

ANTIPASTI

TENTAZIONE DELL'OSTERIA 34

selection of aged cheeses, imported italian salumi, organic honeycomb, olive tapenade, walnut crostini

-  **BRUSCHETTA 11**

grilled italian bread, tomatoes,
parmesan, olive oil, garlic, fresh basil
- CALAMARI FRITTI 19**

basil aioli, marinara
-  **COZZE IN PADELLA 18**

prince edward island mussels,
garlic, olive oil, iron skillet
- CRAB CAKES 26**

jumbo lump crab cakes, baby greens,
diced olives, tomatoes,
spicy remoulade, basil aioli
-  **CARPACCIO D'ANTILOPE 22**

pepper crusted texas antelope,
parmiggiano reggiano, arugula salad,
spicy calabrian oil
-  **FOCACCIA CALABRESE 16**

basil, garlic, parmesan,
calabrian peppers, marinated
pomodoraccio tomatoes
- POLPETTE E PARMIGGIANO 19**

traditional beef meatballs, tomato sauce,
parmesan and mozzarella cheese melted
au gratin, garlic crostini
- ZAFARANA PEPPERS 19**

crispy pan fried calabrese dried
sweet peppers from casa
barbieri, olive oil, salt
- MOZZARELLA TRIO 33**

buffalo, burrata, fior di latte,
aged pomodoraccio tomatoes,
toasted mammamia bread,
d.o.p. extra virgin olive oil

INSALATE E ZUPPE

-  **HOUSE SALAD 13**

mixed greens, tomatoes, carrots, beets,
cucumbers, kalamata olives, parmesan,
croutons
- ZUPPE DEL GIORNO 12**

soup of the day
-  **CAESAR SALAD 15**

crisp romaine lettuce, parmesan,
croutons, luciano's caesar
dressing
-  **STEAK SALAD 24**

grilled 6 oz. ny strip, field greens,
mushrooms, sun dried tomatoes, spring
onions, kalamata olives, gorgonzola
-   **TOMATO MOZZARELLA 16**

heirloom tomatoes, fresh
mozzarella cheese, fresh basil,
basil pesto
-  **HEARTS OF PALM SALAD 16**

mixed greens, cherry tomatoes, red
onions, pistachios, kalamata olives,
capers, focaccia croutons

L'ANGOLO VEGETARIANO

-  **LE CALABRESI IMPOSSIBILI 30**

ear shaped pasta, broccolini, italian
impossible sausage, slivered garlic,
calabrian peppers, touch of marinara
-   **PIZZA VEGETARIANA 26**

cauliflower pizza crust, truffle cream,
mozzarella, impossible sausage,
calabrian peppers, fresh basil
-  **GNOCCHI GRATINATI 33**

potato dumplings, shiitakes, fresh basil,
creamed truffle sauce, blue cheese gratin
-   **ZUCCHINI SPAGHETTI 24**

shaved zucchini, calabrian pepper,
arrabbiata, fresh basil, shaved parmesan

PIZZE

from our neapolitan brick wood burning oven

- QUATTRO FORMAGGI CON
POMODORI ARROSTO,
SALSICCIA E PINOLI 28**

four cheeses, roasted tomatoes,
italian sausage, pine nuts
- PEPERONCINI SALSICCIA E
CIPOLLOTTO 29**

tomato sauce, mozzarella cheese,
crumbled sweet italian sausage,
braised leeks, spicy calabrian peppers
-  **MARGHERITA CON
MOZZARELLA DI BUFALA 27**

fresh san marzano tomatoes, buffalo
mozzarella, fresh basil
- CAPRICCIOSA CON FUNGHI, CARCIOFI, SALAMINO,
OLIVE NERE E PROSCIUTTO 29**

tomato sauce, mozzarella, pepperoni, mushrooms, artichokes, black olives, smoked ham

I PRIMI

all of our pasta is freshly made in-house with imported italian molino pasini organic flour

TAGLIERINI PEPATI CON GAMBERI 32 black pepper linguine, sautéed shrimp, sun dried tomatoes, arugula, mascarpone, white wine	RISOTTO GAMBERI E ARAGOSTA 40 arborio risotto, chopped shrimp, sweet peas, saffron, mascarpone cheese, topped with a lobster tail	ORECCHIETTE ALLA CALABRESE 30 ear shaped pasta, broccolini, crumbled italian sausage, calabrian peppers, touch of marinara
CACIO E PEPE ALLA GRICIA 30 hollow spaghetti, aged sardinian pecorino cheese, guanciale, cracked black pepper	LASAGNA 28 family recipe	RIGATONI CON POLLO 30 rigatoni, shaved chicken, corn, peas, tomatoes, white wine sauce, parmesan cheese, gratin
RAVIOLO APERTO AL SALMONE 36 folded pasta sheet, sautéed salmon, julienne vegetables, tomatoes, olive oil, roasted garlic, basil pesto	FETTUCCHINE VERDI AL GRANCHIO 39 spinach fettuccini pasta, jumbo lump crab meat, red bell peppers, basil, creamed saffron sauce	BUCATINI ALLO SCOGLIO 40 hollow spaghetti, sea scallops, mussels, shrimp, clams, calabrian peppers, tomatoes, basil, touch of marinara
TAGLIERINI NERI ALL'ARAGOSTA 50 squid ink infused linguine, 2 sautéed lobster tail halves, fresh tomato, basil, olive oil, garlic, calabrian pepper, vodka sauce	CANNELLONI DI POLLO E SALSICCIA 33 rolled sheet pasta stuffed with ground chicken breast, spicy sausage and fontina, roasted red pepper alfredo, basil pesto	

DAL MARE

from the sea

CIOPPINODI MARE 39 seafood stew, shrimps, scallops, white fish, mussels, crab claws, clams, toasted garlic crostini	☒ SALMONE ALL'ANETO 39 grilled salmon, green beans, calabrian peppers, fingerling potatoes and dill sauce	☒ CAPESANTE 49 pan seared sea scallops, fingerling potatoes, baby arugula, kalamata olives, cherry tomatoes, saba reduction
CERNIA IN CROSTA DI AGRUMI 50 rosemary, lemon zest crusted chilean sea bass, cauliflower mousse, grilled asparagus, spicy orange sauce	☒ BRANZINO CON SPINACI 48 grilled mediterranean sea bass, white wine, lemon, diced tomatoes, jumbo lump crab meat, sautéed spinach, cherry tomatoes	

DALLA TERRA

from the land

SCALOPPINE AL MARSALA 37 veal scaloppini, mushroom marsala wine sauce, gorgonzola polenta, grilled asparagus	☒ BISTECCA ALLA GRIGLIA 65 grilled 12oz. prime ny strip, roasted potatoes, grilled asparagus, charred lemon, sardinian wine must reduction	POLLO ALLA PARMIGGIANA 32 breaded chicken breast, tomato sauce, mozzarella, angel hair, marinara
OSSOBUCO DI MAIALE CON SCALOGNO ARROSTO E POLENTA 46 bourbon braised pork shank, sautéed shallots, mushrooms, gorgonzola polenta		

SIDES 12

MEATBALLS IN TOMATO SAUCE

GRILLED CHICKEN
GRILLED ITALIAN SAUSAGE
SAUTÉED JUMBO SHRIMP

CAULIFLOWER MOUSSE
GUANCIALE & BROCCOLINI
GREEN BEANS & CALABRIA PEPPERS

 Vegetarian  Gluten Free

Chef Owner Luciano Salvatore

while we take steps to minimize risk and safely handle the foods containing potential allergens, please be advised that cross contamination may occur consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness
A 20% gratuity will be added to checks for parties of 7 or more