

STARTERS

Brussel Sprouts	\$7.95
<i>garlic, olive oil, salt, pepper, special sauce</i>	
+ sunny-side egg	\$1.95
+ chopped bacon	\$1.95
Steamed Mussels	
+ white wine or marinara	\$13.95
+ moules-frites style	\$15.95
<i>steamed mussels, champagne butter broth, bruschetta, over crispy french fries</i>	
Sausage Palermo	\$14.95
<i>grilled sausage wheel, sautéed cherry peppers</i>	
+ broccoli rabe	\$3.95
Escargot Champs-Elysees	\$13.95
<i>baked with fresh pesto + olive oil</i>	
Jumbo Shrimp Cocktail	\$13.95
<i>chilled shrimp, cocktail sauce, lemon</i>	
Crab Cocktail	\$18.95
<i>chilled colossal crab, cocktail sauce, lemon</i>	
Escarole & Bean Soup	\$8.95
<i>garlic broth, reggiano</i>	
Buffalo Wings	\$9.95
<i>10 pc, Frank's Red Hot, butter</i>	
Chilled Octopus Salad	\$13.95
<i>spanish pulpo, celery, tomato, house medley, lemon wine vinaigrette</i>	
Grilled Octopus	\$13.95
<i>spanish pulpo, roasted peppers, white beans, pesto aioli</i>	
Meatball Trio	\$9.95
<i>beef meatballs, basil, ricotta, homemade marinara</i>	
Burrata and Tomato	\$16.95
<i>burrata, plum tomato, basil, olive oil, balsamic reduction</i>	
Stuffed Jumbo Mushrooms	\$9.95
<i>spinach, garlic, parmesan, breadcrumbs, brandy cream sauce</i>	
Crispy Calamari	\$13.95
<i>fried calamari, marinara, lemon</i>	
Calamari Rosario	\$14.95
<i>fried calamari, bruschetta, scallion, cajun spice, balsamic glaze</i>	
Truffle Mac	\$13.95
<i>white american, burrata ball on top, olive oil drizzle, cracked black pepper</i>	

PASTA CLASSICS

Spinach Ravioli <i>ricotta, marinara, spinach</i>	\$15.95
Lobster Ravioli <i>jumbo shrimp, pink parmesan cream sauce</i>	\$23.95
Wild Mushroom Ravioli <i>truffle cream sauce, shaved reggiano</i>	\$17.95
Linguini with Meatballs <i>trio of beef meatballs, marinara</i>	\$15.95
Rigatoni Vodka <i>homemade vodka sauce</i>	\$13.95
Garganelli Bolognese <i>slow braised beef ragù, ricotta</i>	\$17.95
Linguini Marechiaro <i>mussels, calamari, jumbo shrimp, colossal crabmeat, spicy marinara</i>	\$25.95
Penne Aglio e Olio <i>garlic, olive oil, broccoli rabe, luganiga sausage, red pepper flakes</i>	\$15.95

SPECIALTY PASTA

Garganelli di Catania <i>broccolini, spinach, artichoke, sundried tomato, creamy pesto</i>	\$16.95
Cappellini Crabmeat <i>tomato basil sauce, garlic, arugula, sun dried tomato</i>	\$23.95
Gnocchi di Palermo <i>sausage, grape tomatoes, baked burrata, tomato cream sauce</i>	\$21.95
La Zanabella <i>blackened chicken, roasted peppers, parmesan cream sauce, penne</i>	\$17.95
Bari <i>jumbo shrimp, spinach, cremini mushrooms, pink vodka sauce</i>	\$19.95
Rigatoni Capri <i>salmon tips, artichokes, sun-dried tomatoes, lemon cream sauce</i>	\$18.95
Cappellini Truffle <i>jumbo shrimp, cremini and white mushrooms, white truffle oil, sherry brown sauce</i>	\$21.95

SALADS

Caesar <i>romaine, parmigiano, croutons</i>	\$9.95	Arugula <i>tomato, onion, parmigiano reggiano, lemon balsamic dressing</i>	\$9.95
Wedge <i>iceberg, roasted corn, crispy applewood bacon, crumbled blue cheese, tomato, blue cheese dressing</i>	\$11.95	Add to any Salad:	
		+ grilled chicken	\$4.95
		+ grilled salmon	\$7.95
		+ grilled shrimp	\$6.95
		+ blackened chicken	\$5.95
Classic House <i>mixed greens, tomato, onion, cucumber, olives, homemade Italian dressing</i>	\$9.95		

CHICKEN

Amalfi	\$19.95
<i>panko crusted, sausage, spicy peppers, artichoke, lemon garlic white wine</i>	
Saltimbocca	\$18.95
<i>prosciutto, mozzarella served over spinach in a sherry gravy</i>	
The Classics	\$18.95
<i>parmigiana, francaise, marsala</i>	
The Elba	\$19.95
<i>melted mozzarella, crimini mushrooms, broccolini in a truffle cream sauce</i>	
Roma	\$19.95
<i>rolled and stuffed with prosciutto, mozzarella, spinach, bacon, creamy vodka sauce</i>	
Domani	\$23.95
<i>colossal crab, asparagus in a champagne cream sauce with melted mozzarella</i>	

MEAT & MORE

The Classics	\$22.95
<i>veal parmigiana, francaise, marsala</i>	
Veal Saltimbocca	\$22.95
<i>cremini and white mushrooms, homemade marsala</i>	
Veal Milanese	\$23.95
<i>crispy crust, arugula, tomato, red onion, burrata, lemon balsamic sauce</i>	
Veal Amalfi	\$23.95
<i>panko crust, sausage, artichoke, spicy peppers, lemon garlic white wine</i>	
Berkshire Pork Chop	\$25.95
<i>seared, choice of spicy or sweet vinegar peppers, roasted parmesan potatoes</i>	
Cork & Crust Burger	\$15.95
<i>10oz private blend, bacon, smoked gouda, lettuce, onion, secret sauce, brioche bun</i>	
The Impossible Burger	\$17.95
<i>plant-based burger, cheddar, lettuce, tomato, onion, pickle, special sauce, brioche bun</i>	

SEAFOOD

Salmon Fagioli	\$22.95
<i>broiled, broccoli rabe, grape tomatoes, cannellini beans, lemon garlic white wine sauce,</i>	
Blackened Salmon	\$22.95
<i>seared, honey mustard cream.</i>	
Mediterranean Fish Florentine	\$27.95
<i>broiled bronzino, grape tomato, garlic, lemon, shallots, over sautéed feta spinach</i>	
Salmon St. Tropez	\$21.95
<i>grape tomatoes, basil, light lemon butter</i>	
Shrimp Parmigiana	\$20.95
<i>marinara, baked mozzarella, pasta</i>	
Bronzino	\$27.95
<i>mediterranean sea bass, lemon, garlic, white wine, rosemary</i>	

BRICK OVEN PIZZA

	Small/ Large
Plain <i>mozzarella & housemade sauce</i>	\$12.95 / \$16.85
Margherita Classico <i>fresh plum tomato, basil, fresh mozzarella</i>	\$13.95 / \$18.95
Bianco <i>mozzarella, ricotta, garlic, basil</i>	\$13.95 / \$19.95
French Onion <i>caramelized onion, smoked gouda, toasted croutons</i>	\$14.95 / \$21.95
Truffle Mushroom <i>truffled marsala cream sauce, cremini & button mushrooms, fresh mozzarella</i>	\$14.95 / \$19.95
Capri <i>pink pesto, brussel sprouts, sun-dried tomatoes, cremini mushrooms, fresh mozzarella</i>	\$15.95 / \$20.95
Bensonhurst <i>housemade sauce, fresh mozzarella under the sauce, romano, olive oil, crispy mortadella</i>	\$15.95 / \$21.95
Hot Honey <i>hot honey, pepperoni, soppressata, chili flakes, fresh mozzarella, housemade sauce</i>	\$15.95 / \$21.95
Sinatra <i>cherry peppers, luganica sausage, fresh mozzarella, olive oil</i>	\$16.95 / \$21.95
Buffalo Chicken <i>breaded chicken, Frank's Red Hot, mozzarella</i>	\$16.95 / \$22.95
Chicken Bacon Ranch <i>breaded chicken, bacon, ranch dressing, mozzarella</i>	\$16.95 / \$22.95
B's Blu <i>bacon, caramelized onions, blue cheese crumbles, mozzarella</i>	\$16.95 / \$22.95
Fig di Sicilia <i>fig marmalade, prosciutto, arugula, fresh mozzarella, shaved parmigiano reggiano, olive oil</i>	\$16.95 / \$23.95
The Burrata <i>housemade sauce, plum tomato, basil, burrata, roasted peppers, olive oil</i>	\$17.95 / \$24.95
The Hoboken <i>half calzone, half pizza pie — roni cups, mozzarella, homemade vodka sauce, garlic knot crust</i>	\$17.95 / \$24.95

PIZZA ADD-ONS

Pizza Toppings <i>pepperoni, sausage, ground beef, ham, meatball, broccolini, spinach, mushroom, onion, garlic, tomato, kalamata olives, extra cheese, bacon</i>	\$2.00 / \$3.00
Additional Toppings <i>mortadella, prosciutto, soppressata, sun-dried tomato, roasted pepper, artichoke, anchovy, truffle mushroom, brussel sprouts, roasted cremini mushroom, grilled chicken or chicken cutlet, pesto</i>	\$2.50 / \$3.50
Add Cauliflower Crust to Any Pizza	\$1.95 / \$3.50

HOT SANDWICHES

Comes on Soft Italian Bread unless Otherwise Specified

Also Available on 7-Grain Bread, French Baguette, Regular or Whole Wheat Wrap

Parmigiana <i>choice of: chicken, meatball, veal + \$3.00, shrimp + \$3.00</i>	\$10.50
Blackened Chicken <i>cajun rub, lettuce, tomato, onion, pickle, cheddar, secret sauce</i>	\$10.50
Grilled Chicken or Chicken Cutlet <i>fresh mozzarella, roasted peppers, arugula, tomato, balsamic</i>	\$11.50
Chicken Francaise <i>egg-battered, lemon, white wine, fresh mozzarella</i>	\$11.50
Cork & Crust Fat Sammy <i>chicken fingers, mozzarella sticks, french fries, vodka sauce</i>	\$12.50

COLD SANDWICHES

Comes on Soft Italian Bread unless Otherwise Specified

Also Available on 7-Grain Bread, French Baguette, Regular or Whole Wheat Wrap

Italiano <i>ham, soppressata, provolone, lettuce, tomato, onion, house dressing</i>	\$10.50
Caprese <i>fresh mozzarella, tomato, arugula, pesto, balsamic</i>	\$10.50
The Little Italy <i>mortadella, fresh mozzarella, olive oil</i>	\$10.50
Turkey BLT Baguette <i>bacon, lettuce, tomato, turkey, special sauce optional</i>	\$10.50
Turkey Provolone <i>lettuce, tomato, onion, house dressing</i>	\$10.50
Prosciutto di Parma <i>fresh mozzarella, roasted peppers, tomato, olive oil, balsamic glaze</i>	\$11.50
The Special <i>ham, turkey, soppressata, fresh mozzarella, lettuce, tomato, onion, house dressing</i>	\$11.50
Ragusa <i>mortadella, soppressata, provolone, cherry peppers, special sauce</i>	\$11.50

KIDS

Mozzarella Sticks	\$7.95
Pasta with Butter	\$7.95
Pasta with Meatball	\$9.95
Chicken Fingers w/fries	\$9.95
Mac & Cheese	\$7.95

SIDES

Sauteed Broccoli Rabe	\$6.95
Sauteed Spinach	\$6.95
Parmesan Truffle Fries	\$6.95
Sauteed Broccolini	\$6.95
Grilled Jumbo Asparagus	\$6.95

PARTY MENU

\$37 per person

APPETIZERS

ADVANCE SELECTION OF TWO

Served Family Style

Eggplant Rollatine

Fried Calamari

Brussel Sprouts

Stuffed Mushrooms

Meatballs

Steamed Mussels

PASTA

ADVANCE SELECTION OF ONE

Rigatoni Vodka
creamy parmesan vodka sauce

Ziti Tomato & Basil
grape tomatoes, garlic, basil

SALAD

ADVANCE SELECTION OF ONE

Mixed Greens
balsamic + olive oil

Caesar
romaine, reggiano, croutons

Fresh Mozzarella & Tomato (add \$1.95 p/p)
basil, balsamic glaze

ENTREE

ADVANCE SELECTION OF THREE — ONE CHICKEN, ONE VEAL, ONE SEAFOOD

*Your pre-selected entree choices will be offered
to your guests the day of.*

CHICKEN & VEAL

Parmigiana
breaded, tomato sauce, mozzarella

Francaise
egg battered, lemon white wine

Marsala
seared, shallot & capers, lemon white wine

Saltimbocca
*pan seared, baked with prosciutto,
mozzarella, pan sherry gravy*

Amalfi
*panko crust, sausage, cherry peppers,
artichoke, lemon garlic white wine*

SEAFOOD

Salmon St. Tropez
grape tomatoes, basil, light lemon butter

Blackened Salmon
seared, honey mustard cream sauce

Shrimp Parmigiana
marinara, baked mozzarella,

Shrimp Francaise
egg battered, lemon white wine

VEGETARIAN OPTION

Available Upon Request

\$37 per person/ \$47 Filet Mignon option

6.875% New Jersey Sales Tax & Gratuity Not Included. Per Person Includes One Pasta, One Salad & One
Entree
BYOB