

ANTIPASTI

Pasta e Fagioli 8.

Big Bowl of Papa's savory pasta| beans soup

Bruschetta 7.

Grilled Tuscan bread| fresh tomatoes| onions| garlic oil

Calamari alla Griglia 10.

Grilled fresh baby Calamari |Tuscan bean salad

La Mozzarella 9.

Fresh mozzarella| roasted red peppers| basil | extra virgin oil

Melanzane con Scarmozza 9.5

Grilled eggplant |red peppers |smoked mozzarella | balsamic reduction

Vongole Veraci 10.

Manilla Clams| pancetta| beans| garlic oil broth

Capesante Dorate 12

Grilled Diver Scallops | mushrooms and leeks in cream sauce

Gamberi alla Griglia 13

Grilled jumbo shrimp | sautéed spinach

Vitello Tonnato 13.

Thinly sliced veal with Italian tuna sauce, capers

Melanzane Tower 9.5

Breaded eggplant topped with fresh mozzarella and tomato sauce

Prosciutto di Parma 12.

Red roasted Peppers and arugula

Crostini Con Filetto di Manzo 9.

Crostini topped with filet mignon, caramelized onions, melted fontina

Fagioli Bianchi 7.

White beans topped with extra virgin oil

Cozze fra Diavolo 9.

P.E.I Mussels in spicy marinara sauce

Broccoli Rabe con Salsiccia 10.

Sautéed Broccoli rabe, with grilled hot sausage, garlic and oil

Soffice Burrata Fresca con Olio di Partanna 14.

It's a buffalo milk mozzarella casing, the inside is buffalo cream with buffalo stracciatella, torn shreds of buffalo milk cheese soaked in buffalo cream. When it's cut open it's like a buffalo milk stracciatella. Served with extra virgin olive oil from Partanna Sicily, Cracked black pepper and herbed crostini.

20% gratuity added for parties of 6 or more

Quattro Pazzi

SECONDI

Pollo al Giardino 24.

Chicken breast topped with asparagus and fontina cheese white wine sauce

Pollo Calabrese 24.

Chicken breast, hot sausage, hot peppers, shitake, onions in a light marinara

Scaloppine Sorrentina 25.

Medallions of Veal| eggplant | prosciutto |mozzarella |sherry wine sauce

Merluzzo All'Acquapazza 27.

Chatham Cod, clams, mussels in fresh-herb tomato broth, broccoli rape

Scampi Ubriachi 24.

Shrimp | white wine garlic sauce| escarole & Tuscan beans

Trancio di Salmone alla Griglia 24.

Grilled Salmon | sautéed spinach

Sogliola Incrostata di Parmiggiano 25.

Parmesan Encrusted Filet of Sole| spinach| lemon sauce

Medaglioni di Manzo 28.

Filet Mignon ,caramelized onion, gorgonzola over gnocchi

La Classica Cotoletta Milanese 29.

Pounded Veal Chop breaded, topped with fresh tomato and arugula salad

Consuming Raw or undercooked meat, poultry, seafood, or eggs may increase your risk of food-borne illness.

INSALATE

Insalata al Taglio 9.

Chopped Salad, cucumber| romaine| onions| tomatoes

Olives |roasted red peppers| shallot vinaigrette

Rucola con Pere e Noci 10.

Arugula| Endive| walnuts| pear | gorgonzola cheese| isherry vinaigrette

Cesare con Scaglie di Grana 9.

Traditional Caesar salad | grana padana shavings

Barbietola con Crocchette di Pecorino 10.

Arugula | roasted red beets| red peppers| goat cheese croquette |balsamic

Insalata di Carciofi 13.

Arugula salad with thinly sliced raw artichoke and sliced parmesan

PASTA

Spaghetti all Chitarra 15.

Hand cut square spaghetti, marinara sauce and basil

Rigatoni alla Buttera 17. 5

Crumble hot sausage| peas| pink sauce |topped with ricotta

Tortelloni della Nonna 18. **Gluten free Pasta**

Four cheeses Tortelloni with prosciutto, peas in a cream sauce

Pappardelle di Porcini con Funghi Misti 18.

Wild mushrooms | sun dried |gorgonzola cream sauce | white truffle oil

Fettuccine alla Mitty 19.

Chopped scallops| shrimp| lump crab meat | pink cognac sauce

Cavatelli Marco Polo 18

Strips of chicken |sun dried tomatoes | broccoli and garlic and oil

Capellini con Piselli e Prosciutto 17.

Prosciutto| sweet peas | pink sauce

Linguini Pescatore 21.

Shrimp| scallops| mussels| clams | spicy marinara sauce.

Paccheri al Scarpariello 18.

Large Rigatoni Pasta |Chicken | hot cherry peppers| mushrooms |

rosemary -fresh tomato-garlic broth

Tagliolini Integrali con Carciofi 18.

Whole wheat pasta, Artichokes, chick peas, pancetta in a garlic and oil

Capellini al Sole 16.

Sun dried tomatoes, zucchini, garlic & oil, pine nuts, topped goat cheese

Gnocchi Bolognese 17.

Handmade Ricotta Gnocchi | meat ragu sauce | touch of cream

Fettuccine di Limone con Capesante Genovese 18.

House made Lemon Fettuccine, grilled scallops in a pesto sauce

Farfalle con Gamberi 19.

Shrimp| sun dried tomatoes | pink vodka sauce

Cavatelli Toscani 18.

Sausage | Tuscan beans| arugula| fresh tomato | garlic oil

Orechiette Barese 17.

Fire hats with tiny meatballs| marinara sauce

Paccheri con Broccoli Rape 17.

Large rigatoni with sautéed broccoli rape and sweet sausage, garlic and oil

Penne con Guanciale 16.

Wild Boar (Pancetta) , with asparagus tips in a spicy vodka sauce