried-tomatoes, arugula and saba dressing, ciabatta 🌿🍷 \$15.00

🌿 vegetarian 🌿 gluten free 🌶️ spicy




SALADS

VEGETARIAN

- Stagione**   \$12.00
Mixed greens, tomatoes, carrots & cucumbers, balsamic dressing
- Insalata di Pere**   \$15.50
Mixed greens, pears, gorgonzola, toasted pecans, lime dressing
- Bietole**   \$14.75
Mixed greens, red beets, goat cheese, toasted walnuts, roasted corn, tomatoes, honey dijon dressing
- Insalata Fagioli e Avocado**   \$17.00
Romaine hearts, sautéed black beans, roasted corn, quinoa, avocado, cilantro, hot peppers, sun-dried tomatoes, red onions, lime dressing
- The Farmers Salad**   \$17.50
Steamed string beans, roasted red beets, fingerling potatoes, steamed broccoli, toasted almonds, goat cheese and honey dressing
- Caesar**   \$13.50
Romaine hearts, ciabatta croutons, shaved parmigiano, caesar dressing.

TURKEY \$17.50

- Tacchino e Avocado** 
Roasted turkey, mixed greens, shredded mozzarella, tomatoes, avocado, sautéed mushrooms, hot peppers, balsamic dressing


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GRILLED CHICKEN \$17.50



- Avocado** 
Grilled chicken, iceberg lettuce, shredded mozzarella, avocado, toasted almonds & cherry tomatoes, balsamic dressing
- Pollo e Guacamole**  
Grilled chicken, iceberg lettuce, guacamole, hot peppers shredded mozzarella, cherry tomatoes, lime dressing
- Insalata di Carciofi**  
Grilled chicken, artichoke hearts, arugula, quinoa, tomatoes, hot peppers, red onions, mozzarella, balsamic dressing
- Insalata di Quinoa** 
Grilled chicken, quinoa, romaine hearts, tomatoes, avocado, olives, almonds, cucumbers, mango dressing
- Insalatina di Pollo** 
Grilled chicken, mixed greens, gaeta olives, red onions, carrots, toasted almonds, balsamic dressing
- Rucola Caprino e Pollo** 
Grilled chicken, baby arugula, goat cheese, sun-dried tomatoes, toasted walnuts, balsamic dressing
- Insalata di Mango** 
Grilled chicken, baby kale, fresh mango, quinoa, cherry tomatoes, toasted almonds, shredded mozzarella, mango dressing
- Insalata di Pomodoro** 
Grilled chicken, iceberg lettuce, tomatoes, gaeta olives, basil, red onions, fresh mozzarella, balsamic dressing
- Hot Berry Salad**  
Grilled chicken, mixed greens, cherry tomatoes, goat cheese, goji berries, hot peppers, red beets dressing

SALADS

CHICKEN CUTLET \$17.50

- Sal**
Chicken cutlet, mixed greens, red onions, tomatoes roasted garlic vinaigrette & balsamic dressing
- Di Rosa**
Chicken cutlet, mixed greens, tomatoes goat cheese, balsamic dressing
- Susan** 
Chicken cutlet, mixed greens, red onions hot peppers, roasted corn, gorgonzola, tomatoes balsamic dressing
- Parma**
Chicken cutlet, romaine hearts, tomatoes gaeta olives, red onions, roasted red peppers shaved parmigiano, balsamic dressing
- Arcobaleno**
Chicken cutlet, mixed greens, goji berries, artichokes hearts, black olives, sun-dried tomatoes shaved parmigiano with red beets dressing

STEAK \$19.50

- Mela** 
Roasted Angus steak, baby arugula pico de gallo, shaved parmigiano, avocado roasted corn, lime dressing
- Bistecca e Zola** 
Roasted Angus steak, mixed greens cherry tomatoes, gaeta olives, marinated onions gorgonzola, balsamic dressing



SEAFOOD \$18.50

- Insalata di Calamari**  
Grilled calamari, mixed greens, gaeta olives, capers, sun-dried tomatoes scallions, lime dressing
- Romana e Tonno** 
Romaine hearts, boiled egg, Italian tuna, cherry tomatoes, fava beans, lime dressing
- Insalata di Irma** 
Baby arugula, scallions, sun-dried tomatoes, avocados, tuna, gorgonzola cheese and capers, raspberry dressing
- Salmone Guacamole**  
Grilled salmon, mixed greens, guacamole, hearts of palm, toasted sunflower seeds, honey dijon dressing
- Salmone e Pere**  
Grilled salmon, baby spinach, endive, pears, toasted pecans, red beets, cherry tomatoes, raspberry dressing
- Romana Gamberoni**  
Grilled shrimp, romaine hearts, fresh mozzarella, raisins, toasted walnuts, tomatoes, balsamic dressing



 vegetarian  gluten free  spicy

PIZZA

Margherita \$16.00 half | \$21.50 full

Homemade tomato sauce
fresh mozzarella & basil

Cauliflower Crusted Margherita \$15.50

Homemade tomato sauce
fresh mozzarella & basil

Bianca \$17.50 half | \$26.50 full

A blend of cheeses, fresh mozzarella, ricotta &
goat cheese, drizzled with extra virgin olive oil

Salsiccia \$17.00 half | \$25.50 full

Crumbled italian sweet sausage, tomato sauce
and fresh mozzarella

Ala Vodka \$16.00 half | \$21.50 full

Fresh mozzarella with ala vodka sauce

Vegetarian Primavera \$15.50 half | \$24.50 full

Grilled zucchini, grilled eggplant, sautéed bell
peppers, onion and black olives topped with
fresh mozzarella

Prosciutto Half \$17.50/ Full \$26.50

Brie & mozzarella base prosciutto
parma, baby arugula, shaved
parmigiana, drizzled with
honey & truffle
balsamic glaze.



PER I BAMBINI

Mattia \$ 8.50

Mozarella, tomato, basil on rustic hero 

Erika \$12.00

Chicken cutlet, mozzarella on rustic hero

Formaggino \$ 8.50

Double mozzarella melted between
flattened round bread 

Pollo con Patatine \$11.75

Chicken strips with a side of tuscan fries

Penne \$11.50

Choice of marinara, garlic and oil
or butter sauce, add \$1.50 for alla vodka

Ravioloni \$11.50

Choice of marinara, garlic and oil
or butter sauce, add \$1.50 for alla vodka

BURGERS

Hamburger Classica \$15.00

Ground Angus beef, fresh mozzarella
red onion, tomato, baby arugula, spicy salsa
aioli, round rustic

Hamburger Moderna \$16.50

Ground Angus beef, fresh mozzarella
sautéed onion, sautéed mushroom, crispy
bacon, tomato, mixed greens, spicy artichoke
sauce on round rustic

Lobster Roll MP

Lobster, avocado, chives, sprouts, light mayo
and a touch of crushed red pepper

Veggie Burger (beyond burger - meat-free) \$15.00

Topped with provolone, tomato, avocado
sauteéd spinach & roasted pepper spread
on round rustic

Served with a side order of Stagione or Caesar
salad, Tuscan fries or Sweet potato fries.
Substitute Gluten free roll \$2.50

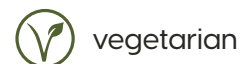


CONTORNI

Broccoli	\$9.50
Cauliflower	\$9.50
Potatoes, Peppers & Onions	\$9.50
Mushrooms	\$9.50
Chicken	\$6.00
Shrimp	\$8.00
Turkey	\$6.00
Steak	\$9.00
Salmon	\$8.00
Mixed Vegetables	\$9.50
Spinach	\$9.50
Broccoli Rabe	\$10.50
Escarole & Beans	\$9.50
Tuscan Fries	\$6.50
Sweet Potato Fries	\$7.50

LOCAL FAVORITES

- | | |
|---|---------------------------|
| 1) Mediterranean chick
pea salad \$16.50 | 4) Turkey BLT \$16.50 |
| 2) Salmon Quinoa \$19.00 | 5) Turkey Avocado \$16.50 |
| 3) The Americana \$15.50 | 6) The New Yorker \$16.50 |



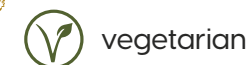
vegetarian



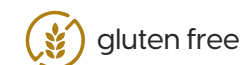
gluten free



spicy



vegetarian



gluten free



spicy