

STARTERS

Brussel Sprouts \$9.95 garlic, olive oil, salt, pepper, special sauce		Chilled Octopus Salad \$14.95 spanish pulpo, celery, tomato, house medley, lemon wine vinaigrette	
+ sunny-side egg + chopped bacon Steamed Mussels	\$1.95 \$1.95	Grilled Octopus spanish pulpo, roasted peppers, beans, pesto aioli	\$15.95 white
+ white wine or marinara + moules-frites style steamed mussels, champagne b broth,bruschetta, over crispy fre		Meatball Trio beef meatballs, basil, ricotta, hor marinara	\$11.95 memade
Sausage Palermo \$14.95 grilled sausage wheel, sautéed cherry peppers + broccoli rabe \$3.95 Escargot Champs-Elysees \$13.95 baked with fresh pesto + olive oil		Burrata and Tomato \$16.95 burrata, plum tomato, basil, olive oil, balsamic reduction Stuffed Jumbo Mushrooms \$9.95 spinach, garlic, parmesan, breadcrumbs, brandy cream sauce	
Crab Cocktail \$18.95 chilled colossal crab, cocktail sauce, lemon		Calamari Rosario \$16.95 fried calamari, bruschetta, scallion, cajun spice, balsamic glaze	
Escarole & Bean Soup garlic broth, reggiano	\$8.95	Truffle Mac & Cheese white american, burrata ball on to oil drizzle, cracked black pepper	\$15.95 op, olive

SALADS

Caesar	\$10.95	Classic House	\$9.95
romaine, parmigiano, croutons		mixed greens, tomato, onion, cucumber, olives, homemade Italian dressing	
Wedge	\$12.95		.9
iceberg, roasted corn, crispy applewood		Arugula	\$10.95
bacon, crumbled blue cheese, tomato,		tomato, onion, parmigiano reggiano,	
blue cheese dressing		lemon balsamic dressing	
		Add to any Salad:	
		+ grilled chicken	\$4.95
		+ grilled salmon	\$9.95
		+ grilled shrimp	\$7.95
		+ blackened chicken	\$5.95



PASTA CLASSICS SPECIALTY PASTA

Spinach Ravioli ricotta, marinara, spinach	\$16.95	Garganelli di Catania broccolini, spinach, artichoke, sui tomato, creamy pesto	\$20.95 ndried
Lobster Ravioli jumbo shrimp, pink parmesan cre sauce	\$27.95 eam	Cappellini Crabmeat tomato basil sauce, garlic, arugul dried tomato	\$23.95 la, sun
Wild Mushroom Ravioli truffle cream sauce, shaved regg	\$19.95 iiano	Gnocchi di Palermo sausage, grape tomatoes, baked	\$25.95
Linguini with Meatballs trio of beef meatballs, marinara	\$17.95	burrata, tomato cream sauce La Zanabella	\$21.95
Rigatoni Vodka homemade vodka sauce	\$16.95	blackened chicken, roasted pepp parmesan cream sauce, penne	
Garganelli Bolognese slow braised beef ragù, ricotta	\$21.95	Bari jumbo shrimp, spinach, cremini mushrooms, pink vodka sauce	\$23.95
Linguini Marechiara mussels, calamari, jumbo shrimp colossal crabmeat, spicy marinar		Rigatoni Capri salmon tips, artichokes, sun-dried tomatoes, lemon cream sauce	\$22.95 d
Penne Aglio e Olio garlic, olive oil, broccoli rabe, lug sausage, red pepper flakes	\$18.95 aniga	Cappellini Truffle jumbo shrimp, cremini and white mushrooms, white truffle oil, sher brown sauce	\$24.95 Try



CHICKEN

Amalfi \$22.95

panko crusted, sausage, spicy peppers, artichoke, lemon garlic white wine

Saltimbocca \$22.95

prosciutto, mozzarella served over spinach in a sherry gravy

The Classics \$21.95

Parm, Francaise, Marsala

The Elba

melted mozzarella, crimini mushrooms, broccolini in a truffle cream sauce

\$22.95

Roma \$23.95

rolled and stuffed with prosciutto, mozzarella, spinach, bacon in a creamy vodka sauce

Domani \$25.95

colossal crab, asparagus in a champagne cream sauce with melted mozzarella

MEAT & MORE

The Classics \$25.95

Veal Parm, Marsala, Francaise

Veal Saltimbocca \$26.95

cremini and white mushrooms, homemade marsala

Veal Milanese \$26.95

crispy crust, arugula, tomato, red onion, burrata, lemon balsamic sauce

Veal Amalfi \$27.95

panko crust, sausage, artichoke, spicy peppers, lemon garlic white wine

Berkshire Pork Chop \$28.95 seared, choice of spicy or sweet vinegar

peppers, roasted parmesan potatoes

Cork & Crust Burger \$17.95

10 oz private blend, applewood bacon, smoked gouda, lettuce, shaved onion, our secret sauce, brioche bun

The Impossible Burger

a delicious plant-based burger, cheddar, lettuce, tomato, onion, pickle, special

sauce on a brioche bun

SEAFOOD

Salmon Fagioli \$26.95

broiled, broccoli rabe, grape tomatoes, cannellini beans, lemon garlic white wine sauce, served with potato

Blackened Salmon \$25.95

seared, honey mustard cream. served over spinach & potato

Mediterranean Fish Florentine \$29.95

broiled bronzino, grape tomato, garlic, lemon, shallots, over sautéed feta spinach Salmon St. Tropez

\$25.95

grape tomatoes, basil, light lemon butter, served over spinach & potato

Shrimp Parmigiana

\$24.95

marinara, baked mozzarella, pasta

Bronzino

\$29.95

mediterranean sea bass, lemon, garlic, white wine, rosemary



BRICK OVEN PIZZA

Capri \$16.95 pink pesto, brussel sprouts, sun-dried tomatoes, cremini mushrooms, fresh mozzarella

Sinatra \$17.95 cherry peppers, luganica sausage, fresh mozzarella, olive oil

Truffle Mushroom \$17.95 truffled marsala cream sauce, cremini & button mushrooms, fresh mozzarella

The Burrata \$18.99 housemade sauce, plum tomato, basil, burrata, roasted peppers, olive oil

The Hoboken \$19.95 half calzone, half pizza pie — roni cups, mozzarella, homemade vodka sauce, garlic knot crust

Bensonhurst \$16.95 housemade sauce, fresh mozzarella under the tomato sauce, romano, olive

Margherita Classico \$14.95 fresh plum tomato, basil, fresh

oil, crispy mortadella

mozzarella

Fig di Sicilia \$16.95 fig marmalade, parma prosciutto, arugula, fresh mozzarella, shaved parmigiano reggiano, olive oil

French Onion \$15.95 caramelized onion, smoked gouda, toasted croutons

Bianco \$14.95 mozzarella, ricotta, garlic, basil

KIDS SIDES

Mozzarella Sticks	\$7.95	Sauteed Broccoli Rabe	\$6.95
Pasta with Butter	\$7.95	Sauteed Spinach	\$6.95
Pasta with Meatball	\$9.95	Parmesan Truffle Fries	\$6.95
Chicken Fingers w/fries	\$9.95	Sauteed Broccolini	\$6.95
Mac & Cheese	\$7.95	Grilled Jumbo Asparagus	\$6.95