

Appetizers

Shrimp Beeps

Pan seared then served in our spicy marinara sauce~14.95

Artichoke Hearts Oreganata

Francese style topped with mozzarella & breadcrumbs & topped with toasted bread crumbs ~14.95

Sauteed Broccoli Rabe Oreganata

Olive oil, garlic then baked with breadcrumbs fresh mozzarella & topped with crispy potatoes~15.95

Burrata

*Mozzarella silky on the outside creamy on the inside, Jersey plum tomato, field greens, EVVO
Aged balsamic~16.95*

The Jersey Salad

Charred corn, tomatoes, red onion, green beans pearl fresh mozzarella red wine vinegar~ 14.95

PASTA

Spaghetti Siciliana

Hot cherry peppers, broccoli rabe melted anchovies, olive & garlic topped with bread crumbs~23.95

Homemade Orrechiette

Brussels sprouts, sweet sausage, white beans ,oil & garlic toasted bread crumbs~23.95

Jumbo Rigatoni

Petite veal meatballs san marzano tomato tossed with fresh mozzarella & a dollup of fresh ricotta~24.95

Entrées

Center Cut Sword Fish

Served with gnocchetti sardi, charred tomato fresh northern beans(my take on Pasta Fagioli)~34.95

Flounder & Shrimp Francese

A combo lightly sauté with lemon White wine with baby spinach & whipped potatoes~34.95

Garlic Shrimp

Our signature sauce with a creamy parmesan risotto28.95

Pork Chop Giambiotta

Peppers (hot or sweet) onions, mushrooms sausage topped with crispy potatoes ~34.95

Chicken Avellino

Breaded chicken cutlets, topped with spinach & mozzarella served with spaghetti garlic oil`28.95

Veal Parm Twist

Classic veal parm topped with crumbled sausage & ricotta served with pasta~29.95