

ANTIPASTI

MY MOTHER'S CHIPS crispy eggplant and zucchini, cucumber-yogurt dip	19
SHISHITO PEPPERS blistered peppers, sherry vinegar, shaved parmesan, pugliese bread	15
FRITO MISTO fried shrimp, scallops, calamari, artichoke hearts, calabrian chili aioli	24
POLPETTI veal, beef, and pork meatballs, parmesan, plum tomato sauce, stracciatella	16
HOUSE MADE RICOTTA whipped with honey, with toasted filone bread	12
POLPO charred octopus, santorini fava puree, red onion, capers, cabernet vinaigrette, sea salt	23
MUSSELS plum tomatoes, sweet roasted garlic, calabrian chili flakes, grilled crostini	19
BURRATA prosciutto, frisee, fava beans, red peppers, tomatoes, balsamic evoo, sea salt crostini	18
CALAMARI FRITTI point judith calamari, cherry peppers, charred lemon aioli, spicy marinara	20
VR HUMMUS PLATE tzatziki, chickpea purée, taramasalata salmon spread, eggplant caponata, tomato, olives, arugula, pita	24
ZUPPA lentil • cup / bowl	5/8
SOUP OF THE DAY	MP

CHARCUTERIE BOARD

32 sm/59 lg

prosciutto di parma, hot soppressata, coppa, dry Italian sausage, finocchiona salami, assorted import & domestic cheeses, fig jam, breadsticks, grapes, olives, artichoke hearts.

INSALATE

little leaf farm

ind/family

DELLA CASA mixed greens, roasted peppers, grape tomatoes, radishes, grilled red onions, grana padana, chianti vinaigrette	15/35
APPLE mixed greens, granny smith apples, gorgonzola, caramelized walnuts, craisins, white balsamic	16/40
CAESAR chopped romaine hearts, garlic-thyme croutons, parmigiana, classic caesar dressing	15/39
MEDITERRANEAN SALAD romaine lettuce, dill, scallions, barrel-aged feta cheese, lemon vinaigrette	16/39
TOSCANA mixed greens, ciliegine mozzarella, olives, grape tomatoes, artichokes, roasted peppers, polenta croutons, white balsamic	16/40
BABY ARUGULA arugula, radicchio, orange, toasted almond, roasted beets, goat cheese, citrus, honey-tarragon vinaigrette	16/40
SANTORINI mesclun and arugula greens, kalamata olives, capers, fresh dill, scallion, parsley, tomatoes, barrel-aged feta, balsamic vinaigrette, barley grain croutons	16/40
ITALIAN CHOPPED SALAD romaine, cucumber, tomatoes, sopressata, chickpeas, pepperoncini, olives, italian seasoning, red wine vinaigrette	18/39

Add To Any Salad

wild jumbo shrimp 16/38	meatball 4oz +5	breaded chicken 10/23
grilled organic salmon 15/34	freebird grilled chicken 9/20	black angus ny steak 8oz +19

BRICK OVEN PIZZA

gluten free tapioca brown rice dough available +3

MARGHERITA fresh mozzarella, marinara, basil, parmigiano reggiano	20	PARMA fresh mozzarella, prosciutto di parma, arugula, parmigiano reggiano, marinara	26
SALSICCIA broccolini, sausage, stracciatella, mozzarella, herb oil	25	QUATTRO FORMAGGI fresh mozzarella, gorgonzola, grana padano, ricotta, herb oil	25
FICO gorgonzola, golden figs, speck, mozzarella, herb oil	25	VERDURETTA fresh mozzarella, eggplant, artichoke, roasted peppers, marinara	25
VONGOLE BIANCA freshly-shucked new england littleneck clams, fresh garlic, basil, oregano, evoo, parmigiano reggiano	27	LA BUFALINA artisanal burrata cheese, basil-pinenut pesto, slow roasted tomatoes, parmesan	25

BUILD YOUR OWN

small 13" - 14 • large 17" - 18 • 19 white pie (ricotta or mozzarella)

one item on half pizza +1 each - one item on whole pizza +2 each

spinach fire roasted peppers • mushrooms • onions • kalamata olives • extra mozzarella • nodine's sausage meatballs • chicken • eggplant • pepperoni • bacon • extra tomato sauce

fresh garlic +1 • broccoli rabe +3 - prosciutto di parma +3.75



BUTCHER SHOP

all served with potato puree, white asparagus, broccolini, wild mushrooms, red wine demi glace

8 OZ. CENTER-CUT FILET MIGNON <i>fresh certified angus beef</i>	m/p
16 OZ. RIBEYE <i>prime</i>	m/p
16 OZ. "PRIME" NEW YORK STRIP <i>prime</i>	m/p

16 OZ. VEAL CHOP BONE-IN MILANESE	47
herb breaded, fried in butter and greek evoo, topped with italian greens, marinated peppers, grana padano, lemon, and capers	

GRILLED LAMB CHOPS	47
parmesan-rosemary petite potatoes, broccolini, red wine demi glace	

16 OZ. BERKSHIRE PORK CHOP	36
celery root puree, broccolini, wild mushroom truffle oil	

FROM THE SEA



WILD COLOSSAL JUMBO SHRIMP	58
marinated & grilled colossal jumbo shrimp, head on, white wine lemon caper butter sauce, charred lemon, grilled asparagus	

SALMON	34
english pea-cauliflower puree, petite potatoes, asparagus, lemon saffron aioli	

CACCIUCCO	45
colossal prawn, sea scallops, countneck clams, pei mussels, calamari, white fish, tomato broth	

LINGUINI VONGOLE	32
steamed little necks, minced clams, wild peppers, garlic, butter, white wine sauce, herbs	

CALAMARI FRA DIAVOLO	32
point judith calamari, calabrian chile purée, squid ink linguini, spicy plum tomato sauce, marinated calabrian chiles	

GULF SHRIMP FRA DIAVOLO	34
linguine, tomato n'duja garlic sauce, calabrian chiles	

FROM THE LAND

ind/family

all pasta dishes are available with le veneziane imported gluten-free organic corn pasta for +5

ORGANIC FREEBIRD CHICKEN MARSALA	27/65
freebird, boneless chicken breast, golden potato purée, baby spinach, marsala-mushroom jus	

BELL & EVANS ORGANIC CHICKEN	29
roasted half chicken, golden potato purée, charred broccoli, pan jus	

CLASSIC PARMIGIANA	
herb breaded, pan fried in butter and greek evoo, topped with marinara, fresh mozzarella, spaghetti, basil-herb breading	

freebird chicken	27/65
eggplant	24/55
bone-in veal chop	47

VEAL SALTIMBOCCA	43
wrapped in a blanket of prosciutto & sage, golden potato puree, asparagus, veal au jus	

LINGUINI CARBONARA	26/60
fiorucci pancetta, peas, soft onions, whipped egg yolks, grana padano sauce	

ORECCHIETTE E SALSICCIA	26/60
sweet italian sausage, broccoli rabe, cannellini beans, aglio e olio	

PENNE AL FORNO	26
sweet italian sausage, garlic, tomato cream sauce, mozzarella, grana padano	

PENNE VODKA	25/60
marinara, cream, sundried tomatoes, finished with vodka	

RIGATONI BOLOGNESE	27/70
hearty meat sauce, whipped ricotta	

SIDES

greek olives 5	fingerling potatoes 7	sauteed broccolini 7
potato puree 7	grilled asparagus 7	charred broccoli 7

*These items are cooked to order. Thoroughly cooking meats, poultry, seafood, shellfish, and eggs reduces the risk of foodborne illness. Consuming raw, cooked to order, or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your servers if anyone in your party has a dietary restriction. We pride ourselves on using locally sourced ingredients in all of our dishes, some menu items are subject to change due to availability and seasonality.

EXECUTIVE CHEFS BLADIMIR LOPEZ AND LOUIS FIORE
CHEF DE CUISINE ALEJANDRO LUCERO

April 2025