



PASTA FRESCA E SECCA – **FRESH AND DRIED PASTAS

****Ravioli con Anatra***

Comfit of duck leg ravioli, winter mushrooms ragu' 20

****Gnocchi di Castagne & Speck**

Chestnut gnocchi, cream of gorgonzola crispy smoked speck 16

Mezzi Paccheri alla Norma (vg)

Large tubular pasta, Italian eggplant, fresh tomato, shaved dried ricotta salata 13

Campanelle Salsiccie & Broccoli di Rape

Bell shaped pasta, pork sausage, Aleppo and red pepper, broccolirape, garlic comfit 13

Fettucine al Nero di Seppia*

Squid ink pasta, tiger prawns, calamari, mussels, clams, chili-garlic wine sauce 20

Bucatini Carbonara Roman Style

Thick tubular spaghetti, egg Yolk, parmesan cheese, house-made pancetta 14

**** Gnudi con Polpa di Granchio***

Ricotta gnocchi, MD crab meat, puree of broccoli flores 17

****Spaghetti con Vongole**

Spaghetti, little neck clams, garlic-comfit, EVOO, arugula, fennel pollen 15

****Cavatelli con Ragu di Agnello**

Cavatelli, Elysian Fields lamb ragu, mint oil, pecorino cheese 16

****Spaghetti Pomodoro**

Spaghetti, tomato comfit, fresh basil (vg) (vg) 10 (Add-2- Meatball) 15

Risotto of the Day (MP)

PORTATA PRINCIPALE – ENTRÉE

Salmone e Puntarelli *

Salmon, fregola, tomato comfit, peppers, Pistachio pesto, broccolirape, pepper coulis 17

Lombatello di Manzo (gf)*

Hanger steak, fingerling potatoes, carrots, mushrooms, kale, Barolo & truffle demi glaze 19

Filletto di Branzino (gf)*

Sea Bass, fennel, carrots, preserved oranges, Castelvetro olives, Sicilian salmoriglio 15

Pollo con Funghi & Florio Marsala *

Chicken breast, mushrooms, Marsala au-jus, Fingerling potatoes, carrots, lacinato kale 15

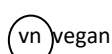
Eggplant Parmigiana con Spaghetti Pomodoro 15

Eggplant, tomato sauce, basil, breadcrumbs, Parmigiano Reggiano, & Spaghetti Pomodoro

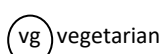
Scaloppine di Vitello-Funghi & Marsala or Lemon Cappers

Veal Scaloppini, mushrooms, Fingerling potatoes, carrots, lacinato kale 18

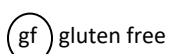
Mangia Bene Vivi Bene // Eat Well Live Well



vegan



vegetarian



gluten free
2.00 additional fee



whole wheat upon request

*Consuming raw or undercooked poultry, seafood, shellfish, and eggs may increase risk of foodborne illness

**Fresh pasta



LUNCH MENU

ZUPPA E INSALATE - SOUPS AND SALAD

Soup of the day MP

Caprese Puglia Burrata (vg\gf)
*Puglia burrata, heirloom tomatoes, basil oil,
Flakes of sea salt, burrata cheese 13*

Classic Caesar Salad (vg) *
*Hearts of Romaine, Caesar dressing,
egg yolk, parmiggiano crostini 8*

**Add Shrimp 6 - Salmon 8
Steak 8 - Chicken 6**

ANTIPASTI- WARM AND COLD APPETIZERS

Cavolini di Bruxelles croccante (vg)
*Crispy Brussels sprouts, beet puree,
roasted pistachios 9*

Cozze alla Messinese*
*PEI Mussels, saffron fennel broth, Spanish
Chorizo, Grilled rustic ciabatta 11*

MD Oysters Fried or Raw *
*Raw Oysters on the half shell W/ Mignonette &
Cocktail sauce 6 \$15 -12 \$ 28*

Tonno Crudo
Tuna tartare, capers, olives, shallots 14

Polipetti dai scogli (gf)
*Braised octopus, arugula, shaved fennel,
Squid ink emulsion 12*

Olive Fritte (vg)
*Mediterranean olives sautéed with lemon,
garlic, fennel, served warm 7*

Salmon Nicoise Salad
*Pan seared salmon, cerignola olives,
broccolini, fingerling potatoes, tomato
confit, shallots, and artisan lettuce 16*

CHEF'S SELECTION OF THREE, ASSORTED CHEESES & MEAT 3 \$ 14- 5\$ 20

Arugula con Finocchietto (vg)
*Shaved Fennel, arugula, orange
Segments, shallot vinaigrette 8*

Insalata di Barbabietole (vg) (vn)
*PA Tuscarora Farm heirloom roasted beets,
Shaved ricotta salata, orange segment,
House made chips 10*

Pepperoni Siciliani (vn) (vg) (gf)
*Grilled Sicilian red peppers, Pantellaria cappers,
fresh basil, garlic comfit 7*

Gamberoni Grigiati *
*Pan seared tiger prawns, roasted whole tomato,
Castelvetrano olives, grilled crostini bread 13*

Calamari Fritti*
*Butter milk marinated Fried calamari,
espellete, house made tomato sauce 11*

Polpettine di Carne
*Beef and pork meatballs, pomodoro,
CT Calabro rosemary-ricotta cheese 8*

Arancini al Telefono
*Risotto rice balls, stuffed with basil pesto &
parmiggiano reggiano cheese 7*

PANINI - SANDWICHES (SERVED WITH A MIX GREEN SALAD AND HOMEMADE FRIES)

Chicken Panino Milanese *

Chicken breast Milanese style, provolone, shaved fennel & arugula salad 10

Caprese Sandwich (vg)

Mozzarella cheese, heirloom tomatoes, arugula, basil, pesto, on Italian bread 9

Crabcake Sandwich

Jumbo lump crabcake, preserved lemon aioli, tomatoes, lettuce, on olive oil bun 15

Hamburger

Ground beef, sundried tomato aioli, bacon, caramelized onion, cheddar, on olive oil bun 11

Meatball Sandwich

Beef & pork meatballs, marinara, parmesan, & mozzarella cheese 8