

ANTIPASTI

- 17 **POLPO ALLA GRIGLIA**, MOROCCAN OCTOPUS, HEIRLOOM TOMATO, RED ONION, KALAMATA OLIVE, RED WINE VINAIGRETTE
- 7 **BRUSCHETTA POMODORO**, TOMATO, OLIVE OIL, GARLIC, BASIL, FRESH MOZZARELLA, GRILLED BAGUETTE
- 13 **BURRATA**, CHEESE CURD FILLED FRESH MOZZARELLA, ARUGULA, SPICY ROASTED PEPPERS, GRILLED BAGUETTE
- 14 **SALSICCIA CON PEPERONCINI**, CHARRED ITALIAN SAUSAGE, ASSORTED SWEET AND PEPPERONCINI PEPPERS
- 14 **CALAMARI FRITTI**, EAST COAST SQUID, FRIED OR BOBBY'S STYLE
- 18 **CAPESENTI BASILICO**, SEA SCALLOPS, SPINACH, SUNDRIED TOMATO, BASIL, WHITE WINE, MARINARA
- 17 **GAMBERI JULIANO (3)** MEXICAN BLUE DIAMOND SHRIMP, EGG WASH, LEMON, BUTTER, HUNGARIAN PAPRIKA, GRILLED VEGETABLE
- 9 **VONGOLE AL FORNO, (6)** LITTLE NECK BAKED CLAMS
- 15 **COZZE AL VAPORE**, WEST COAST MEDITERRANEAN MUSSELS, TOMATO, WHITE WINE, OR SAFFRON BROTH
- 12 **SALMONE PASTRAMI**, HOUSE MADE SALMON PASTRAMI, HERBED CREAM CHEESE, POTATO PANCAKE
- 12 **ESCARGOT**, GARLIC BUTTER, GRILLED BAGUETTE
- 5 **ZUPPA DEL GIORNO**, SOUP OF THE DAY

INSALATE

- 10 **CAESAR**, ROMAINE HEARTS, MIXED GREENS, SEASONED CROUTONS, PARMIGIANO REGGIANO
- 12 **BARBABIETOLE**, BEETS, EXTRA VIRGIN OLIVE OIL, BALSAMIC GLAZE, SHREDDED GREENS, FETA, PISTACHIO, ORANGE SEGMENTS
- 15 **DI PESCE**, CALAMARI, CONCH, SHRIMP, EXTRA VIRGIN OLIVE OIL, LEMON, GARLIC, CELERY, BELL PEPPER, MIXED GREENS
- 10 **CAPRESE**, BEEF STEAK TOMATO, FRESH MOZZARELLA, BASIL, BALSAMIC VINAIGRETTE
- 11 **ARUGULA**, BABY ARUGULA, GOAT CHEESE, DRIED CRANBERRY, CANDIED PECAN, RASPBERRY VINAIGRETTE
- 11 **TRICOLORE**, ARUGULA, BELGIAN ENDIVE, RADICCHIO, WALNUTS, RED WINE VINAIGRETTE
- 11 **KALE**, BABY KALE, QUINOA, CURRANTS, PINE NUTS, PARMIGIANO REGGIANO, LEMON EMULSION
ADD GRILLED SCOTTISH SALMON \$11 ADD GRILLED CHICKEN \$6 ADD GRILLED SHRIMP \$4.5 PER PIECE

PRIMI

- 16 **FETTUCCINE VASCA**, FILET MIGNON TIPS, MUSHROOM, SCALLION, GORGONZOLA CHEESE, CREAM
- 12 **RIGATONI AL FORNO**, VEAL RAGU, FRESH RICOTTA, MOZZARELLA
- 13 **CACIO E PEPE**, SPAGHETTINI, SWEET CREAM BUTTER, GRANA PADANO, CRACKED BLACK PEPPER
- 13 **CAVATELLI CONTADINA**, HOUSE MADE CAVATELLI, GARLIC, OLIVE OIL, GROUND SAUSAGE, PANCETTA, PROSCIUTTO DI PARMA, SHITAKE MUSHROOM, PLUM TOMATO AND CHILI FLAKE
- 15 **LINGUINI CON POLLO E SPINACCI**, CHICKEN BREAST, SPINACH, SUN DRIED TOMATOES, MASCARPONE CHEESE, LEMON, PARMIGIANO REGGIANO
- 13 **CAVATELLI CON SALSA RUSTICA**, HOUSE MADE CAVATELLI, MEDLEY TOMATO, ROASTED PEPPER, CAPER, OLIVE OIL, GARLIC, BASIL, CHILI FLAKE
- 12 **GNOCCHI ERBE AL PANE**, HOUSE MADE HERB GNOCCHI, BURNT BUTTER, SAGE, PARMIGIANO REGGIANO
- 12 **RIGATONI MELENZANE**, ROASTED EGGPLANT, GARLIC, OLIVE OIL, PLUM TOMATO, FRESH MOZZARELLA, PARMIGIANO REGGIANO, BASIL
- 13 **HARRY'S FETTUCCINI**, ALFREDO CREAM SAUCE, PROSCIUTTO DI PARMA, TOASTED PECORINO ROMANO
- 14 **GNOCCHI MACCHINATO**, HOUSE MADE GNOCCHI, GROUND VEAL, TOMATO, CREAM, CARROT, ONION, AND CELERY
- 13 **SPAGHETTINI CON PESTO DI ARUGULA I PASTICCHI**, ARUGULA PESTO, PISTACCHIO, CHILI FLAKE, PARMIGIANO REGGIANO
- 13 **RISOTTO FICHI**, SUN DRIED FIG, CARAMELIZED ONION, ROASTED GARLIC, PROSCIUTTO DI PARMA, PINE NUT, CHILI FLAKE, PARMIGIANO REGGIANO
- 16 **LINGUINI CON VONGOLE**, MANILA CLAMS, TOMATO, WHITE WINE, OR SAFFRON BROTH
- 22 **RIGATONI CON CAPESENTI LUNA**, SEA SCALLOPS, PANCETTA, GARLIC, SWEET CREAM BUTTER, PANKO
- 21 **SPAGHETTINI GAMBERI CON CIPOLLA I POMODORO**, MEXICAN BLUE DIAMOND SHRIMP, MEDLEY TOMATO, CARAMELIZED ONION, GARLIC, BASIL

SECONDI

- 13 **MELENZANE PARMIGIANA**, AUGIE'S EGGPLANT PARMIGIANA
- 14 **POLLO SALVIA**, BONELESS BREAST OF CHICKEN, MUSHROOM, SAGE, MARSALA
- 14 **POLLO MILANESE**, BONELESS BREAST OF CHICKEN, HERBED PANKO, ARUGULA SALAD, PARMIGIANO REGGIANO
- 14 **POLLO VESUVIO**, BONELESS BREAST OF CHICKEN, GARLIC, OLIVE OIL, WHITE WINE, ROASTED POTATO, PEAS
- 19 **VITELLO SCAMPI**, JUMBO SHRIMP, EGG WASH, LEMON, BUTTER, WHITE WINE
- 16 **VITELLO SARRONA**, MEDALLIONS OF VEAL, SHALLOT, CURRANT, SUN-DRIED TOMATO, AMARETTO
- 16 **VITELLO PANCETTA**, PANCETTA, PARMIGIANO REGGIANO, SAGE, WHITE WINE, SHALLOT
- 16 **VITELLO SANTIAGO**, MEDALLIONS OF VEAL, SHALLOT, SHITAKE MUSHROOM, MADEIRA WINE, DEMI-GLACE
- 28 **BISTECCA DI GONNA, 12OZ.** USDA CERTIFIED PRIME SKIRT STEAK