



Executive Chef - *Francesco Perone*

081 PIATTI D'AUTORE

For One - 30 | For Two - 50

Forma di Parmigiano Cacio e Pepe
An authentic Italian dish, with creamy cheese and black pepper

ANTIPASTI

Pork Ribs (5)	23
Slow cooked in a tomato sauce	
Mozzarella in Carrozza	(2) 18 / (4) 23
Lightly breaded with melted mozzarella and prosciutto Di Parma	
Potato Croquette (2)	18
Lightly breaded with melted mozzarella ham and with a side fresh tomato sauce	
Eggplant Parmigiana	21
Fried breaded eggplant layered with mozzarella served with a side fresh tomato sauce, slowly baked	
Baked Clams Oreganata (12)	(6) 14 / (12) 24
Polpette di Vitello	22
Meatballs, tomato sauce, ricotta	
Fried Calamari	22
choice of lung, pao, marinara or arrabiatta	
Tuna Avocado Tower	25
Tuna tower over sliced cucumber, avocado and seaweed salad	
Grill Octopus Salad	27
Served with grill peppers red onions and olives in lemon dressing	
Seafood Salad	30
Shrimp, calamari, seppia, octopus, olives, cherry tomato, celery in lemon garlic vinaigrette	
Grilled Calamari	20
Grilled calamari tossed in EVOO, garlic and lemon	
Salami and Cheese Platter	30
Prosciutto, soppressata, mortadella, Provolone, parmigiano reggiano and pecorino. Served with olives, artugula, almonds, honey and bruschetta	
Antipasto Dell' Orto	18
Grilled zucchini, grilled eggplant, eggplant caponata and roasted peppers add cheese 6- add'l, add prosciutto 14 add'l	

INSALATE

Otono Salad	20
Mix greens salad, avocado, walnuts, green apple, cherry tomato, Gorgonzola, cucumber in red vinaigrette	
Crispy Arrugula Salad	20
Artugula, apple, cucumber, goat cheese, pecans, crispy prosciutto in a balsamic dressing	
Caesar Salad	20
Served in a cheese basket	
Artichoke Salad	20
Artichoke, artugula, olives, peppers, goat cheese, mixed green tomato, crispy prosciutto in a balsamic dressing	
Chi Salad	20
Mixed green salad, strawberries, mandarin oranges, caramelized walnuts, port wine pears and gorgonzola cheese in a raspberry dressing	
Grilled Chicken Peach Salad	25
Mix green salad, chicken, peach, red onions, corn, goat cheese, in a shallot vinaigrette	
Watermelon Cheese Salad	20
Served in a balsamic dressing	
Shrimp Avocado Salad	25
Iceberg lettuce, cucumbers, avocado, red onion, corn with blackened shrimp	

WOOD FIRED OVEN PIZZA

Margherita - Fior di latte mozzarella, basil, EVOO	20
Bianca Ricotta and Truffle - Mozzarella, ricotta and truffle oil	22
Meatball - Tomato, mozzarella and meatball	22
Quattro Stagione - Cappicola, mushrooms, anchovies, black olives	22
Funghi - Mozzarella, shitake mushrooms and tomato sauce	22
Prosciutto and Arugula - Tomato, mozzarella, prosciutto, arrugula	22
Roasted Peppers and Crumbled Sausage	22
Tomato, mozzarella, roasted peppers & sausage	
Gorgonzola and Speck	22
Eggplant Parmigiana	25
Chicken Alla Vodka	25

PASTA e RISOTTI

Tagliatelle ai Funghi Porcini	26
Saute shallots and mushrooms in light creamy sauce topped with crispy speck	
Cavatelli al Forno	26
Baked with crumbled sausage, mozzarella in a tomato sauce	
Cavatelli Alla Norma	27
Eggplant, cherry tomatoes, basil and fresh mozzarella	
Rigatoni alla Bolognese	26
Rigatoni served in veal bolognese sauce	
Pasta al Nero di Seppia	32
Seafood bolognese sauce, chopped calamari, scallops and clams	
Penne Alla Grappa	26
Served with chicken, broccoli, prosciutto in a creamy vodka sauce, wrapped in aluminum foil	
Spaghetti alle Vongole (red or white)	28
Fresh clams sautéed with garlic and wine finish with smashed plum tomato	
Paccheri Broccoli e Salsiccia	26
Sauté broccoli rabe with your choice of sweet or hot sausage served in garlic and oil	
Risotto con Gamberi e Asparagi in a creamy sauce	30
Risotto ai Frutti Di Mare (seafood)	30
Risotto ai Funghi Porcini	30

CARNE • PESCE • POLLO

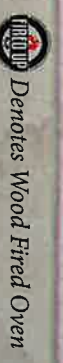
Grilled Chicken with Broccoli Rabe	27
Two pieces grill chicken served with broccoli rabe	
Zucchini Linguini	30
(3) Shrimp over zucchini linguini served in red tomato sauce	
Chicken Scarpariello Bone-In	39
Bone -in chicken in a light garlic lemon sauce, served with sausage, peppers, onions and potatoes	
Chicken Piccata	33
Served in a lemon butter sauce with capers and artichoke with a side of garlic mashed potato	
Drunken Chicken	36
Panko breaded cutlets topped with fried eggplant, prosciutto di parma, fresh mozzarella cheese topped with a vodka sauce and served with garlic mashed potatoes	
Chicken Congnac	33
Shallot crusted chicken breast served with sauteed spinach and whipped maple sweet potatoes	
Pan Seared Salmon	44
Served in a scampi sauce with shrimp, asparagus and garlic mashed potatoes	
Maple Glazed Salmon	40
Roasted salmon, roasted finger potatoes and sauteed french beans	
Classic Chicken Parmigiana	30
Served with mashed potatoes	
Branzino Oreganata	40
Two fillet of branzino served in oreganata sauce with broccoli rabe and roasted potato	
16 oz Grilled Pork Chop	51
Grilled to perfection, served with roasted peppers and potatoes	
16 oz Grilled Prime Rib	57
Grilled and finished in brick oven (choose two sides)	
16 oz Wood Fired NY Strip Steak	51
Served with sauteed spinach and garlic mashed potatoes	
14 oz Veal Chop Milanese	51
With arugula, cherry tomato and shaved parmigiano in a balsamic glaze	

ADD ON to any salad or entree - Chicken Cutlet (1) 9 • Shrimp (3) 12
Steak (4oz.) 12 • Salmon (4oz.) 12

CONTORNI 12 - Asparagus • Mashed Potatoes • Roasted Potatoes
Broccoli Rabe • Escarole and Beans

DOUCE - 12 - Cannoli • Home Made Italian Cheese Cake • Sfogliatelle
Home Made Tiramisu • Zeppole • Fresh Fruit • Nutella Pizza

Consumer Information: Consuming raw or undercooked seafood, shellfish, poultry, meats or eggs may increase your risk of food borne illness



Denotes Wood Fired Oven