



STARTERS

Brussel Sprouts	\$9.95	Chilled Octopus Salad	\$17.95
<i>garlic, olive oil, salt, pepper, special sauce</i>		<i>spanish pulpo, celery, tomato, house medley, lemon wine vinaigrette</i>	
+ sunny-side egg	\$1.95	Grilled Octopus	\$17.95
+ chopped bacon	\$1.95	<i>spanish pulpo, roasted peppers, white beans, pesto aioli</i>	
Steamed Mussels		Meatball Trio	\$12.95
+ white wine or marinara	\$15.95	<i>beef meatballs, basil, ricotta, homemade marinara</i>	
+ moules-frites style	\$16.95	Burrata and Tomato	\$17.95
<i>steamed mussels, champagne butter broth, bruschetta, over crispy french fries</i>		<i>burrata, plum tomato, basil, olive oil, balsamic reduction</i>	
Sausage Palermo	\$15.95	Stuffed Jumbo Mushrooms	\$10.95
<i>grilled sausage wheel, sautéed cherry peppers</i>		<i>spinach, garlic, parmesan, breadcrumbs, brandy cream sauce</i>	
+ broccoli rabe	\$3.95	Crispy Calamari	\$15.95
+ broccolini	\$2.95	<i>fried calamari, marinara, lemon</i>	
Escargot Champs-Elysees	\$14.95	Calamari Rosario	\$16.95
<i>baked with fresh pesto + olive oil</i>		<i>fried calamari, bruschetta, scallion, cajun spice, balsamic glaze</i>	
Jumbo Shrimp Cocktail	\$17.95	Truffle Mac & Cheese	\$15.95
<i>chilled shrimp, cocktail sauce, lemon</i>		<i>white american, burrata ball on top, olive oil drizzle, cracked black pepper</i>	
Crab Cocktail	MP		
<i>chilled crab, cocktail sauce, lemon</i>			
Escarole & Bean Soup	\$8.95		
<i>garlic broth, reggiano</i>			

SALADS

Caesar	\$11.95	Classic House	\$10.95
<i>romaine, parmigiano, croutons</i>		<i>mixed greens, tomato, onion, cucumber, olives, homemade Italian dressing</i>	
Wedge	\$13.95	Arugula	\$11.95
<i>iceberg, roasted corn, crispy applewood bacon, crumbled blue cheese, tomato, blue cheese dressing</i>		<i>tomato, onion, parmigiano reggiano, lemon balsamic dressing</i>	
		Add to any Salad:	
		+ grilled chicken	\$4.95
		+ grilled salmon	\$11.95
		+ grilled shrimp	\$7.95
		+ blackened chicken	\$5.95



PASTA CLASSICS

Spinach Ravioli \$16.95
ricotta, marinara, spinach

Lobster Ravioli \$30.95
jumbo shrimp, pink parmesan cream sauce

Wild Mushroom Ravioli \$19.95
truffle cream sauce, shaved reggiano

Linguini with Meatballs \$19.95
trio of beef meatballs, marinara

Rigatoni Vodka \$17.95
homemade vodka sauce

Garganelli Bolognese \$21.95
slow braised beef ragù, ricotta

Linguini Marechiarà \$35.95
mussels, calamari, jumbo shrimp, colossal crabmeat, spicy marinara

Penne Aglio e Olio \$18.95
garlic, olive oil, broccoli rabe, luganiga sausage, red pepper flakes

SPECIALTY PASTA

Garganelli di Catania \$21.95
broccolini, spinach, artichoke, sundried tomato, creamy pesto

Cappellini Crabmeat \$30.95
tomato basil sauce, garlic, arugula, sun dried tomato

Gnocchi di Palermo \$25.95
sausage, grape tomatoes, baked burrata, tomato cream sauce

La Zanabella \$23.95
blackened chicken, roasted peppers, parmesan cream sauce, penne

Bari \$25.95
jumbo shrimp, spinach, cremini mushrooms, pink vodka sauce, rigatoni

Rigatoni Capri \$23.95
salmon tips, artichokes, sun-dried tomatoes, lemon cream sauce

Cappellini Truffle \$25.95
jumbo shrimp, cremini and white mushrooms, white truffle oil, sherry brown sauce



CHICKEN

Amalfi	\$23.95	The Elba	\$23.95
<i>panko crusted, sausage, spicy peppers, artichoke, lemon garlic white wine</i>		<i>melted mozzarella, crimini mushrooms, broccolini in a truffle cream sauce</i>	
Saltimbocca	\$23.95	Roma	\$23.95
<i>prosciutto, mozzarella served over spinach in a sherry gravy</i>		<i>rolled and stuffed with prosciutto, mozzarella, spinach, bacon in a creamy vodka sauce</i>	
The Classics	\$21.95	Domani	\$25.95
<i>Parm, Francaise, Marsala</i>		<i>crab, asparagus in a champagne cream sauce with melted mozzarella</i>	

MEAT & MORE

The Classics	\$25.95	Berkshire Pork Chop	\$29.95
<i>Veal Parm, Marsala, Francaise</i>		<i>seared, choice of spicy or sweet vinegar peppers, roasted parmesan potatoes & veggies</i>	
Veal Saltimbocca	\$26.95	Cork & Crust Burger	\$19.95
<i>cremini and white mushrooms, homemade marsala</i>		<i>10 oz private blend, applewood bacon, smoked gouda, lettuce, shaved onion, our secret sauce, brioche bun, w/ F.F</i>	
Veal Milanese	\$26.95		
<i>crispy crust, arugula, tomato, red onion, burrata, lemon balsamic sauce</i>			
Veal Amalfi	\$27.95		
<i>panko crust, sausage, artichoke, spicy peppers, lemon garlic white wine</i>			

SEAFOOD

Salmon Fagioli	\$27.95	Salmon St. Tropez	\$27.95
<i>broiled, grape tomatoes, cannellini beans, lemon garlic white wine sauce, served with potato and broccoli rabe</i>		<i>grape tomatoes, basil, light lemon butter, served over spinach & potato</i>	
Blackened Salmon	\$27.95	Shrimp Parmigiana	\$24.95
<i>seared, honey mustard cream. served over spinach & potato</i>		<i>marinara, baked mozzarella, pasta</i>	
Mediterranean Fish Florentine	\$33.95	Bronzino	\$33.95
<i>broiled bronzino, grape tomato, garlic, lemon, shallots, over sautéed feta spinach</i>		<i>mediterranean sea bass, lemon, garlic, white wine, rosemary over broccolini</i>	



BRICK OVEN PIZZA

Capri	\$16.95	Bensonhurst	\$16.95
<i>pink pesto, brussel sprouts, sun-dried tomatoes, cremini mushrooms, fresh mozzarella</i>		<i>housemade sauce, fresh mozzarella under the tomato sauce, romano, olive oil, crispy mortadella</i>	
Sinatra	\$17.95	Margherita Classico	\$14.95
<i>cherry peppers, luganica sausage, fresh mozzarella, olive oil</i>		<i>fresh plum tomato, basil, fresh mozzarella</i>	
Truffle Mushroom	\$17.95	Fig di Sicilia	\$16.95
<i>truffled marsala cream sauce, cremini & button mushrooms, fresh mozzarella</i>		<i>fig marmalade, parma prosciutto, arugula, fresh mozzarella, shaved parmigiano reggiano, olive oil</i>	
The Burrata	\$18.95	French Onion	\$15.95
<i>housemade sauce, plum tomato, basil, burrata, roasted peppers, olive oil</i>		<i>caramelized onion, smoked gouda, toasted croutons</i>	
The Hoboken	\$19.95	Bianco	\$14.95
<i>half calzone, half pizza pie — roni cups, mozzarella, homemade vodka sauce, garlic knot crust</i>		<i>mozzarella, ricotta, garlic, basil</i>	

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	\$7.95
Sauteed Spinach	\$7.95
Parmesan Truffle Fries	\$7.95
Sauteed Broccoli	\$7.95
Grilled Jumbo Asparagus	\$7.95