

# ANTIPASTI

<b>Fried Calamari</b>	Sm 14 / Lg 19	<b>Zuppa Di Mussels</b> (GF)	15
tender calamari lightly fried served w/ marinara sauce		mussels sautéed in garlic, olive oil & light red sauce	
<b>Side of Meatballs</b>	14	<b>Grilled Baby Octopus</b> (GF)	17
home made, slowly cooked meatballs of beef & pork		char-grilled marinated Mediterranean octopus	
<b>Baked Clams</b>	(6) 13 (12) 19	<b>Tomato &amp; Mozzarella</b> (GF)	15
baked Littleneck clams topped w/ breadcrumb & lemon sauce		vine tomatoes & Burrata mozzarella served w/ olives & peppers	
<b>Shrimp Oreganata</b>	16	<b>Sicilian Rice Balls</b>	14
baked shrimp topped w/ garlic, olive oil & breadcrumbs		home-made rice balls stuffed w/ meat & fresh mozzarella	
<b>Mediterranean Schiacciata</b>	15	<b>Antipasto Toscano</b> (GF)	17
brick oven flat bread stuffed w/ baby arugula, shaved parmesan, baby tomatoes & topped w/extra virgin olive oil		assortment of imported cheeses, cured meats & mixed olives	
<b>Gluten Free Schiacciata Available</b>			

# INSALATE

<b>Arugula Salad w/ Shaved Parmesan</b>	16	<b>Gorgonzola &amp; Walnut Salad</b>	17
arugula topped w/ shaved parmesan served w/ olive oil & lemon		gorgonzola, walnuts & baby tomatoes over baby arugula served w/sweet vinaigrette	
<b>Fennel Salad</b>	15	<b>Fried Goat Cheese &amp; Beet Salad</b>	17
crisp fennel served over baby greens topped w/ tomatoes, oranges & olives served w/ blood orange dressing		fried goat cheese & roasted beets, toasted pine nuts over arugula served w/ sweet vinaigrette (gluten free available)	
<b>Sicilian Tuna Flat Bread</b>	15	<b>Caesars Salad</b>	17
imported Sicilian tuna fish over toasted pita w/olives, carrots & arugula drizzled w/extra virgin olive oil & lemon (gluten free available)		DRESSING MIXED IN chopped romaine lettuce, shaved parmesan & croutons	
<b>Mesclun Salad</b>	12	<b>Baby Kale Salad</b>	17
mixed greens, tomatoes & carrots served w/ vinaigrette		baby kale, Nicoise olives, toasted almonds & shaved Pecorino in lemon vinaigrette DRESSING MIXED IN	

ADD: GRILLED CHICKEN \$4 – GRILLED SHRIMP \$7 - 4OZ SALMON \$7

**ALL SOUPS \$10.00**    Lentil    Minestrone    Chicken & Barley    Soup of the Day

# LE PIZZE

## The Reds

	Sm. 12"	Lg. 16"
<b>Pizza Margherita</b>	18	25
classic pizza w/ fresh mozzarella, tomato sauce & fresh basil		
<b>Pizza Arugula &amp; Parmesan</b>	21	29
margherita pizza topped w/ baby arugula & shaved parmesan		
<b>Burrata Pizza</b>	20	28
creamy & fresh Burrata mozzarella w/ tomato sauce & basil		
<b>Pizza Vito</b>	21	29
margherita w/ ground sausage, mushroom & caramelized onions		
<b>Pizza Inferno "spicy"</b>	21	29
margherita pizza w/ capicola (salami), jalapenos & cherry peppers		
<b>Meat Pizza</b>	22	30
margherita pizza w/ ground sausage, pepperoni & prosciutto		
<b>Vegetable Pizza</b>	22	30
margherita w/ mushroom, broccoli rabe, roasted tomato & olives		
<b>Meatball Pizza</b>	22	30
margherita pizza w/ meatballs, roasted tomatoes & roasted garlic		
<b>(GF) *all small pies available gluten free</b>		

## The Whites

	Sm. 12"	Lg. 16"
<b>Speck &amp; Burrata</b> (no sauce)	21	30
smoked prosciutto, creamy Burrata & roasted tomato		
<b>Pizza Italia</b> (no sauce)	19	26
fresh mozzarella, basil pesto & cherry tomatoes		
<b>"Fort Greene" Vegan</b> (no cheese)	20	27
wilted arugula, spinach, broccoli rabe, cherry peppers & garlic		
<b>White Pizza</b> (no sauce)	19	26
ricotta, fresh garlic & fresh mozzarella cheese		
<b>Gorgonzola Pizza</b> (no sauce)	21	29
gorgonzola, caramelized onions, spinach & fresh mozzarella		

## The Calzones

*Made in our wood burning oven topped w/ sesame seeds*

<b>Arugula &amp; Parmesan Calzone</b>	\$20
ricotta cheese & mozzarella	
<b>Cheese Calzone</b>	\$17
ricotta cheese & mozzarella	
<b>Meat Calzone</b>	\$20
prosciutto, pepperoni, sausage & mozzarella	
<b>Vegetable Calzone</b>	\$20
spinach, roasted tomato, rabe, mushroom & mozzarella	
<b>Meatball Calzone</b>	\$20
house meatballs, ricotta, roasted garlic & mozzarella	

**Toppings : Sm. 12" \$2.50 Lg 16" \$3.50 Calzones \$2.50**  
broccoli rabe, anchovies, pepperoni, baby arugula, spinach, roasted red peppers, cherry peppers, jalapeno, mushrooms, roasted tomatoes, Nicoise olives, roasted garlic, caramelized onions, prosciutto, sausage

Any Substitutions Are Subject To Surcharge

There will be a **3.75%** Processing Fee on all checks paid w/ a Credit Card.

**NO SEPARATE CHECKS**

**All parties of 5 or more will include 20% service charge - Checks cannot be split more than 4 times**

# PASTA

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|---|----|--|----|
| * Rigatoni alla Norma   | 22 | * Spaghetti w/ Meatballs & Sausage   | 23 |
| rigatoni in a tomato sauce topped w/ fried eggplant & ricotta   |    | meatballs made up of beef & pork & sliced sausage served over spaghetti & plenty of tomato sauce |    |
| * Pasta Pugliese  | 22 | * Fettuccini Alfredo   | 23 |
| orecchiette sautéed w/ ground sausage & broccoli rabe in white wine sauce topped w/ shaved parmesan & pine nuts |    | Cream, butter & Parmesan Cheese  |    |
| * Orecchiette Broccoli Rabe & Sausage   | 22 | * Linguini Clam Sauce (Red or White)   | 23 |
| broccoli rabe & sausage sautéed in garlic, olive oil in red sauce   |    | baby clams sautéed in olive oil, garlic, and white wine  |    |
| * Rigatoni Bolognese  | 22 | * Spaghetti Shrimp Scampi  | 23 |
| rigatoni topped w/ our homemade meat sauce  |    | shrimp sautéed in garlic, white wine & olive oil   |    |
| * Penne vodka   | 22 | * Linguini Pescatore Fra Diavolo   | 26 |
| Penne w/ cream, vodka & tomato sauce (Prosciutto Optional)  |    | shrimp, mussels, clams & calamari made in a spicy tomato sauce                                   |    |

ADD: GRILLED CHICKEN \$4 – GRILLED SHRIMP \$7 - 4OZ SALMON \$7

\* CAN BE MADE WITH ORGANIC WHOLE WHEAT PENNE OR LINGUINI, OR GLUTEN FREE PENNE FOR AN ADDITIONAL \$2

# PASTA RIPIENE

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|---|----|--|----|
| Stuffed Gnocchi Cacio Pepe  | 23 | 4 Cheese & Pear Focchi   | 23 |
| Fresh gnocchi stuffed w/ Pecorino & fresh pepper in a creamy sage sauce topped w/ toasted almonds   |    | pasta purse filled w/ 4 cheeses & crisp pear made in a creamy gorgonzola sauce topped w/ candied walnuts |    |
| Locally Made "La Trafila" Brooklyn, NY  |    | Wild Mushroom Ravioli  | 22 |
| Lobster Tortelloni (Tomato Dough)   | 23 | ravioli stuffed w/ wild mushrooms in a Portobello cream sauce  |    |
| Tomato dough tortelloni stuffed w/ lobster meat made in a saffron cream sauce topped w/ fried leeks |    | Gnocchi Gorgonzola   | 21 |
| Blue Crab Ravioli   | 23 | potato dumpling served w/ creamy gorgonzola sauce  |    |
| Ravioli stuffed w/ blue crab made in a butter basil sauce topped w/ roasted cherry tomatoes         |    | Lasagna  | 22 |
| Ravioli Marinara  | 21 | lasagna layered w/ meat sauce, béchamel, fresh mozzarella  |    |
| cheese ravioli in marinara sauce  |    |  |    |

# POLLO

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|--|----|
| Chicken Cutlet Parmigiana  | 25 |
| chicken cutlets lightly fried w/ tomato sauce & fresh mozzarella |    |
| Chicken Marsala  | 25 |
| sliced chicken breast sautéed w/ mushroom & Marsala wine         |    |
| Rosemary Lemon Chicken   | 25 |
| sliced chicken breast sautéed in garlic, lemon & artichokes      |    |

Chicken dishes include vegetables

# CARNE

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|--|--------------|
| Rib Eye Steak  | 30           |
| 12 oz Rib Eye steak grilled w/ fresh herbs   |              |
| Pork Chop Agro Dolce   | 25           |
| pan seared pork chop made in a spicy balsamic & cherry pepper reduction                            |              |
| Pork Chop Milanese   | 25           |
| thinly pounded breaded pork chop topped w/ arugula, shallots & tomatoes in light balsamic dressing |              |
| Veal Parmigiana  | 27           |
| veal cutlets topped w/ fresh mozzarella & tomato sauce   |              |
| Veal Picatta   | 27           |
| veal medallions in a lemon, white wine & butter sauce w/ capers                                    |              |
| Rack of Lamb   | 1/2 Rack 23  |
| New Zealand lamb chops grilled w/ herbs  | Full Rack 35 |

Meat dishes include roasted potatoes & vegetables

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# PESCE

- |  |     |
|--|-----|
| Fish of the Day (WILD CAUGHT & SUSTAINABLE)                  | M/P |
| PREPARED: grilled/seared: Served in a white wine lemon sauce |     |
| Grilled Salmon   | 26  |
| Atlantic salmon char grilled w/ a lemon sauce                |     |
| Shrimp Parmigiana  | 28  |
| breaded shrimp topped w/ tomato sauce & fresh mozzarella     |     |
| Grilled Shrimp   | 28  |
| shrimp char grilled w/ garlic, olive oil & herbs             |     |
| Stuffed Shrimp   | 30  |
| shrimp stuffed w/ fresh creamy crab meat, in a lemon sauce   |     |

Fish dishes include rice & vegetables

# VEGETAL

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|--|----|
| Eggplant Parmigiana  | 24 |
| baked eggplant layered w/ mozzarella & tomato sauce              |    |
| Eggplant Rollatini   | 24 |
| sliced eggplant "rolled" w/ ricotta & topped w/ fresh mozzarella |    |

Vegetable dishes include mesclun salad

# CONTORNI

- |                   |    |               |    |
|-------------------|----|---------------|----|
| Roasted Potatoes  | 8  | Vegetables    | 8  |
| Sautéed Spinach   | 8  | Broccoli Rabe | 10 |
| Side of Meatballs | 14 | Garlic Bread  | 6  |