

ANTIPASTI

SAN DANIELE 24 MESI, FICHI DOTTATI 34

prosciutto san daniele 24 months, marinated figs casa barbieri, buffalo mozzarella, walnut crostini

BRUSCHETTA 12

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

CRAB CAKES 27

jumbo lump crab cakes, baby greens, diced olives, tomatoes, spicy remoulade, basil aioli

POLPETTE E PARMIGGIANO 19

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

CALAMARI FRITTI 21

basil aioli, marinara

CARPACCIO DI TONNO 35

thinly sliced bluefin tuna carpaccio, marinated baby vegetables, frisee lettuce, lemon olive oil dressing, sardinian music bread

ZAFARANA PEPPERS 20

crispy pan fried calabrese dried sweet peppers from casa barbieri, olive oil, salt

COZZE IN PADELLA 19

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

FOCACCIA CALABRESE 16

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

MOZZARELLA TRIO 35

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

INSALATE E ZUPPE

HOUSE SALAD 15

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

ZUPPE DEL GIORNO 15

soup of the day

CAESAR SALAD 17

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

STEAK SALAD 26

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

TOMATO MOZZARELLA 18

heirloom tomatoes, fresh mozzarella cheese, fresh basil, basil pesto

SPINACH & BEETS SALAD 19

baby spinach, roasted beets, pistachios, blue cheese crumble, balsamic dressing, focaccia croutons

L'ANGOLO VEGETARIANO

LE CALABRESI IMPOSSIBILI 32

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

GNOCCHI GRATINATI 33

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

PIZZA VEGETARIANA 28

cauliflower pizza crust, truffle cream, mozzarella, impossible sausage, calabrian peppers, fresh basil

ZUCCHINI SPAGHETTI 25

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 CLASSICA 29

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

TIROLESE GORGONZOLA E SPECK 32

whole milk mozzarella, sweet gorgonzola cheese, smoked speck from alto adige, fresh arugula

I PRIMI

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

TAGLIERINI PEPATI CON GAMBERI 34 black pepper linguine, sautéed shrimp, sun dried tomatoes, arugula, mascarpone, white wine	RISOTTO ALLA VENEZIANA E ARAGOSTA 45 squid ink arborio risotto, chopped calamari, mascarpone cheese, topped with a lobster tail	ORECCHIETTE ALLA CALABRESE 32 ear shaped pasta, broccolini, crumbled italian sausage, calabrian peppers, touch of marinara
CACIO E PEPE ALLA GRICIA 32 hollow spaghetti, aged sardinian pecorino cheese, guanciale, cracked black pepper	LASAGNA 30 family recipe	RIGATONI CON POLLO 32 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	FETTUCCINE VERDI AL GRANCHIO 40 spinach fettuccini pasta, jumbo lump crab meat, red bell peppers, basil, creamed saffron sauce	BUCATINI ALLO SCOGLIO 42 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 34 rolled sheet pasta stuffed with ground chicken breast, spicy sausage and fontina, roasted red pepper alfredo, basil pesto	

DAL MARE

from the sea

CIOPPINO DI MARE 42 seafood stew, shrimps, scallops, white fish, mussels, crab claws, clams, toasted garlic crostini	 SALMONE ALL'ANETO 42 grilled salmon, green beans, calabrian peppers, fingerling potatoes and dill sauce	 CAPELANTE 52 pan seared sea scallops, fingerling potatoes, baby arugula, kalamata olives, cherry tomatoes, saba reduction
CERNIA IN CROSTA DI AGRUMI 58 rosemary, lemon zest crusted chilean sea bass, cauliflower mousse, grilled asparagus, spicy orange sauce	 BRANZINO CON SPINACI 50 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 39 veal scaloppini, mushroom marsala wine sauce, gorgonzola polenta, grilled asparagus	 BISTECCA ALLA GRIGLIA 69 grilled 12oz. prime ny strip, roasted potatoes, grilled asparagus, charred lemon, sardinian wine must reduction	POLLO ALLA PARMIGGIANA 34 breaded chicken breast, tomato sauce, mozzarella, angel hair, marinara
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OSSOBUCO DI MAIALE CON SCALOGNO ARROSTO E POLENTA 48

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

SIDES 14

MEATBALLS IN TOMATO SAUCE

GRILLED CHICKEN
GRILLED ITALIAN SAUSAGE
SAUTÉED JUMBO SHRIMP

CAULIFLOWER MOUSSE
GUANCIALE & BROCCOLINI
GREEN BEANS & CALABRIA PEPPERS



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