

Aperitivo

\$12.50 Pio's Meatball:

beef, veal, pork, marinara sauce, roasted long hot pesto, creamy polenta, ricotta salata cheese

\$12.95 Sformato Mongelli:

ricotta Italian custard, made with assortment of cheeses, marinara sauce, stracciatella cheese, kalamata olive bread, basil pesto drizzle

\$13.50 Finalmente:

Prince Edward Island mussels, seafood tomato broth, served in a bread bowl

\$12.95 Zia Rosa:

fried Roman artichokes, wrapped in prosciutto, basil pesto cream, topped with sun dried tomato bruschetta

\$16.95 Ariano Iripino:

seasonal vegetables, marinated in garlic, extra virgin olive oil shaved parmesan cheese, garlic crostini

\$12.95 Arancini:

fried risotto croquettes, stuffed with prosciutto, fresh mozzarella, basil, pizzaiola sauce

\$13.50 Calabrian Shrimp:

sautéed jumbo shrimp, creamy polenta, marinara sauce, topped with Calabrian chili oil, fried pancetta

\$13.95 Crocchetta di Granchio:

fried risotto pesto croquettes, lump crab, fontina cheese, seafood tomato sauce, cherry pepper, pesto drizzle

\$12.95 Baselice:

little neck clams, garlic wine butter, bread bowl

Insalata

\$12.50 Valleduogo

beets, whipped ricotta goat cheese, roasted hazelnuts, baby greens, dried cranberries, homemade orange citrus vinaigrette

\$12.95 Ernestina Caprese:

mozzarella cheese, tomato, kalamata olives, fresh basil, oregano, extra virgin olive oil, parmesan cheese

\$12.95 Capra e Pera:

arugula, pear, fried goat cheese, spiced walnuts, agrodolce vinaigrette

\$12.95 Arugula Michele:

arugula, prosciutto, tomatoes, parmesan cheese, homemade lemon vinaigrette

\$12.95 Cuccio Melono:

watermelon, stracciatella cheese, shaved fennel, fresh mint toasted almonds, fresh lemon oil, cracked black pepper

\$11.95 Via Ottagio:

grilled romaine, garlic croutons, grape tomatoes, lemon parmesan dressing, parmesan cheese

Sides \$5

Broccoli Rabe:

garlic, olive oil

Risotto

creamy parmesan

Farrotto

creamy parmesan

Polenta

creamy parmesan

Asparagus

roasted garlic, lemon

Roman Artichokes

roasted garlic, lemon

Entrata

serving organic chicken

\$26.95 Otino Cioppino:

shrimp, scallops, mussels, clams, sausage, tomato broth, creamy risotto

\$26.50 Cacio e Pepe

jumbo shrimp, parmesan cheese, cracked black pepper, sun dried tomato oil, creamy risotto

\$26.95 Siciliano: (Rare, Medium, Well)

filet mignon, roasted potato, asparagus, served with a mild pepper coulis topped with lump crab

\$25.95 Pistachio Crusted Salmon

parmesan risotto, topped with creamy pesto, served with asparagus & crisped pancetta

\$27.95 Costolette di Rosa:

grilled lamb chops, roman artichokes, olio di olivo risotto, sun dried tomato pesto, ricotta salata

\$25.95 Pesto Pettine:

seared scallops, creamy risotto, sun dried tomato bruschetta, basil lemon pesto cream

\$28.25 La Regina:

seared halibut over creamy polenta, topped with succo di fagoli

\$28.50 Agnello Marsala:

roasted lamb shank, creamy polenta, marsala cream sauce

Cacciatore: Veal 22.95 /Chicken 20.95

sausage peppers, onions, farrotto, peppered marinara sauce

\$26.25 Pork Chop Milanese:

grilled pork chop, roasted potato, Mediterranean salad, agrodolce sauce

\$24.95 Branzino di Olivo:

pan seared branzino, cucumbers, tomatoes, olives, capers, basil garlic hummus, roman artichoke, olio di olivo risotto

\$26.25 Nicoletta Involtini:

chicken involtini, stuffed with fontina, creamy farrotto, marinara sauce

\$16.95 Quattro Melanzane:

lightly fried eggplant, stuffed with ricotta, stracciatella, parmesan, mozzarella, vodka sauce

Pizza

*also available in gluten free add \$2.00 &
all pizzas cooked at 800F° in wood fire brick oven*

\$14.95 Michael:

thinly sliced organic chicken, provolone, prosciutto, sage aioli

\$14.95 Zio Luciano:

thinly sliced organic chicken, spicy vodka sauce,
fontina cheese, mushrooms, basil pesto

\$14.50 Benevento:

crumbled meatball, vodka sauce, roasted peppers,
shredded mozzarella, basil pesto

\$11.50 Melazzo:

flor di latte, San Marzano d.o.p. & fresh basil

\$15.50 Villa Comunale:

N.Y. strip steak, long hots, smoked mozzarella,
roasted potatoes, garlic Italian herbs

\$13.25 Mesoraca:

hot sausage, tomato, marinara, pepperoni, flor di latte

\$14.25 Alla Romana:

Roman artichokes, kalamata olives, sun-dried tomatoes,
roasted garlic, Italian spices, ricotta & parmesan cheese, olive oil

\$13.25 Nusco:

mortadella, spicy oil, ricotta cheese, pesto,
parmesan cheese

\$13.95 Wild Funghi:

ricotta base, wild mushrooms, roasted garlic, shaved parmesan,
black pepper, truffle oil, truffle balsamic glaze

\$15.50 Assunta:

beef short rib, smoked gouda cheese, spicy aioli,
caramelized onion

\$13.25 Zio Nicola:

fresh tomato, flor di latte, spinach, ricotta cheese, garlic

\$16.25 Condesa:

thinly sliced N.Y. strip steak, chorizo, chipotle crema,
Mexican street corn, cotija cheese, pickled red onion

\$13.95 Mama Francesca:

hot sausage, marinara, broccoli rabe, parmesan cheese

\$13.50 Pompetti:

fig, goat cheese, prosciutto, roasted garlic, fig glaze, fresh arugula

\$13.25 Rocco Pomodoro:

marinara, sweet tomato, Italian spices, fresh parmesan cheese,
burrata cheese, roasted garlic, olive oil

\$12.95 Quattro Formaggi:

ricotta, flor di latte, burrata, parmesan, pepperoni

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of food-borne illness*

*Before placing your order, please inform your server if a
person in your party has a food allergy*

*Due to a high volume of customers, there will
be a two credit card maximum per table*

*In order to accommodate all guest please observe a two hour
seating for parties of eight or more*

Dolci

\$8.50 Affogato

two scoops of our house made gelato drowned in espresso

\$8.50 Zeppole

crisp, light and incredibly fluffy Italian doughnuts,
filled with nutella

\$9.95 Nutella Pizza

sugar sweetened pizza dough with hazelnut chocolate spread,
fresh strawberries, powdered sugar

\$9 Tiramisu

imported mascarpone & ladyfingers delicately soaked in espresso

\$9 Limoncello Mascarpone Cake

layers of sponge cake and lemon infused mascarpone cream

\$9 Torta Nocciola Cake

layers of hazelnut cake, hazelnut cream and chocolate cream,
topped with praline hazelnuts.

\$7.95 House Made Gelato

ask server about our flavors

\$5 Cappuccino

\$3 Macchiato

\$2.5 Coffee

\$2.5 Tea

\$2.5 Single Espresso

\$3 Double Espresso

\$3 Americano

\$3.5 Hot Chocolate (seasonal)

available in decaf