

ANTIPASTI

TENTAZIONE DELL’OSTERIA 29

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

 BRUSCHETTA 9

grilled italian bread, tomatoes, parmesan, olive oil, garlic, fresh basil

CALAMARI FRITTI 17

basil aioli, marinara

 COZZE IN PADELLA 16

prince edward island mussels, garlic, olive oil, iron skillet

CRAB CAKES 24

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 15

rosemary, garlic, parmesan, calabrian peppers, marinated pomodoraccio tomatoes

POLPETTE E PARMIGGIANO 18

traditional beef meatballs, tomato sauce, parmesan and mozzarella cheese melted au gratin, garlic crostini

INSALATE E ZUPPE

 HOUSE SALAD 11

mixed greens, tomatoes, carrots, beets, cucumbers, kalamata olives, parmesan, croutons

 STEAK SALAD 23

grilled 6 oz. ny strip, field greens, mushrooms, sun dried tomatoes, spring onions, kalamata olives, gorgonzola

 VEGETABLE MINISTRONE 11

(old country recipe)

ZUPPE DEL GIORNO 11

soup of the day

 CAESAR SALAD 13

crisp romaine lettuce, parmesan, croutons, luciano’s caesar dressing

GRILLED CHICKEN SALAD 19

mixed lettuce, hearts of palm, artichokes, bacon, almonds, basil pesto

 TOMATO MOZZARELLA 14

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

 INSALATA DI MARE 20

seafood salad, marinated tomatoes, calabrian peppers, cannellini beans, mixed greens, lemon juice, olive oil

L’ANGOLO VEGETARIANO

 LE CALABRESI IMPOSSIBILI 30

ear shaped pasta, broccolini, italian impossible sausage, slivered garlic, calabrian peppers, touch of marinara

 TAGLIERINI ALLA BUTTERA 17

black pepper infused linguine pasta with mushroom, sweet peas, fresh basil and creamy truffle sauce

 GNOCCHI GRATINATI 25

potato dumplings, shiitakes, fresh basil, creamed truffle sauce, blue cheese gratin

 ZUCCHINI SPAGHETTI 17

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 24

four cheeses, roasted tomatoes, italian sausage, pine nuts

PEPERONCINI SALSICCIA E CIPOLLOTTO 25

tomato sauce, mozzarella cheese, crumbled sweet italian sausage, braised leeks, spicy calabrian peppers

 MARGHERITA CON MOZZARELLA DI BUFALA 22

fresh san marzano tomatoes, buffalo mozzarella, fresh basil

CAPRICCIOSA CON FUNGHI, CARCIOFI, SALAMINO, OLIVE NERE E PROSCIUTTO 25

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

PRIMI

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

TAGLIERINI PEPATI CON GAMBERI 28

black pepper linguine, sautéed shrimp, sun dried tomatoes, arugula, mascarpone, white wine

PAGE 4 BUCATINI 17

hollow spaghetti, shaved chicken, olive oil, garlic, fresh basil, calabrian peppers, touch of marinara

RAVIOLO APERTO AL SALMONE 29

folded pasta sheet, sautéed salmon, julienne vegetables, tomatoes, olive oil, roasted garlic, basil pesto

FETTUCCINE VERDI AL GRANCHIO 39

spinach fettuccini pasta, jumbo lump crab meat, red bell peppers, basil, creamed saffron sauce

FETTUCCINE CON ASPARAGI 22

fettuccine, asparagus, sun dried tomatoes, fresh basil, lemon butter

LASAGNA BOLOGNESE 23

family recipe

TAGLIERINI NERI ALL'ARAGOSTA 50

squid ink infused linguine, 2 sautéed lobster tail halves, fresh tomato, basil, olive oil, garlic, calabrian pepper, vodka sauce

CIOPPINO DI MARE 39

seafood stew, shrimp, scallops, white fish, mussels, crab claws, clams, toasted garlic crostini

ORECCHIETTE ALLA CALABRESE 25

ear shaped pasta, broccolini, crumbled italian sausage, calabrian peppers, touch of marinara

RIGATONI CON POLLO 25

rigatoni, shaved chicken, corn, peas, tomatoes, white wine sauce, parmesan cheese, gratin

BUCATINI ALLO SCOGLIO 40

hollow spaghetti, sea scallops, mussels, shrimp, clams, calabrian peppers, tomatoes, basil, touch of marinara

CANNELLONI DI POLLO E SALSICCIA 26

rolled sheet pasta stuffed with ground chicken breast, spicy sausage and fontina, roasted red pepper alfredo, basil pesto

SECONDI

CHICKEN PARMIGIANA 25

breaded chicken breast, tomato sauce, mozzarella, angel hair, marinara

POLLO ALLA FIORENTINA 18

grilled chicken breast topped with spinach and melted provolone cheese served with angel hair pasta with marinara sauce

ⓧ SALMONE ALL'ANETO 32

grilled salmon, green beans, calabrian peppers, fingerling potatoes and dill sauce

CERNIA IN CROSTA DI AGRUMI 46

rosemary, lemon zest crusted chilean sea bass, cauliflower mousse, grilled asparagus, spicy orange sauce

EGGPLANT PARMESAN 23

crispy layers of golden eggplant, ricotta, mozzarella, fontina

SCALOPPINE ALLA PARMIGGIANA 38

veal scaloppini lightly breaded, tomato sauce, fettuccine creamed truffle sauce

SALMONE ALLA MILANESE 19

salmon filet lightly breaded and pan fried, mixed green salad, cherry tomatoes, spring onions, roasted pomodoraccio tomatoes, house dressing

ⓧ BRANZINO CON SPINACI 42

grilled mediterranean sea bass, white wine, lemon, diced tomatoes, jumbo lump crab meat, sautéed spinach, cherry tomatoes

OSSOBUCO DI MAIALE CON SCALOGNO ARROSTO E POLENTA 40

bourbon braised pork shank, sautéed shallots, mushrooms, gorgonzola polenta

ADD-ON

CHICKEN \$8

SHRIMP \$10

SALMON \$14

BRANZINO \$19

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