

**ANTIPASTI**

Fire Roasted Pistachio Mortadella 7  
OLIVE OIL / GRAPE TOMATO / BASIL / RED ONIONS

Mixed Green Salad 6  
PARSLEY / RED ONIONS / LEMON JUICE / OLIVE OIL

Prosciutto di Parma 7

Arugula Salad 9  
GORGONZOLA CHEESE / FIGS / BACON / MUSTARD VINAIGRETTE

Marinated Schiacciata Olives 5  
RED PEPPER FLAKES / OREGANO

Octopus Salad 14  
FINGERLING POTATOES / RED ONIONS / CELERY / CAPERS / CHILI OIL

Marinated Beet Salad 9  
SOFT-BOILED EGG / RICOTTA SALATA / WHITE ANCHOVY / GAETA OLIVES / HERBS

Meatballs Napoletane 9  
TOMATO / PECORINO / PARSLEY

**THE PERFECT PIZZA WINE**

Gagnano, Cantine Federicane, Naples, Italy

30% PREDIROSSO 30% SCIASCINOSO 40% AGLIANICO / LIGHT TO MEDIUM / PLUM RED / SEMI-SPARKLING- Glass 9, Bottle 32

**COCKTAILS 10**

Thunderball  
MICTHER'S RYE / GINGER SYRUP / FENTIMAN'S GINGER BEER

Man O'War  
MAKER'S MARK / FRESH MINT / SIMPLE SYRUP

Love Bomb  
GIN / STRAWBERRIES / PROSECCO

Pear Pressure  
STOLI CITRUS / MATHILDE LIQUEUR / PEAR PUREE

**PIZZE**

Marinara 9  
TOMATO / OREGANO / OLIVE OIL / GARLIC

Margherita 12  
TOMATO / FIOR DI LATTE / BASIL

Margherita DOC 14  
TOMATO / MOZZARELLA DI BUFALA / BASIL

Pugliese 16  
STRACCIATELLA / BROCCOLINI / SAUSAGE / GARLIC / RED PEPPER FLAKES

Soppressata Piccante 14  
TOMATO / FIOR DI LATTE / RED PEPPER FLAKES / GARLIC

Stracciatella 16  
OLIVE OIL / RAW BASIL / SEA SALT

Prosciutto di Parma 15  
FIOR DI LATTE / OLIVE OIL / OREGANO / PECORINO

Mozzarella di Bufala +3

Prosciutto di Parma +3

**SEASONAL PIZZE**

Cremini 16  
FIOR DI LATTE / SPICY SAUSAGE / GARLIC / THYME / PECORINO / GAETA OLIVES

Brussels Sprouts 14  
FIOR DI LATTE / GARLIC / PECORINO / SMOKED PANCETTA

**DOLCI**

Tiramisu 8

Dessert Special 7

20% GRATUITY ADDED TO PARTIES OF SIX OR LARGER.

GIFT CERTIFICATES AVAILABLE  
ASK ABOUT OUR DAILY SPECIALS

**LUNCH PRIX FIXE \$11**

Monday through Friday 11 am - 4pm

Soup of the Day or Mixed Green Salad and one of the following pizzas:  
MARINARA / MARGHERITA / BRUSSELS SPROUTS / SOPPRESSATA PICANTE

**BRUNCH \$11**

Saturdays & Sundays 11am - 4pm

**CHOICE OF:**  
Orange juice or bloody mary mix  
(ADD PROSECCO OR VODKA FOR \$3 ON THE FIRST ROUND)

Pizza al' Uovo  
FIOR DI LATTE / FRIED FARM EGGS / PANCETTA / BASIL / PARMIGGIANO / CHILI OIL

Patate e Uova  
OVEN ROASTED POTATOES / 3 FRIED EGGS / BACON / SCALLIONS

**SIDES \$3**  
Fire Roasted Double Smoked Bacon Slab  
Emily's Pork Sausage  
Fire Roasted Potatoes

**TAP BEER**

Pint 7 / Sampler of Three 9

**BOTTLED BEER**

Peroni, Italy 7  
PALE LAGER / LIGHT BARLEY MALT / SMOOTH

Stella Artois, Belgium 7  
BLONDE LAGER / YEAST AND CITRUS / LIGHT, GRASSY HOPS

Victory Golden Monkey, PA 8  
BELGIAN-STYLE TRIPEL / BANANA AND CLOVE / SLIGHTLY SWEET

Duvel, Belgium 8  
STRONG GOLDEN ALE / FRUIT AND SPICE / CREAMY HOPS

**CANNED BEER**

Butternut's Pork Slap NY 5  
PALE ALE / BIG MALT / AMBER COLOR

Blues Dale's CO 6  
PALE ALE / MEDIUM HOPS / AMBER COLOR

ASK YOUR SERVER ABOUT DAILY WINE SPECIALS BY THE GLASS AND BY THE BOTTLE

wine key : composition / nose / body / finish

**RESERVE WHITES**

Greco di Tufo, San Gregorio, '08 Campania 48  
85% greco 15% coda di volpe bianco / pineapple and pear / soft to medium / mineraly

Fiano di Avellino, "Radici," '07, Campania 55  
100% fiano / floral bergamot and herbal apple / medium / clean fresh and well rounded .

**RESERVE REDS**

Tenuta de Trinoro, "Le Cupole," '06, Tuscany 48  
47% cabernet franc 30% cabernet sauvignon 13.5% merlot 9.5%petit verdo / ripe cherries / light to medium / oaky and fruity

Brunello di Montalcino, Il Colle, '03, Tuscany 60  
100% sangiovese / dry with red fruits / full / long , dry and leathery

La Spinetta, "Le Pin," Rosso, '06, Piedmont 60  
65% nebbiolo 35% barbera / dark plums / medium to full / smokey and spicy

Barolo, Mauro Molino, '05, Piedmont 65  
100% nebbiolo / juicy red berry / full / silky , a bit dry , complex

**SPARKLING**

Prosecco Brut, Le Coulture, 'NV, Veneto 8 / 30  
100% prosecco / citrus and apple notes / light / crisp and clean

**ROSE**

Il Mimo, '09, Piedmont 8 / 34  
100% nebbiolo / fresh strawberries / light to medium / fresh and slightly dry

**REDS BY THE GLASS**

Montepulciano , Il Conte '08, Abruzzo 7 / 26  
100% montepulciano / black cherry and fresh berries / light / soft tannins & velvety

Nero d'Avola, Ala Nera, '08, Sicily 8 / 30  
80% nero d'avola 20% frapatto / sun-baked fruits / light to medium / clean not too dry

Nebbiolo, Rainaldo, '08, Lombardy 9 / 34  
100% nebbiolo / big cherries and herbs / medium / soft and subtle

Rosso Piceno, Boccadigabbia, '07, Marche 10 / 38  
50% sangiovese 50% montepulciano / red berries and vanilla / medium to medium-heavy / lush and lingering

Aglianico, "Rubrato," Feudi San Gregorio,'07, Campania 10/38  
100 % aglianico / rich aromas of red berries / full / soft but complex and robust

**WHITES BY THE GLASS**

Pinot Grigio, "Velante", Bertani, '08, Veneto 7 / 26  
100% pinot grigio / floral notes with pear and apple / light / crisp

Verdicchio di Castelli de Jesi, '08, Marche 8 / 30  
80% verdicchio 20% malvassia and trebbiano / citrus and honeysuckle / light to medium / fresh and mineraly

Vermentino di Casamatta, '08, Tuscany 8 / 30  
90% vermentino 10% moscato bianco / ripe grapefruit / medium / bright and clean

**SCOTCH**

Dalwhinnie 15 yr  
Single Highland Malt 15  
Johnnie Walker Red 8  
Johnnie Walker Black 9

Johnnie Walker Green 14  
Dewar's 12 yr. 11  
Cutty Sark 11  
Talisker 10 yr. 12  
Macallan 12 yr. 12

Dalmore 12yr 10  
Balvenie 12yr.  
Double Wood 12

Balvenie 15 yr.  
Single Barrel 15  
Glenlivet 12 yr. 13  
Glennfiddich 12 yr. 14

Lagavulin 16 yr. 15  
Laphroaig 10 yr. 12  
Laphroaig 18 yr. 18

**BOURBON**

Michter's 10  
Maker's Mark 9  
Knob Creek 9  
Blanton's 10  
Woodford Reserve 10  
Booker's 12  
Gentleman Jack 9

**RYE**

Michter's Straight 10

**AMARI**

Nonino 8  
Cynar 8  
Fernet Branca 8  
Ramazzotti 8

**GRAPPA**

Nonino 10  
Grappolo 15  
Poize Prisonniere 10  
Alexander 9  
Prima Uva 9

**DESSERT WINES**

Passito Pantelleria 11  
Appiane Moscato 9

**BRANDY**

Hennessy VS 9  
Remy Martin VSOP 10

**CORDIALS**

Limoncello 8  
Sambuca 8  
Amaretto Di Saronò 8  
Bailey's Irish Cream 8  
Frangelico 8  
Chambord 8  
Cointreau 8  
Strega 8  
St. Germain 9  
Lillet 8  
Frangelico 8  
Punt e Mes 8  
Chartreuse Green 9