

## PIZZE ROSSE

- Pizza alla Margherita** 12  
Fresh mozzarella, Italian tomatoes, basil, parmigiano cheese and extra virgin olive oil
- Pizza alla Napoletana** 11  
Italian tomatoes, anchovies, capers, garlic, basil, extra virgin olive oil and oregano
- Pizza ai Funghi** 15  
Mushrooms, Italian tomatoes, basil and extra virgin olive oil
- Pizza alle Quattro Stagioni** 14  
Prosciutto cotto, black olives, mushrooms, Italian tomatoes and mozzarella
- Pizza al Pescatore** 16  
Shrimp, calamari, mussels, clams, Italian tomatoes
- Pizza con Mozzarella di Bufala** 16  
San Marzano tomatoes, imported buffalo mozzarella and basil

## PIZZE BIANCHE

- Pizza Vicolo** 14  
Fresh mozzarella, caramelized onions, fresh ricotta, basil and extra virgin olive oil
- Pizza Quattro Formaggi** 15  
Gorgonzola, pecorino, taleggio, mozzarella
- Pizza al Ortolano** 16  
Imported mozzarella di bufala, basil and wood oven roasted vegetables
- Pizza al Rabe** 15  
Broccoli rabe, Italian sausage and mozzarella
- Pizza al Marcianise** 15  
Artichokes, shaved pecorino, mozzarella and truffle oil
- Pizza Prosciutto Crudo** 15  
Fresh mozzarella, arugula, prosciutto di Parma and shaved parmigiano

## CALZONE

- Calzone Classico** 12  
Fresh ricotta, mozzarella, Italian tomatoes, basil
- Calzone al Salame** 15  
Fresh ricotta, Italian salami, tomatoes, parmigiano

## MOZZARELLA DI BUFALA E BURRATA

- Homemade Mozzarella 8  
*Homemade mozzarella with fresh basil and extra virgin olive oil*
- Mozzarella di Bufala 15  
*Imported buffalo mozzarella with vine tomatoes, fresh basil and extra virgin olive oil*
- Burrata 17  
*Authentic imported burrata cheese prepared tableside*

## SALUMI

- Selection of three 13  
*Prosciutto Di Parma, Speck Alto Adige, Mortadella di Bologna, Sopressata Calabrese, Coppa Dolce, Finocchiona, Cacciatorini*
- Selection of five 19

## FORMAGGI

- Selection of three 12  
*Gorgonzola Dolce D.O.P., Lombardia Parmigiano Reggiano D.O.P. Emilia Romagna Taleggio, D.O.C. Lombardia*
- Selection of six 18  
*Umbriaco Raboso, D.O.C. Veneto Pecorino Toscano Stagionato, D.O.P. Toscana Bel Paese, D.O.C. Lombardia*

## ANTIPASTI

Calamari Fritti con Cuore di Carciofi 11

*Fresh squid golden fried served with baby artichoke chips and avocado tartar*

Vongole Oreganate 10

*Little Neck clams topped with seasoned bread crumbs, roasted garlic and parsley sauce*

Gamberi Casertana 12

*Sautéed shrimp with cannellini beans, fresh tomatoes, garlic, extra virgin olive oil and toasted bread*

Polpo alla Griglia 12

*Grilled Spanish baby octopus with roasted potatoes, celery, lemon and olive oil*

Gamberoni Cocktail 12

*Chilled jumbo shrimp with cocktail sauce*

Pepata di Cozze Nere 9

*Mussels sautéed with garlic, peperoncino, white wine and olive oil*

Funghi e Caprino 10

*Shiitake mushrooms sautéed with port wine reduction served with goat cheese*

Provolina Affumicata 10

*Grilled smoked mozzarella wrapped with speck and served with asparagus*

Filetto di Tonno Affumicata 13

*Smoked tuna with novella salad and egg mimosa*

Insalata di Mare 12

*Octopus, shrimp, calamari with garlic, parsley, celery, lemon and extra virgin olive oil*

Filetto di Manzo Tartar 11

*Beef tartar with ginger, red onions, parsley, capers with extra virgin olive oil*

Antipasto Mediterraneo 12

*Eggplant roladini, shrimp and clams oreganate, stuffed mushrooms and mozzarella in carrozza*

## INSALATE

Insalata Tre Colori 9

*Baby arugula, radicchio and endive with an aged Italian red vinegar dressing*

Insalata Pomodoro con Rughetta 9

*Baby arugula with vine tomatoes, red onions, croutons and shaved parmigiano reggiano*

Insalata Cesare 10

*Classic Caesar salad with croutons, Parmigiano Reggiano and housemade Caesar dressing*

Insalata Deliziosa 9

*Radicchio, endive, carrots and fennel with fava beans and an orange yogurt dressing*

Insalata Pera e Pecorino 10

*Pear spaghetti with pecorino toscano, mixed greens in an aged balsamic vinegar dressing*

Insalata Vicolo 10

*Blood orange, dragonfruit and grapefruit with watercress salad*

## PRIMI

Bucatini all'Amatriciana	14
<i>Bucatini pasta with onions, pancetta, prosciutto, fresh tomatoes and basil</i>	
Tagliatelle alla Bolognese	13
<i>Homemade egg fettuccini with a classic meat sauce</i>	
Pappardelle Intergrali alla Puttanesca	14
<i>Whole wheat pappardelle with fresh tomatoes, garlic, capers, anchovies and olives</i>	
Pasta Cozze e Fagioli	15
<i>Classic Italian pasta and beans with fresh mussels</i>	
Gnocchi Gratinati	15
<i>Housemade potato and ricotta gnocchi with goat cheese, cream and toasted walnuts baked in our wood fired oven</i>	
Linguine con Vongole	16
<i>Linguine pasta with fresh clams, white wine and fresh herbs (red or white sauce)</i>	
Ravioli di Spinaci e Ricotta	16
<i>Homemade ricotta and spinach ravioli in a gorgonzola sauce</i>	
Fusilli alla Barese	16
<i>Fusilli pasta with Italian sausage and broccoli di rabe</i>	
Tortelli di Gamberi Bianchi	18
<i>Homemade tortelli filled with shrimp, artichoke and tomatoes</i>	
Tagliolini al Nero di Seppia	20
<i>Ink squid pasta with baby sea scallops, baby shrimp and a light cream sauce</i>	
Spaghetti allo Scoglio	19
<i>Spaghetti pasta with clams, mussels, shrimps and calamari in a cherry tomato sauce</i>	
Paccheri alla Toscana	17
<i>Imported paccheri pasta with mini meatballs and veal ragu</i>	
Tagliolini al Tartufo & Parmigiano Reggiano	18
<i>Homemade tagliolini with black tartufo tossed in parmigiano reggiano cheese prepared tableside</i>	
Risotto con Funghi Porcini	17
<i>Vialone Nano rice risotto with porcini mushrooms and parmigiano reggiano</i>	

All the pastas can be enjoyed as half orders.

## SECONDI PIATTI DI PESCE

Orata al Forno 22

*Baked orata with fresh artichokes and cherry tomatoes cooked in a rose prosecco sauce*

Gamberi alla Griglia 23

*Grilled shrimp with mixed vegetables and basil*

Filetto di Spigola 21

*Sautéed striped bass in a lemon white wine sauce with Sicilian capers*

Zuppa di Pesce 26

*Shrimp, mussels, clams, calamari and fish filet in a light broth*

Salmone alla Griglia 20

*Char-grilled salmon with salmoriglio sauce and black olives*

## SECONDI PIATTI DI CARNE

Costoletta di Maiale 21

*Grilled pork chop with benevento onions, agrodolce sauce*

Tagliata alla Toscana 23

*12 oz sirloin steak with baby arugula, mushrooms, balsamic reduction and  
parmigiano reggiano*

Petto di Pollo Valdostana 19

*Chicken breast filled with spinach, mushrooms, prosciutto and fresh mozzarella  
with a marsala wine reduction*

Filetto di Manzo Mignonette 25

*Pan seared filet mignon with Amarone wine reduction and sautéed mushrooms*

Petto di Pollo Spiedinato 20

*Pounded chicken breast filled with gorgonzola and spinach, green peppercorn sauce*

Nocetta di Vitello Piccata 17

*Veal scalopine with white wine sauce, capers and artichoke hearts*

Filetto Nero D'Angus 22

*Black hanger steak tips with an aged port wine sauce and raisins*

Costoletta di Vitello 32

*Char-grilled veal chop with mushrooms*

## CONTORNI

Asparagi Gratinati 8   Broccoli di Rabe 8   Spinaci Aglio e Olio 7

Caponata Siciliana 8   Patate al Forno 7