



LUNCH

ANTIPASTI

BABY POLPO (OCTOPUS)

Roasted in our Brick Oven with Cherry Tomatoes & Fresh Chili - 23 (G)

SEAFOOD SALAD

Octopus, Shrimp & Calamari with Fresh Parsley E.V.O.O. & Lemon - 19 (G)

NONNA'S MEATBALLS

Veal, Beef & Pork Meatballs, D.O.P. San Marzano Tomato Sauce & Scoop of Ricotta - 10

P.E.I. MUSSELS

Served in Nonna's Casserole with Red or White Sauce - 12 (G)

FRIED CALAMARI

Served with a San Marzano Tomato Sauce -12

BURRATA

Served with Seasoned Tomatoes & Red Onions -12 (G)

BAKED CLAMS

8 per order -12

ARTICHOKES

Long Stem Baby Artichokes Oreganato Style -16

EGGPLANT NAPOLEON

Oven Roasted Breaded Eggplant with Fresh Mozzarella & Tomato Sauce -12

WOOD FIRED ROASTED WINGS

Roasted Chicken Wings marinated in Lemon & Garlic with Caramelized Onions - 14 (G)

SPIEDINI ALLA ROMANO

Layered Fried Mozzarella in our Special Caper Sauce -12

ZUPPA & INSALATA

LEMON SHRIMP SALAD

Fresh Shrimp Marinated & Sauteed, Nestled Over Our Fresh Tuscan Bean Salad - 17 (G)

CAESAR SALAD

Romaine Lettuce with Caesar Dressing & Parmesan Cheese - 12

BEET SALAD

Beets, Baby Arugula & Vermont Goat Cheese - 12

ICEBERG WEDGE

Iceberg Wedge with Red Onions, Tomatos, Bacon, Bleu Cheese Crumbles in a Bleu Cheese Dressing - 12 (G)

CHOPPED SALAD

Iceberg, Red Onions, Provolone, Genoa Salami, Black Olives, Chickpeas, Tomatoes in a light Balsamic Vinagarette - 12 (G)

KALE SALAD

Mango, Blueberries, Candied Pecans, Roasted Pine Nuts with Salt, Pepper & E.V.O.O. - 12 (G)

PATRICIA'S SALAD

Mixed Greens, Tomatoes, Cucumbers, Olives, Onions & Roasted Peppers in a Balsamic Vinagarette - 10 (G)

Chicken - 5 • Shrimp - 8 • Steak - 8 • Salmon - 12

FRANKIE'S FAMOUS

Two Large Meatballs served with Crispy Romaine, Red Onion, Cherry Tomatoes, Pecorino Romano, Red Wine Vinagarette & Ricotta - 20

SOUP

Pasta Fagioli Cup - 5 • Bowl - 9

HEROS & FOCACCIA

TOSCANO

Grilled Chicken, Roasted Peppers, Fresh Arugula & Mozzarella - 12

CAESAR

Grilled Chicken, Romaine Salad, Homemade Caesar Dressing - 12

BRUSCO

Sausage & Peppers (San Gennaro Feast Style) - 12

CALABRESE

Grilled Chicken & Broccoli Rabe - 12

TONNO

Imported Italian Tuna, Red Onions, Capers & Arugula - 12

VEGETARIAN

Grilled Eggplant, Zucchini, Tomato, Portabella Mushrooms & Fresh Mozzarella - 12

PARMIGIANO

Meatball/Chicken/Veal/Eggplant/Shrimp (add -3) Tomato Sauce & Mozzarella - 12

BISTECCA

Sliced Ribeye, Onions, Mushrooms & Provolone Cheese - 15

PIZZE

All pizzas can be made gluten free (Supp \$2) (G)

MARGHERITA

Fresh Mozzarella & D.O.P. San Marzano Tomato with Basil - 14

MISS T'S PIE

Margherita with Fried Egplant and Ricotta - 16

UNCLE SAL

Prosciutto, Italian Long Hots & Fresh Mozzarella - 16

PARMA

Prosciutto di Parma, Baby Arugula, Shaved Parmesan Cheese & Cherry Tomatoes - 17

PATRICIA'S

Seasonal Fresh Figs, Fig Jam, Baby Arugula & Goat Cheese. Drizzled in Truffle Oil & Balsamic Reduction -17

LENNY SPECIAL

Four Cheeses - 16

DANCING PETE

Fresh Mozzarella, D.O.P. San Marzano Tomato, Calabrese Spicy Salami, Fresh Basil & Fresh Garlic - 16

VEGETARIAN

Mozzarella, Portobello, Zucchini, Eggplant & Tomatoes - 17

BRUSCO

Cauliflower, Fresh Mozzarella & Roasted Italian Seasoned Breadcrumbs - 16

COCO

Fresh Mozzarella & D.O.P. San Marzano Tomato with Basil, Pancetta & Sunny Side Eggs - 16

SCIORTINO

Fresh Mozzarella, Sausage & Broccoli Rabe - 16

MANCINO

Fresh Mozzarella & D.O.P. San Marzano Tomato with Basil, Sauteed Onions, Meatball & Ricotta - 17

EACH PIZZA IS MADE IN OUR 900°F WOOD BURNING BRICK OVEN & IS SERVED DIRECTLY FROM THE OVEN WHEN READY.

PASTA

PAPPARDELLE BOLOGNESE

Veal, Pork & Beef Meat Sauce over Homemade Pasta - 17

GNOCCI SORRENTINO

D.O.P. San Marzano Tomato & Burrata Mozzarella - 15

FIORETTI BOSCAIOLA

Stuffed Moneybag Shaped Pasta in a Mushroom & Pancetta Cream Sauce - 15

ORRECHIETTE

Sweet Italian Sausage & Broccoli Rabe in a White Wine Garlic Sauce - 16

SPAGHETTI & MEATBALLS

Veal, Pork & Beef Meatballs in our House Sauce - 15

LINGUINE ALLA VONGOLE

Red or White Clam Sauce - 17

PENNE ALLA NORMA

Fried Eggplant & Aged Ricotta Salata in a Grape Tomato Sauce -15

PENNE ALLA VODKA

House Tomato Sauce with Basil & a Touch of Cream -15

Whole Wheat or Gluten Free (G) Penne Available (Supp \$2)

PENNE ALLA BRUSCO

Chick Peas, Cauliflower, Pancetta & Toasted Bread Crumbs. With Garlic & Oil - 16

RIGATONI FRA DIAVOLO

Rigatoni with Shrimp, Spinach & Garlic in a Spicy Tomato Sauce - 19

LASAGNA

Layered Pasta & Mozzarella with Ricotta, Beef, Pork & Veal in San Marzano Tomato Sauce - 17

CARNE

CHICKEN SCARPARELLO

Bone in Organic Chicken, Baby Sausage, Sweet & Spicy Red Peppers - 20 (G)

POLLO - CHICKEN

Marsala /Francese/Parmigiano/Milanese - 20

VITELLO - VEAL

Marsala /Francese/Parmigiano/Milanese - 23

SKIRT STEAK

Served with Broccoli Rabe - 24 (G)

PESCE

SALMONE RIVIERA

Wild Salmon over Escarole in a Lemon Sauce with Cherry Tomatoes - 23 (G)

SHRIMP

Scampi/Oreganato/Francese over Spinach - 23  
Parmigiano over Spaghetti - 23

CONTORNI - 7

Broccoli Rabe (G)  
Brussel Sprouts with Pancetta (G)

Italian Long Hot Peppers (G)  
Roasted Potatoes

Truffle Parmesan Fries  
Sauteed Spinach (G)

Sauteed Asparagus (G)  
Potato Croquette (2)

(G) indicates a Gluten Free Dish. Consuming raw or undercooked meats, fish or shellfish may increase your risk of food-borne illness, especially if you have certain medical conditions.