

STARTERS

PROSCIUTTO & MOZZARELLA

Prosciutto di Parma & Buffalo Mozzarella 19

BURRATA

Arugula and Shaved Truffle 18

BRUSCHETTA di BURRATA

Burrata, Cherry Tomatoes, Basil, EVOO 17

PARMIGIANA

Eggplant, Tomato Sauce, Imported

Fior di Latte and Basil 15

FRIED CALAMARI & SHRIMPS

with Parsley and Lemon Aioli Sauce 14

ZUCCHINE SCAPECE

Zucchini with White Wine Vinegar,

Green Market Mint and Garlic 9

BRUSSELS SPROUTS

Pancetta, Pecorino Romano DOP and Parsley 11

SEAFOOD SALAD

Calamari, Octopus, Shrimp and Squid

in a Lemon Dressing 14

POLPO ALLA LUCIANA

Mediterranean Octopus Slowly Cooked in

San Marzano Tomato Sauce 15

SAUTÉED SHRIMP

with Cannellini Beans in a White Wine Sauce 12

ROASTED OCTOPUS

Served with Potatoes & Sautéed Yellow Peppers 18

MEATBALLS

Veal Meatballs in a Neapolitan Ragù Sauce 14

POTATO CROQUETTES

with Imported Smoked Mozzarella and Salame 10

SALADS

SHRIMP - ADD \$4 CHICKEN - ADD \$4

RUGHETTA

Baby Arugula, Cherry Tomatoes, Shaved

Parmigiano, Citrus Vinaigrette 10

AVOCADO

Avocado, Mesclun Greens, Oranges,

Red Onions, Cherry Tomatoes,

Lemon Vinaigrette 13

SPINACI*

Spinach, Mango, Pistachios, Golden Beets,

Goat Cheese, Balsamic Vinaigrette 12

*Dish contains nuts

MEDITERRANEAN

Romaine Lettuce, Tomatoes, Cucumbers,

Kalamata Olives, Red Onions,

Italian Tuna, Oregano, EVOO 15

CAPRESE

Mozzarella, Cherry Tomatoes,

Basil and EVOO 13



SALUMI & FORMAGGI

Imported Neapolitan Salame, Speck, Spicy

Soppresata, Prosciutto di Parma, Black

Truffle Moliterno, Asiago, Brie, Marinated

Vegetables, Focaccia Bread 26

SPAGHETTONI AL POMODORO

Artisanal Spaghetti from
Pastificio dei Campi, with "Piennolo"
Tomatoes from Mount Vesuvius 22

PASTA

SCIALATELLI ALLE VONGOLE

Sautéed Clams, Cherry Tomatoes, Garlic and Parsley 24

ZITI ALLA GENOVESE

Slow Cooked Onion Ragù with Veal 19

PACCHERI ALLE MELANZANE

Eggplant, Burrata and Pomodorini San Marzano 24

MAFALDINE AL RAGÙ NAPOLETANO

Slow Cooked Tomato Ragù with
Pork & Beef 19 Add Fresh Buffalo Ricotta + 3

GNOCCHI

We serve Artisanal Gnocchi made with
Organic Potatoes imported from Italy

BASIL PESTO*

Basil and Potatoes Gnocchi, Homemade Basil
and Pine Nuts Pesto 19

*Dish contains nuts

SORRENTINA

Potatoes Gnocchi, San Marzano Tomatoes,
Fresh Mozzarella, Basil 18

BLACK TRUFFLE

Porcini Mushrooms and Potatoes Gnocchi,
Black Truffle Sauce, Shaved Black Truffle 24

FRUTTI DI MARE

Potatoes Gnocchi, Sautéed Clams and Octopus,
Cherry Tomatoes, Garlic, Parsley 24

ENTREES

CHICKEN MILANESE

Served with Arugula and Cherry Tomatoes Salad 18

SALSICCE & FRIARIELLI

Homemade Italian Sausage & Sautéed Broccoli Rabe 20

MEDITERRANEAN BRANZINO

Served with Roasted Potatoes 24

VEAL SCALOPPINE

Served with Sautéed Green Beans
with Lemon 24 or Portobello Mushrooms 26

ribalta

PIZZA

PIZZA NAPOLETANA BIANCA (WHITE)

4 FORMAGGI

Mozzarella, Provolone, Gorgonzola,
Parmigiano Reggiano 17

PARMA

Mozzarella, Grape Tomatoes, Arugula, Prosciutto
di Parma, Shaved Parmigiano Reggiano 21

RIBALTA

Smoked Mozzarella, Italian Sausage, Broccoli Rabe 20

NOBILE

Mozzarella, Gorgonzola, Truffle Sauce,
Shaved Black Truffle 24

ZUCCHINE

Zucchini Pura, Burrata Cheese and Speck 19

VEGAN

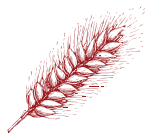
Artichokes, Broccoli Rabe, Eggplants, Peppers,
Mushrooms, Zucchini, Olives 19

CETARA

Piennolo Cherry Tomatoes, Burrata, Cetara
Anchovies, Gaeta Olives 21

NERANO

Smoked Mozzarella, Thin Sliced Zucchini, Mint 18



PIZZA IN PALA BIANCA (WHITE) 32

(For two people)

ZOLA

Radicchio, Sweet Italian Sausages,
Gorgonzola, Mozzarella, Truffle Oil

SALINA

Cherry Tomatoes, Buffalo Ricotta, Sicilian
Capers, Gaeta Olives, Mozzarella

PORCINI e PANCETTA

Porcini Mushroom, Pancetta, Mozzarella, Parsley

GLUTEN FREE AVAILABLE - ADD \$4
VEGAN CHEESE - ADD \$2

Prepared in Common Kitchen.
Cross Contamination May Occur.

MAKE YOUR OWN PIZZA

Create your own pizza by adding your
favorite toppings to:

MARGHERITA ROSSA

Tomato Sauce, Mozzarella, Basil 15

MARGHERITA BIANCA

Mozzarella, Basil 13

MARGHERITA STG

Tomato Sauce, Imported Fior di Latte
from Napoli, Basil 17

TOPPINGS (Maximum 3)

Extra Basil, Garlic, Onions 0.50

Black Olives, Sicilian Capers 1

Cherry Tomatoes, Boiled Eggs, Extra
Mozzarella, Fries 2

Grilled Peppers, Arugula, Eggplants,
Mushrooms, Broccoli Rabe, Zucchini,
Artichokes, Pancetta, Spicy Salame,
Italian Sausages, Gorgonzola, Ricotta,
Goat Cheese, Provolone, Hot Dog,
Pepperoni, Roasted Potatoes 3

Shrimp, Anchovies, Truffle Oil, Prosciutto di
Parma, Speck (Smoked Prosciutto),
Meatballs, Grilled Chicken, Prosciutto
Cotto (Ham), Buffalo
Mozzarella, Porcini Mushrooms 4

Shaved Black Truffle, Smoked Buffalo
Mozzarella, Burrata 6

PIZZA NAPOLETANA ROSSA (RED)

MARINARA

Basil, Garlic, Oregano 11

DOC

Buffalo Mozzarella, Basil 17

BRIGANTE

Mozzarella, Salame, Spicy Oil 18

CALZONE

Buffalo Ricotta, Imported Salame,
Mozzarella, Black Pepper 19

CAPRICCIOSA

Mozzarella, Mushrooms, Prosciutto Cotto,
Artichokes and Olives 19

PEPITO

Buffalo Mozzarella, Porcini Mushroom,
Shaved Parmigiano 19

BORBONE

Mozzarella, Eggplant, Hot Salame, Ricotta 19

AMERICANA

Mozzarella, Hot Dog & French Fries 18



PIZZA IN PALA ROSSA (RED) 32

(For two people)

CILIEGINO

Cherry Tomatoes, Basil, Mozzarella & topped
with Buffalo Mozzarella

NORMA

Eggplants, Cherry Tomatoes,
Parmigiano Reggiano, Mozzarella

VERDURE

Eggplants, Peppers, Zucchini, Radicchio,
Mozzarella

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