

DINNER MENU

ANTIPASTO

MOZZARELLA EN CARROZZA

HOUSE FRESH MOZZARELLA, PANKO BREADCRUMBS, ROMA TOMATOES, GARLIC CAPER WINE SAUCE 14

LONG STEM ARTICHOKE

PANKO CRUSTED, PARMESAN CHEESE, ROASTED GARLIC AIOLI 16

GRILLED VEGETABLE BALSAMICO

PORTOBELLO MUSHROOMS, RED PEPPERS, ZUCCHINI, ASPARAGUS, AND ARTICHOKE IN A BALSAMIC GLAZE 18

RUSTICA

PROSCIUTTO, SOPPRESSATA, SHARP PROVOLONE, PARMIGIANO REGGIANO, HOUSE FRESH MOZZARELLA, KALAMATA OLIVES, ROASTED PEPPERS, ARTICHOKE

AND GRILLED MARINATED VEGETABLES, EVOO 21

GRILLED SWEET SAUSAGE

ROASTED PEPPERS, LONG HOT PEPPERS, SHARP PROVOLONE, BALSAMIC REDUCTION 15

APPLEWOOD BACON WRAPPED SHRIMP

BOURBON BARBECUE SAUCE 16

CALAMARI

GOLDEN FRIED: HOT PEPPERS, PICCOLO MARINARA 17

GRILLED: LEMON GARLIC CAPER SAUCE 17

CRAB STUFFED PORTOBELLO

WHITE WINE GARLIC SAUCE, CRABMEAT, HERB INFUSION 19

CLAMS NICO

LITTLE NECK CLAMS, TOMATOES, PANCETTA, TABASCO, GARLIC, EVOO 17

GRILLED OCTOPUS

BABY ARUGULA, RED ONIONS, CHERRY TOMATOES, LEMON, EVOO 19

PEI MUSSELS

CHOICE OF RED OR WHITE SAUCE 17

INSALATA

MEDITERRANEAN SALAD

ROMAINE, CHICKPEAS, CHERRY TOMATO, CUCUMBERS, KALAMATA OLIVES, RED ONIONS, FETA IN LEMON AND EVOO 15

CAPRESE

VINE RIPENED TOMATOES, ARTICHOKE, PROSCIUTTO, HOUSE MADE MOZZARELLA, ROASTED PEPPERS, OVER ROMAINE WITH PICCOLO BALSAMIC 15

INSALATA DI ARUGULA

RED ONIONS, HOUSE FRESH MOZZARELLA, CHERRY TOMATOES, PICCOLO BALSAMIC 13

PICCOLO SALAD

CHOPPED ROMAINE, ROASTED RED PEPPERS, GREEN OLIVES, IMPORTED MEATS, PROVOLONE AND ROMANO CHEESE, PICCOLO BALSAMIC 15

SPRING MIX

HONEY TOASTED WALNUTS, SLICED APPLES, GORGONZOLA, PICCOLO BALSAMIC 14

KALE AND ROASTED BEET SALAD

PINE NUTS, ORANGE SEGMENTS, FETA CHEESE, WHITE BALSAMIC VINAIGRETTE 14

CAESAR

ROMAINE, HOUSE CROUTONS, SHAVED PARMIGIANO 8

ADD ON:

CHICKEN +7 SHRIMP +12 SALMON +14 MINI CRAB CAKES +16

ARTISANAL 12" PIZZA

TOPPINGS AVAILABLE FOR AN ADDITIONAL CHARGE
GLUTEN FREE +5 WHOLE WHEAT +5

BROOKLYN

OLD WORLD THIN CRUST, PLUM TOMATO SAUCE, HOUSE FRESH MOZZARELLA, BASIL, EVOO 19

MARGHERITA

PLUM TOMATO SAUCE, HOUSE FRESH MOZZARELLA, FRESH BASIL, PARMIGIANO, EVOO 18 **ADD PROSCIUTTO +6**

TOMATO PIE (NO CHEESE)

OLD WORLD CLASSIC, PLUM TOMATO SAUCE, CRUSHED GARLIC, OREGANO, EVOO 15

BIANCO

GRANDE CHEESE, HOUSE FRESH MOZZARELLA, GARLIC, BASIL, PARMIGIANO, EVOO 14

QUATTRO FORMAGGIO

HOUSE FRESH MOZZARELLA, RICOTTA, GRANDE MOZZARELLA, PARMIGIANO, FRESH BASIL 18

PORCHETTA

ROAST PORK, BROCCOLI RABE, SHARP PROVOLONE, MOZZARELLA 18

ARUGULA

HOUSE FRESH MOZZARELLA, FRESH TOMATOES, CARAMELIZED ONIONS, TOPPED ARUGULA, EVOO 18 **ADD PROSCIUTTO +6**

FIG PIE

FIG, MOZZARELLA, GORGONZOLA, ROSEMARY, PROSCIUTTO, ARUGULA, EVOO 19

TRADITIONAL PLAIN PIZZA

HOMEMADE TOMATO SAUCE AND GRANDE MOZZARELLA CHEESE 14

SIDES

SPINACH 10 BROCCOLI 10 ASPARAGUS 12 BROCCOLI RABE MP
LONG HOT PEPPERS 12 MEATBALLS 8 SAUSAGE 8



NEWTOWN,PA PENNINGTON,NJ DOYLESTOWN, PA

PARTIES OF SIX OR MORE MAY BE CHARGED A 20% GRATUITY - PRICES SUBJECT TO CHANGE

CONSUMING RAW OR UNDERCOOKED EGGS, BEEF, LAMB, MILK PRODUCTS, PORK, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR CHANCES OF FOODBORNE ILLNESS

ALL OF OUR GLUTEN FREE MENU ITEMS ARE COOKED AND PREPARED ON THE SAME COOKING SURFACES AS OUR REGULAR MENU ITEMS

ENTREES INCLUDE HOUSE SALAD OR PASTA E FAGIOLI

PASTA

RIGATONI ALLA VODKA

VODKA INFUSED PINK CREAM SAUCE, PARMA PROSCIUTTO, FORMAGGIO PARMIGIANO 21

FETTUCCINI ALFREDO

A CREAMY PARMIGIANO AND PECORINO ROMANO CHEESE SAUCE 20

TRI-COLOR CHEESE TORTELLINI

CHOICE OF GORGONZOLA, PESTO, MARINARA, ALFREDO, MEAT, VODKA OR BUTTER & TRUFFLE PARMIGIANO OIL SAUCE 24

PENNE ALLA ARRABIATA

LONG HOT PEPPERS, KALAMATA OLIVES, GARLIC CAPER MARINARA 20

FETTUCCINE PRIMAVERA

PEAS, EGGPLANT, CARROTS, ASPARAGUS, CHERRY TOMATOES, GARLIC, EVOO 20

EGGPLANT PARMIGIANA

THIN SLICED TENDER BATTERED EGGPLANT, GRANDE MOZZARELLA, SERVED OVER CAPELLINI 21

PENNE ANDREA

SAUTÉED CHICKEN, ASPARAGUS, SUN-DRIED TOMATOES, WHITE WINE SAUCE 23

PENNE CHICKEN AND SHRIMP AL PESTO

BABY SHRIMP, CHICKEN, PESTO CREAM SAUCE 26

MOM’S CARBONARA

SPAGHETTI, PANCETTA, PEAS, ONIONS, CRACKED EGG, PARMIGIANO 21

RIGATONI BUCCIA DI LIMONE

CARAMELIZED CAULIFLOWER, CARAMELIZED ONIONS, CAPERS, PARSLEY, BROWN BUTTER, LEMON ZEST AND TOPPED WITH BREADCRUMBS 26

ADD ON: CHICKEN +7 SHRIMP +12

SUB: GLUTEN FREE OR WHOLE WHEAT PASTA +3

PESCE

CLAMS AND LINGUINI

LITTLE NECK CLAMS, FRESH BASIL, CHOPPED TOMATOES, GARLIC CHOICE OF RED OR WHITE SAUCE 23

PEI MUSSELS AND LINGUINI

FRESH BASIL, CHOPPED TOMATOES, GARLIC CHOICE OF RED OR WHITE SAUCE 27

LINGUINI PESCATORE

LITTLE NECK CLAMS, PEI MUSSELS, SHRIMP CHOICE OF RED OR WHITE SAUCE 33

SHRIMP SCAMPI

SHRIMP, FRESH BASIL, CHOPPED TOMATOES, LINGUINI, LEMON WHITE WINE SAUCE 26

SHRIMP PORTOFINO

SHRIMP, SCALLOPS, PORTOBELLO, LINGUINI, SHERRY WINE CREAM SAUCE 33

STUFFED SHRIMP

COLOSSAL SHRIMP, CRABMEAT, BABY SPINACH, GARLIC 36

SALMONE ALLA PICCOLO

PAN SEARED CANNELLINI BEANS, BABY SPINACH, PORT WINE REDUCTION 28

BASIL PESTO SALMON

SPINACH, CHEF'S POTATOES AND VEGETABLE OF THE DAY 28

SLICED POTATO ENCRUSTED SALMON

IN A LIMONCELLO CREAM SAUCE AND ASPARAGUS 33

TILAPIA MARE CHAIRO

GRAPE TOMATOES, CRUSHED GARLIC, BABY SHRIMP, CRAB MEAT, WHITE WINE OVER CAPELLINI 32

PAN ROASTED DIVER SEA SCALLOPS

ROASTED TOMATOES, SPINACH, FRESH BASIL, CRUSHED GARLIC, EVOO 48

CAPELLINI WITH CRABMEAT

CRAB, PLUM TOMATOES, CRUSHED GARLIC, BASIL, EVOO 42

CRAB CAKES

TWO JUMBO LUMP CRAB CAKES, GARLIC WHITE WINE SAUCE OVER CAPPELLINI 46

CAJUN BLACKENED MAHI MAHI

OVER SPINACH, CHEF'S POTATOES, TOPPED WITH PICO DE GALLO 29

PASTA AL FORNO & FRESCA

OUR HOMEMADE POTATO GNOCCHI

FLORENTINO : BABY SPINACH, HOUSE FRESH MOZZARELLA, AURORA SAUCE 26

SORRENTO : EGGPLANT, PARMIGIANO, HOUSE FRESH MOZZARELLA, BASIL, MARINARA SAUCE 26 **ADD CHICKEN +7** **ADD SHRIMP +12**

MANICOTTI

TOPPED WITH MARINARA SAUCE, GRANDE MOZZARELLA CHEESE 20

BAKED RIGATONI

PLUM TOMATOES, RICOTTA, CREAM, GRANDE MOZZARELLA 20

FUSILLI BROCCOLI RABE

SWEET SAUSAGE, BROCCOLI RABE, CRUSHED GARLIC, EVOO 22

FUSILLI FARAJI

A MIXTURE OF PORCINI, SHIITAKE, OYSTER AND PORTOBELLA MUSHROOMS IN A MASCARPONE CREAM SAUCE WITH TRUFFLE OIL, REGGIANO CHEESE 23

PAPPARDELLA BOLOGNESE

SLOW COOKED CLASSIC MEAT SAUCE, PLUM TOMATOES 23

PAPPARDELLA VIENNA

SAUTÉED CHICKEN, SUN DRIED TOMATOES, AURORA SAUCE 23

CHEESE RAVIOLI

TOPPED WITH MARINARA SAUCE, GRANDE MOZZARELLA CHEESE 20

LASAGNA DELLA MAMMA

LAYERED TENDER FRESH RICOTTA, GRANDE MOZZARELLA, HOMEMADE BOLOGNESE SAUCE 24

POLLO & VITELLO

SERVED OVER SPAGHETTI

SUBSTITUTE PASTA OF YOUR CHOICE +2 **BROCCOLI OR SPINACH SAUTÉ +4.50**

PARMIGIANA

BREADED AND LIGHTLY FRIED, GRANDE MOZZARELLA, MARINARA C 21 V 27

MARSALA

MIXED MUSHROOMS, MARSALA WINE REDUCTION C 21 V 27

FRANCESE

EGG EMULSION, LEMON HERB BUTTER WHITE WINE SAUCE C 21 V 27

PICCATA

GARLIC CAPER LEMON WHITE WINE SAUCE C 21 V 27

CACCIATORE

ROASTED PEPPERS, CARAMELIZED ONIONS, MIXED MUSHROOMS, KALAMATA OLIVES, TOUCH OF MARINARA C 21 V 27

MILANESE

OVER BABY GREENS, KALAMATA OLIVES, RED ONIONS, PARMIGIANO, EVOO C 23 V 26

AMALI

SAUTÉED JUMBO SHRIMP, ASPARAGUS, LONG STEM ARTICHOKE HEARTS, CHAMPAGNE CREAM SAUCE C 28 V 32

SAPORITO

ASPARAGUS SPEARS, CRABMEAT, BRANDY CREAM SAUCE C 28 V 32

SALTIMBOCCA

SAUTÉED SPINACH AND SAGE LAYERED WITH PARMA PROSCIUTTO AND FONTINA CHEESE BAKED IN A WHITE WINE SAUCE C23 V 29

FICO

SAUTÉED WITH FIGS AND PORCINI MUSHROOMS IN A COGNAC CREAM SAUCE C 23 V 29

FRANGELICA

SAUTÉED WITH PORCINI MUSHROOMS AND HAZELNUTS IN A FRANGELICA CREAM SAUCE C 23 V 29

POLLO CON L’osso

CHICKEN ON THE BONE MARINATED IN HERB BUTTER WITH SIDE OF CHEF'S POTATOES AND VEGETABLE 22

CARNE

TUSCAN HERB RIBEYE 14-16 OZ.

TOPPED WITH HERBED MUSHROOMS AND GARLIC BUTTER SERVED WITH CHEF'S POTATOES AND VEGETABLE 42

NEW YORK STRIP STEAK 14-16 OZ.

SEASONED TO PERFECTION, FINISHED WITH A CABERNET DEMI-GLACE SERVED WITH CHEF'S POTATOES AND VEGETABLE 42

