

ANTIPASTI

Shishito Green Peppers Served with extra virgin olive oil	16
Pork Ribs (5) Slow cooked in a tomato sauce	16
Mozzarella in Carrozza Lightly breaded with melted mozzarella and prosciutto	17
Potato Croquette Lightly breaded with melted mozzarella ham and mozzarella with a side fresh tomato sauce	15
Eggplant Parmigiana Fried breaded eggplant layered with mozzarella with a side fresh tomato sauce, slowly baked	15
Baked Clams Oreganata (12)	21
Polpette di Vitello Meatballs, tomato sauce, ricotta	22
Frittura Mista Calamari, shrimp, zucchini, served with a side of marinara sauce	24
Tuna Avocado Tower Tuna tower over sliced cucumber and seaweed salad	23
Fried Zucchini Flowers (3) Stuffed with mascarpone ricotta	22
Grill Octopus Salad Served with grill peppers red onions and olives in lemon dressing	24
Seafood Salad Shrimp, calamari, seppia, octopus, olives, cherry tomato, celery in lemon garlic vinaigrette	24
Calamari Arrabbiata Fried calamari served in a spicy marinara sauce	16
Grilled Calamari Grilled calamari tossed in EVOO, garlic and lemon	18
Salumi and Cheese Platter Prosciutto, soppressata, mortadella, Provolone, parmigiano reggiano and pecorino. Served with olives, arugula, almonds, honey and bruschetta	30

INSALATE

Otono Salad Mix greens salad, avocado, walnuts, green apple, cherry tomato, gorgonzola, cucumber in red vinaigrette	17
Crispy Arugula Salad Arugula, apple, cucumber, goat cheese, pecans, crispy prosciutto in a balsamic dressing	17
Caesar Salad Served in a cheese basket	17
Artichoke Salad Artichoke, arugula, olives, peppers, goat cheese, mixed green tomato, crispy prosciutto in a balsamic dressing	17
Chi Salad Mixed green salad, strawberries, mandarin oranges, caramelized walnuts, port wine pears and gorgonzola cheese in a raspberry dressing	17
Grilled Chicken Peach Salad Mix green salad, chicken, peach, red onions, corn, goat cheese, in a shallot vinaigrette	21

CORTORNI - 12

Asparagus • Mashed Potatoes • Roasted Potatoes
Broccoli Rabe • Escarole and Beans



Executive Chef - *Francesco Perone*



081 PIATTI D'AUTORE

For One - 30 | For Two - 50

Sunday Sauce (Not Gravy) Pork ribs, sausage, braciola and meatballs over rigatoni in tomato sauce
Forma di Parmigiano Cacio e Pepe An authentic Italian dish, with creamy cheese and black pepper
Cavatelli Alla Norma Eggplant, cherry tomatoes, basil and fresh mozzarella
Paccheri Amatriciana Tossed in our cheese wheel with pancetta and onions in tomato sauce

WOOD FIRED OVEN PIZZA

Margherita Fior di latte, 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, shiitake mushrooms and tomato sauce	22
Prosciutto and Arugula Tomato, mozzarella, prosciutto, arugula	22
Roasted Peppers and Crumbled Sausage Tomato, mozzarella, roasted peppers & sausage	22
Gorgonzola and Speck	22

SOUP

Pasta e Fagioli	14
Lobster Bisque	14
Scarole e Fagioli	14
Broccoli	14

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

A 3.99% fee will apply to all credit card and debit card charges • This fee can be avoided by paying in cash

PASTA e RISOTTI

Tagliatelle ai Funghi Porcini Sauté shallots and mushrooms in light creamy sauce topped with crispy speck	23
Cavatelli al Forno Baked with crumbled sausage, mozzarella in a tomato sauce	23
Gnocchi con Salsiccia e Asparagi Sauté sausage, asparagus served in garlic and oil sauce topped with parmigiano	24
Rigatoni alla Bolognese Rigatoni served in veal bolognese sauce	24
Tagliolini Freschi Prepared in a short rib mushroom tomato sauce	25
Specialità dello Chef Francesco Linguini with arugula pistachio pesto topped with crispy speck	24
Pasta al Nero di Seppia Seafood bolognese sauce, chopped calamari, scallops and clams	27
Penne Alla Grappa Served with chicken, broccoli, prosciutto in a creamy vodka sauce, wrapped in aluminum foil	24
Spaghetti alle Vongole (red or white) Fresh clams sautéed with garlic and wine finish with smashed plum tomato	2
Orecchiette Broccoli e Salsiccia Sauté broccoli rabe with your choice of sweet or hot sausage served in garlic and oil	25
Risotto con Gamberi ed Asparagi in a creamy sauce	25
Risotto ai Frutti Di Mare (seafood)	25
Risotto Gamberi e Capesante in Saffron Sauce	25
Risotto ai Funghi Porcini	25

CARNE • PESCE • POLLO

Grilled Chicken with Broccoli Rabe Two pieces grill chicken served with broccoli rabe	25
Zucchini Linguini Shrimp over zucchini linguini served in red tomato sauce	27
Chicken Scarpariello Bone-In Whole pieces of chicken in a light garlic lemon sauce, served with sausage, peppers, onions and potatoes	34
Chicken Piccata Served in a lemon butter sauce with capers and artichoke with a side of garlic mashed potato	27
Chicken Cacciatore Bone-in chicken prepared in a mushroom tomato sauce	
Pan Seared Salmon Served in a scampi sauce with shrimp, asparagus and garlic mashed potatoes	38
Classic Chicken Parmigiana Served with masted potatoes	30
Branzino Oreganata Two fillet of branzino served in oreganata sauce with broccoli rabe and roasted potato	38
16 oz Grilled Pork Chop Grilled to perfection, served with roasted peppers and caramelized onions	47
16 oz Grilled Prime Rib Grilled and finished in brick oven (choose two sides)	52
16 oz Wood Fired NY Strip Steak Served with sautéed spinach and garlic mashed potatoes	42
14 oz Veal Chop Milanese With arugula, cherry tomato and shaved parmigiano in a balsamic glaze	47

DOLCE - 12

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