



Dinner Menu

ANTIPASTI

Truffled Mac & Cheese Bites <i>Lemon Dijon Dip, Parmigiano Reggiano</i>	\$14
Fried Burrata for Two <i>Crispy Fried Burrata with Spicy San Marzano Tomato Sauce</i>	\$25
Whipped Ricotta Crostini <i>Charred Bread, Homemade Whipped Ricotta, Garlic</i>	\$14
Meatballs <i>Housemade Blend of Beef Pork & Veal, San Marzano Tomato Sauce, Whipped Ricotta Pecorino</i>	\$14
Crispy Calamari <i>Lemon, Basil, Peperoncini Aioli</i>	\$15
Charred Octopus <i>Slow Dry Braised, Then Charred, EVOO, Roasted Red Pepper Puree, Fingerling Potatoes</i>	\$23
Charcuterie Board for Two <i>Artisanal Selection of Meats & Cheeses</i>	\$28
Spicy Mussels Marina <i>PEI Mussels, Nduja, San Marzano Tomatoes, Basil</i>	\$15
Polenta Fries <i>Crispy Fried Polenta, Tossed in Pecorino, Herbs</i>	\$14
Burrata <i>Heirloom Tomatoes, Strawberries, Prosciutto Di Parma, Basil</i>	\$17

PRIMI

gluten free options available (\$5 upcharge)

Pappardelle Bolognese <i>Veal, Pork, Slow Cooked With Italian Soffritto, Pecorino</i>	\$20
Fettuccine With Nduja & Shrimp <i>Calabrese Nduja, Shrimp, White Wine</i>	\$23
Homemade Lasagna <i>Fresh Pasta Sheets, Bechamel, Bolognese, Fresh Mozzarella, Finished in Our Wood Oven</i>	\$25
Chicken Parm With Fresh Rigatoni <i>Panko Crusted Chicken Breast, San Marzano Tomatoes, Fresh Mozzarella, Basil</i>	\$25
Spicy Rigatoni Vodka <i>Rigatoni, Fresh Whipped Ricotta, Calabrian Chilies</i>	\$21
Gnocchi Black Truffle Cream <i>Black Truffle, Wild Mushrooms, Panna</i>	\$25
Seafood Ravioli <i>Lobster, Scallop, Shrimp Stuffed Ravioli. Cherry Tomatoes, Vodka Sauce, Basil</i>	\$28
Carbonara <i>House Made Spaghetti, Guanciale, Pecorino, Pepper, Parsley, Egg Yolk</i>	\$21
Linguini Frutti Di Mara <i>Mussels, Shrimp, Calamari, San Marzano Tomatoes, Basil</i>	\$25

INSALATE

Caesar Salad <i>Gem Lettuce, Parmesan, Boquerones, Croutons, Caesar Dressing</i>	\$14
Watermelon Salad <i>Fresh Watermelon, Heirloom Tomatoes, Mint, Ricotta Salata</i>	\$15
Artisanal Salad <i>Leaf Lettuce, Ricotta Salata, Castelvetrano Olives, Figs, Pistachios, Sherry Shallot Vinaigrette</i>	\$15

PIZZE

gluten free options available (\$5 upcharge)

Margherita <i>San Marzano Tomatoes, Fior Di Latte, Basil</i>	\$16
Hell-Gates Boy Pizza <i>San Marzano Tomatoes, Nduja, Calabrian Chili, Whipped Ricotta, Basil</i>	\$19
Spicy Sopressata <i>Alps Spicy Sopressata, Sweet Sausage, Vodka Cream, Caciocavallo</i>	\$19
Truffle Prosciutto Pizza <i>Prosciutto Di Parma, Wild Mushrooms, Fiordilatte, Ricotta, White Truffle Oil</i>	\$19
Vodka "Upside Down" Pie <i>Fresh Mozzarella, Caciocavallo, Double Reduced Vodka Sauce, Pecorino, Basil</i>	\$19
Pepperoni Hot Honey <i>Marinara, Fresh Mozzarella, Pepperoni, Hot Honey</i>	\$19

SECONDI

Filet of Branzino <i>Pan Seared Branzino, Stone Ground Polenta, Salsa Verde</i>	\$27
Nicky Santoro's Veal Parm For Two <i>Panko Crusted Veal Chop, Vodka Sauce, Caciocavallo, Calabrian Chili, Fried Basil, Served With Spaghetti</i>	\$90
Coffee Crusted Skirt Steak <i>Skirt Steak Covered In Homemade Espresso Rub, Glazed Cipollini Onions, Fingerling Potatoes</i>	\$32

DOLCI

Tiramisu <i>Mascarpone, Lady Fingers, Espresso</i>	\$11
Lemon Ricotta Cake <i>Lemon Butter Glaze, Strawberry Puree, Basil</i>	\$11

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness