

Appetitivo

Santos Meatball | 12.50

beef, veal, pork, shishito peppers, marinara sauce, fresh parmesan

Arancini Bolognese | 14.95

fried risotto croquettes stuffed with short rib, peas, mozzarella, marinara

Arancini Granchio | 16.25

fried risotto croquettes, lump crab, lobster, fontina cheese, cherry peppers, vodka sauce, pesto drizzle

Roasted Caprese | 15.25

buffalo mozzarella, roasted tomatoes, pesto, pine nuts

Calamari Fritti | 14.95

fried calamari, pickled peppers, lemon, served with spicy marinara

Focaccia Michele | 15.50

rib eye, gorgonzola cheese, garlic, crispy shallots, agrodolce

Bellapigna | 14.50

beets, fried goat cheese, pistachios, red onions, parsley, red wine vinegar

Nonna Maddalena | 16.95

fried eggplant, quattro formaggio blend, spinach, marinara, pesto, fresh parmesan

Rucola di Jessie | 13.50

arugula, roasted pears, gorgonzola cheese, red onions, port wine vinaigrette

Via Ottagio | 12.95

grilled romaine, crouton crumb, grape tomatoes, lemon parmesan dressing, fresh parmesan

Baselice | 14.50

little neck clams, garlic wine butter, bread bowl, fresh lemon, fresh parsley

Sformato Mongelli | 13.75

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

Finalmente | 17.50

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

Zia Rosa | 13.50

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

Entrata

Angelo | 32.95

seared branzino, rice pilaf, vegetable medley, nduja, chimichurri verde

Regina Vitello | 34.95

veal shank ossobucco, vegetable veal tomato broth, creamy risotto

Francesca | 34.95

jumbo shrimp, nduja, fried polenta cake, asparagus tips, calabrian marinara

Costola Corta

Carmela | 34.95

short rib, birria chickpea consome, rice pilaf

Torta di Vincenzo | 33.95

seared crab cakes, pepper, onion roasted potato & brussel sprouts, italian dill crema

Pesto Pettine | 34.95

seared scallops, asparagus tip risotto, pesto cream

Bistecca Burro | 38.95

rib eye, onion roasted potato & brussel sprouts, brown butter herb

Bianca Salmone | 29.95

broiled salmon, lemon white wine caper sauce, tomato, asparagus tips, risotto verde

Ottino Cioppino | 38.25

crab, lobster, mussels, clams, sausage, tomato broth, creamy risotto

Agnello di Matteo | 34.95

seared lamb chops, rice pilaf, italian dill crema, cucumber salad

Chicken Milanese | 28.95

lightly fried thin organic chicken breast, citrus salad, rice pilaf

Pizza

To better manage the consistency of our traditional Neapolitan style pizza, we cannot guarantee the timing of delivery with any other menu item. We appreciate your consistent support. Salute Ariano

gluten free option: add 5.00

all pizzas cooked at 800F° in wood fire brick oven

Rocco | 15.95

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

Melazzo | 12.50

fior di latte, marinara, fresh basil, fresh parmesan

Rosa | 13.95

ricotta pesto, roasted tomato, garlic, fresh parmesan

Bietola Besciamella | 13.95

swiss chard, béchamel, roasted corn, cherry peppers, fresh parmesan

Quattro Formaggi | 14.50

ricotta, parmesan, mozzarella, stracciatella, pepperoni

Assunta | 16.50

short rib, gouda cheese, caramelized onions, cilantro lime aioli

Mesoraca | 14.95

hot sausage, marinara, pepperoni, fior di latte

Wild Funghi | 16.25

mixed mushrooms, ricotta base, truffle oil, black pepper and chives, shaved parmesan

Dolci

Zeppole | 9.50

sugared fried dough, chocolate hazelnut

Cannolis | 10.25

pistachio ricotta, pistachio butter

Limoncello Cake | 10.00

lemon mascarpone, raspberry glaze

Affogato | 8.50

two scoops of our house made gelato drowned in espresso

Nutella Pizza | 9.95

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

Tiramisu | 10.00

imported mascarpone and ladyfingers delicately soaked in espresso

House Made Gelato | 8.95

ask server about our flavors

Cappuccino | 5.00

Macchiato | 3.00

Coffee | 2.50

Tea | 2.50

Single Espresso | 3.00

Double Espresso | 3.50

Americano | 3.00

decaf available

ask server for gelato flavors & dessert specials