

## Aperitivo

\$12.50 Pio's Meatball:

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

\$13.50 Sformato Mongelli:

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

\$17.50 Finalmente:

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

\$13.50 Zia Rosa: (ma)

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

\$16.95 Ariano Irpino:

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

\$13.95 Arancini:

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

\$14.95 Calabrian Shrimp:

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

\$14.25 Basalice:

little neck clams, garlic wine butter, bread bowl

## Insalata

\$13.50 Valleluogo

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

\$14.25 Roasted Caprese:

burrata cheese, roasted plum tomato, basil oil, olive tapenade

\$13.50 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 Via Ottagio:

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

## Sides

Broccoli Rabe:

Risotto

Roman Artichokes

Garlic Mashed Potato

Roasted Brussels Sprouts

## Entrata

\*serving organic chicken\*

\$32.00 Otino Cioppino:

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

Rosamaria e Ronaldo: (Rare, Medium, Medium Rare) - MP

herb crusted filet mignon, garlic mashed potato, roasted brussel sprout

\$29.95 Pistachio Crusted Salmon

parmesan risotto, topped with creamy pesto, served with broccoli

\$29.95 Pesto Pettine:

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

\$30.50 Angelo Agnello:

roasted lamb shank, garlic mashed potato, roasted brussel sprouts, herbed au jus

\$28.95 Anna Puttanesca

bone in chicken, mixed olives, mushroom, puttanesca sauce, creamy risotto

\$29.95 Pork Chop Milanese:

grilled pork chop, garlic mashed potato, roasted butternut squash, agrodolce sauce

\$28.95 Branzino di Olivo:

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

\$16.95 Quattro Melanzane:

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

\$27.95 Baccala Sugo:

mediterranean cod fish, seafood tomato sauce, polenta, broccoli rabe

\$29.95 Di Marco Fritti:

lightly fried shrimp, sun dried tomato pesto cream, mushroom risotto

## Pizza

\*also available in gluten free add \$3.00 &  
all pizzas cooked at 800F° in wood fire brick oven\*

\$14.95 Bellapigna:

thinly sliced organic chicken, prosciutto, fresh arugula,  
ciliegine mozzarella, shaved parmesan, roasted garlic olive oil

\$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

\$12.50 Melazzo:

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

\$14.50 Mesoraca:

hot sausage, marinara, pepperoni, fior di latte

\$16.25 Alla Romana:

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

\$14.50 Quattro Formaggi:

ricotta, parmesan, mozzarella, stracciatella, pepperoni

\$14.95 Wild Funghi:

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

\$16.50 Assunta:

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

\$14.50 Zio Nicola:

roasted tomato, fior 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

\$14.95 Mama Francesca:

roasted garlic, hot sausage, mixed hot peppers, broccoli rabe,  
shredded provolone cheese, parmesan cheese

\$14.50 Pompetti:

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

\$14.25 Rocco Pomodoro:

marinara, sweet tomato, Italian spices, fresh parmesan cheese, bur-  
rata cheese, roasted garlic, olive oil

\*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 seat-  
ing 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

\$12 Homemade Tiramisu

imported mascarpone & ladyfingers delicately soaked in espresso

\$7.95 House Made Gelato

ask server about our flavors

Ask Server For Dessert Special

\$5 Cappuccino

\$3 Macchiato

\$2.5 Coffee

\$2.5 Tea

\$3 Single Espresso

\$3.50 Double Espresso

\$3 Americano

\$3.5 Hot Chocolate (seasonal)

\*available in decaf\*

\*ask server for gelato flavors & additional desserts\*