

STARTERS

BRUSSELS SPROUTS \$13.95
garlic, olive oil, salt, pepper, special sauce
• sunny-side egg \$1.95
• chopped bacon \$1.95

GRILLED SAUSAGE PALERMO \$15.95
grilled sausage wheel, sautéed cherry peppers, broccolini

ESCARGOT CHAMPS-ELYSEES \$15.95
baked with fresh pesto & olive oil

JUMBO SHRIMP COCKTAIL \$17.95
chilled shrimp, cocktail sauce, lemon

ESCAROLE & BEAN SOUP \$10.95
garlic broth, reggiano

GRILLED OCTOPUS \$19.95
spanish pulpo, roasted peppers, white beans, pesto aioli

CHILLED OCTOPUS SALAD \$19.95
spanish pulpo, celery, tomato, house medley, lemon wine vinaigrette

STEAMED MUSSELS
• white wine or marinara \$18.95
• moules-frites style \$20.95
champagne butter broth and bruschetta over crispy french fries

MEATBALL TRIO \$13.95
beef meatballs, basil, ricotta, marinara

BURRATA & TOMATO \$17.95
burrata, plum tomato, basil, olive oil, balsamic reduction

STUFFED MUSHROOMS \$13.95
spinach, garlic, parmesan, breadcrumbs, brandy cream sauce

CRISPY CALAMARI \$17.95
fried calamari, marinara, lemon

CALAMARI ROSARIO \$18.95
fried calamari, bruschetta, scallion, cajun spice, balsamic glaze

TRUFFLE MAC & CHEESE \$16.95
american cheese, burrata, olive oil drizzle, cracked black pepper

SALADS

CAESAR \$13.95
romaine, parmigiano, croutons

ARUGULA \$13.95
tomato, onion, parmigiano, lemon balsamic dressing

CLASSIC HOUSE \$13.95
mixed greens, tomato, onion, cucumber, olives, homemade italian dressing

WEDGE \$15.95
iceberg, roasted corn, applewood bacon, crumbled blue cheese, tomato, blue cheese dressing

ADD TO ANY SALAD
grilled chicken \$5.95
blackened chicken \$6.95
grilled salmon \$11.95
grilled shrimp \$9.95

KIDS MENU

mozzarella sticks \$10.95
pasta with butter \$8.95
pasta with meatball \$10.95
chicken fingers with fries \$10.95
mac & cheese \$8.95

SIDES

sautéed broccoli rabe \$9.95
sautéed spinach \$7.95
parmesan truffle fries \$8.95
sautéed broccolini \$9.95

PASTA CLASSICS

SPINACH RAVIOLI ricotta, marinara, spinach	\$17.95
LOBSTER RAVIOLI jumbo shrimp, pink parmesan cream sauce	\$31.95
WILD MUSHROOM RAVIOLI truffle cream sauce, shaved reggiano	\$23.95
LINGUINI WITH MEATBALLS trio of beef meatballs, marinara	\$21.95
RIGATONI VODKA homemade vodka sauce	\$17.95
RIGATONI BOLOGNESE slow braised beef ragu, ricotta	\$23.95
LINGUINI MARECHIARA mussels, calamari, jumbo shrimp, spicy marinara	\$35.95
PENNE AGLIO E OLIO garlic, olive oil, broccoli rabe, luganiga sausage, red pepper flakes	\$21.95

SPECIALTY PASTA

RIGATONI DI CATANIA broccolini, spinach, artichoke, sun-dried tomato, creamy pesto	\$23.95
GNOCCHI DI PALERMO sausage, grape tomatoes, baked burrata, tomato cream sauce	\$27.95
LA ZANABELLA blackened chicken, roasted peppers, parmesan cream sauce, penne	\$23.95
BARI jumbo shrimp, spinach, cremini mushrooms, pink vodka sauce, rigatoni	\$27.95
RIGATONI CAPRI salmon tips, artichokes, sun-dried tomatoes, lemon cream sauce	\$25.95
CAPPELLINI TRUFFLE jumbo shrimp, cremini & white mushrooms, white truffle oil, sherry brown sauce	\$27.95
CAPPELLINI TRE FESTE chicken, shrimp, veal, sun-dried tomatoes, artichokes, parmesan cream sauce	\$31.95

BRICK OVEN PIZZA

CAPRI pink pesto, brussels sprouts, sun-dried tomatoes, cremini mushrooms, fresh mozzarella	\$16.95	BENSONHURST homemade sauce, fresh mozzarella under the sauce, romano, olive oil, crispy mortadella	\$16.95
SINATRA cherry peppers, luganica sausage, fresh mozzarella, olive oil	\$17.95	FIG DI SICILIA fig marmalade, prosciutto, arugula, fresh mozzarella, shaved parmigiano, olive oil	\$17.95
TRUFFLE MUSHROOM truffled marsala cream sauce, cremini & button mushrooms, fresh mozzarella	\$17.95	FRENCH ONION caramelized onion, smoked gouda, toasted croutons	\$15.95
THE BURRATA homemade sauce, plum tomato, basil, burrata, roasted peppers, olive oil	\$18.95	BIANCO mozzarella, ricotta, garlic, basil	\$14.95
MARGHERITA CLASSICO fresh plum tomato, basil, fresh mozzarella	\$14.95	THE HOBOKEN half calzone, half pizza pie -- roni cups, mozzarella, homemade vodka sauce, garlic knot crust	\$19.95

CHICKEN

AMALFI panko crusted, sausage, spicy peppers, artichoke, lemon garlic white wine	\$25.95	THE ELBA melted mozzarella, cremini mushrooms, broccoli, truffle cream sauce	\$24.95
SALTIMBOCCA prosciutto & mozzarella over spinach in a sherry gravy	\$24.95	ROMA rolled & stuffed with prosciutto, mozzarella, spinach and bacon, creamy vodka sauce	\$25.95
THE CLASSICS parmigiana, francaise or marsala	\$23.95	LIMON sautéed chicken & shrimp, artichokes, sun- dried tomatoes, shallot, lemon cream sauce	\$27.95

MEAT & MORE

THE CLASSICS veal parmigiana, francaise or marsala	\$25.95	VEAL AMALFI panko crust, sausage, artichoke, spicy peppers, lemon garlic white wine	\$27.95
VEAL SALTIMBOCCA prosciutto & mozzarella over spinach in a sherry gravy	\$27.95	BERKSHIRE PORK CHOP seared, choice of spicy or sweet vinegar peppers, served with potato & veggies	\$30.95
VEAL MILANESE crispy crust, arugula, tomato, red onion, burrata, lemon balsamic sauce	\$27.95	CORK & CRUST BURGER 10 oz private blend, applewood bacon, cheddar, lettuce, shaved onion, secret sauce, brioche bun, served with fries	\$19.95

SEAFOOD

SALMON FAGIOLI broiled, grape tomatoes, cannellini beans, lemon garlic white wine	\$30.95	SALMON ST. TROPEZ grape tomatoes, basil, light lemon butter	\$30.95
SHRIMP PARMIGIANA marinara, baked mozzarella, pasta	\$25.95	BRONZINO mediterranean sea bass, lemon, garlic, white wine, rosemary	\$37.95
SALMON & SHRIMP cajun rubbed, roasted peppers, sun-dried tomatoes, parmesan cream sauce, rigatoni	\$35.95	PESTO SALMON pan seared, linguini, mushrooms, creamy pesto	\$31.95
MEDITERRANEAN FISH FLORENTINE broiled bronzino, grape tomatoes, garlic, lemon, shallots, served over sautéed spinach	\$37.95	PANKO SALMON honey mustard cream sauce, spinach, potato	\$31.95