

SALUMI

YOUR CHOICE OF			
THREE for		FIVE for	
\$	12.00	\$	18.00
INDIVIDUAL PLATE			

MAIALE NERO DI CASERTA.....	10
CULATELLO DI ZIBELLO.....	10
SOPPRESSATA.....	9
SALAME NAPOLETANO.....	9
MORTADELLA.....	8

ANTIPASTI

ZUCCHINI ALLA SCAPECE.....	12
MARINATED FRIED ZUCCHINI	
PARMIGIANA DI MELANZANE.....	13
EGGPLANT, SMOKED MOZZARELLA, TOMATO, BASIL	
CAPONATA DEL MARE.....	15
MARINATED SEAFOOD SALAD	
ZUPPA DI COZZE.....	12
SPICY MUSSEL AND TOMATO STEW	

FRITTI

CALAMARI FRITTI.....	11
FRIED CALAMARI, BOTTARGA AIOLI	
MOZZARELLA EN CAROZZA.....	10
MOZZARELLA "GRILLED CHEESE", POACHED EGG	
CROCCHETTE DI PATATE.....	8
FRIED POTATO AND MOZZARELLA "STICK"	
ARANCINI.....	9
FRIED RICE BALLS, RAGU	

PIZZA

MARINARA
SAN MARZANO TOMATOES, PECORINO,
GARLIC, OREGANO
12

MARGHERITA
SAN MARZANO TOMATOES, MOZZARELLA,
PARMIGIANO REGGIANO, BASIL
14

ENZO
SMOKED MOZZARELLA, PECORINO,
SAUSAGE, RAPINI
15

DIAVOLA
SAN MARZANO TOMATOES, MOZZARELLA,
PECORINO, SPICY SALAMI, CHILI OIL
14

DONATELLA
PIENNOLO DEL VESUVIO TOMATOES,
STRACCIATELLA, ROCKET, BASIL
15

CAPELLACIO
CHARRED & MARINATED MUSHROOMS,
MOZZARELLA, PECORINO, BASIL
16

MAS'NICOLA
STRUTTO, PECORINO, OREGANO, BASIL
12

INSALATE

INSALATA RICCIA.....	8
BITTER GREENS, ANCHOVY VINAIGRETTE	
DONATELLA'S CHOPPED VEGETABLE SALA.....	13
SEASONAL MIXED VEGETABLES	
MACHE WITH HOUSEMADE CICCIOLE.....	12
CRISP PORK BELLY, MUSTARD VINAIGRETTE	
MESCLUN WITH CANDIED.....	10
WALNUTS & PECORINO	
MIXED GREENS, CITRONETTE DRESSING	

PASTA

PACCHERI ALLA GENOVESE.....	15
BRAISED BEEF, ONION SAUCE	
LASAGNA DI CARNEVALE.....	16
SAUSAGE, MEATBALL, EGG, TOMATO, BASIL	
SPAGHETTINI CON RICCI DI MARE.....	18
SEA URCHIN, CHERRY TOMATO, WHITE VERMOUTH	
BUCATINI CON ALICI.....	15
WHITE ANCHOVY, GARLIC, CHILI, PARSLEY	

ROSTICCERIA

GIRARROSTO DI POLLO.....	10/18
ROTISSERIE CHICKEN	
ORATA GRIGLIATA.....	22
GRILLED WHOLE SEA BREAM	
ARROSTO DEL GIORNO.....	M/P
ROAST OF THE DAY	

CHEESE

BUFFALO MILK FORMAGGI
CHOICE OF THREE \$15, OR FIVE \$23

CASATICA
PASTURIZED, SOFT, BLOOMY RIND
AGED 30 DAYS

QUADRELLO DI BUFALA
PASTURIZED, SEMISOFT WASHED
AGED 3 MONTHS

MORINGHELLO
PASTURIZED, FRIABLE PRESSED
AGED 2 TO 3 MONTHS

GRAN BU
HARD, RAW MILK
AGED 8 TO 12 MONTHS

BLU DI BUFALA
PASTURIZED, FIRM, BLUE
AGED 2 TO 3 MONTHS

ZEPPOLI
LEMON RICOTTA FRITTERS, CREMA PASTICCERA, AMARENA
CHERRY, PISTACHIO

BABA AL RHUM
RUM SOAKED SPONGE CAKE

SEASONAL CROSTATA
ITALIAN PLUM, ALMOND GELATO

DESSERT

CANNOLI
RICOTTA CREAM, CANDIED ORANGE,
BITTERSWEET CHOCOLATE

TORTA CAPRESE
FLOURLESS CHOCOLATE-ALMOND CAKE, SWEETENED CREAM,
ALMOND BRITTLE

SFOGLIATELLA
FLAKY PASTRY, SEMOLINA RICOTTA CREAM, ORANGE BLOSSOM,
HONEY SYRUP

GELATO E SORBETTO
FIOR DI LATTE, MANDORLE, CIOCCOLATO FONDENTE
AMARENA, COCCO, LIMONE