FOCACIA | 8  
coarse sea salt, pecorino, extra virgin olive oil, rosemary

POT OF MUSSELS | 20  
sautéed mussels in a spicy marinara sauce

POT OF CLAMS | 28  
sautéed clams in a spicy marinara sauce

MIXED POT | 28  
sautéed clams & mussels in a spicy marinara sauce

POLPETTE DI NONNA | 16  
meatballs, ricotta, pecorino, tomato sauce

SHRIMP OREGANATA | 22  
(8 pcs) with seasoned breadcrumbs, herbs, white wine

BAKED CLAMS | 20  
(12 pcs) Little neck clams prepared oreganata style

FRESH MOZZARELLA | 21  
homemade with roasted peppers, oven-roasted tomatoes, prosciutto San Daniele, olives

FRIED ZUCCHINI | 16  
Breaded and lightly fried with marinara sauce

FRIED CALAMARI | 20  
flored and lightly fried served either arrabbiata or with a side of spicy tomato sauce

EGGPLANT PARMIGIANA | 16  
traditionally made with tomato sauce & mozzarella

ITALIAN EGG ROLLS | 17  
broccoli rabe, sweet sausage, sun-dried tomato, ricotta, balsamic glaze

MOZZARELLA STICKS | 14  
(8 per order) house-made mozzarella with marinara dipping sauce

ARANCINE | 14  
(5 per order) fried rice balls with tomato sauce

SAUSAGE RING | 21  
thin sausage ring over sautéd broccoli rabe

TRUFFLE MAC & CHEESE | 20  
eellow pasta

SHRIMP "BEEPS" | 22  
breaded and fried shrimp tossed in a spicy tomato sauce over focaccia

GARLIC KNOTS | 12  
(6 pcs) rolled dough, tied in a knot & baked, with garlic, oil & cheese

CALAMARI & SHRIMP AGRODOLCE | 28  
floured and fried with a spicy and sweet sauce, pineapple nuts and golden raisins

DELLA CASA | 13  
spring mix, grape tomatoes, balsamic dressing, parmesan shavings

APPLE SALAD | 14  
romaine, crumbled blue cheese, apples, walnuts, apple vinaigrette

CAMPANIA SALAD | 14  
baby arugula, goat cheese, walnuts, champagne vinaigrette

BEEF SALAD | 16  
Red and yellow beets with mixed greens, fried goat cheese, lemon vinaigrette, drizzled balsamic fig reduction, shaved fennel, pineall nuts

PEAR & GORGONZOLA SALAD | 16  
Boston Bibb lettuce with red wine, poached pears, candied walnuts, gorgonzola cheese, honey balsamic dressing, red wine reduction

CAESAR SALAD | 14  
romaine, parmesan reggiano, anchovy dressing

CARCIOFI SALAD | 14  
artichokes, arugula, olives & shaved parmiagano with lemon vinaigrette

GRILLED CALAMARI SALAD | 20  
over mixed greens with chopped red onion, tomato, basil, lemon-mustard vinaigrette

RAW BAR

LITTENEG CLAMS | 1/2dz 9 • dz 18

SHRIMP COCKTAIL | 4 per order • 20

OYSTERS EAST COAST | 1/2dz 22 • dz 44

OYSTERS WEST COAST | 1/2dz 24 • dz 48

LOBSTER COCKTAIL | 4oz 22 • 8oz 44

SEAFOOD TOWER DI CAMPANIA | 75 • 150  
(clams, oysters, shrimp, lobster cocktail)

FRIED CHICKEN WINGS  
(your choice of mild or spicy)  
5 wings | 8.75
10 wings | 17.50
15 wings | 26.25
20 wings | 35

Grilled Chicken $7 • Blackened Chicken $7 • Grilled Shrimp $9 • Blackened Shrimp $9
Grilled Calamari $9 Blackened Calamari $9 • Tuna $12 • Blackened Tuna $12
<table>
<thead>
<tr>
<th>FRESH PASTA</th>
<th>PASTA</th>
<th>DRY PASTA</th>
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<tbody>
<tr>
<td>LOBSTER RAVIOLI</td>
<td>30</td>
<td>tomato sauce, touch of cream, chopped shrimp, pecorino romano</td>
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<tr>
<td>HANDB ROLL CAVETTELI</td>
<td>26</td>
<td>roasted tomato sauce, sliced eggplant, fresh basil, shelled aged ricotta salata</td>
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<tr>
<td>BLACK LINGUINI ARRAVIATA</td>
<td>34</td>
<td>calamarri, shrimp, spicy crab-infused tomato sauce</td>
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<tr>
<td>GNOCCHI ITALIANA</td>
<td>30</td>
<td>buffalo ricotta gnocchi, tossed in a pesto sauce, over tomato sauce &amp; topped with fresh burrata</td>
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<tr>
<td>CHICKEN MALFADINE</td>
<td>26</td>
<td>egg battered chicken, spinach, shallots, cream sauce</td>
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<tr>
<td>PAPPARDELLE BOLOGNESE</td>
<td>24</td>
<td>parsley pappardelle, classic Italian meat sauce of veal, pork, and beef, touch of tomato</td>
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<tr>
<td>FIORETTI BOSCAIOLA</td>
<td>24</td>
<td>stuffed purse shaped pasta w/ mushrooms, peas and prosciutto in a tomato &amp; cream sauce</td>
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**ENTRÉES**

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<thead>
<tr>
<th>CHICKEN</th>
<th>VEAL</th>
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<tr>
<td>PARMIGIANA</td>
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<tr>
<td>MARSALA</td>
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<td>MILANESE</td>
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<td>ROMANO</td>
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<td>SCARPARIELLO</td>
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<td>CHICKEN AL LIMONE</td>
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<td>VALDOSTANA</td>
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<tr>
<th>MEAT</th>
<th>FISH</th>
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<tr>
<td>PAN-FRIED PORK CHOP SICILIANA</td>
<td>34</td>
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<tr>
<td>PRIME NY STRIP STEAK</td>
<td>49</td>
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<tr>
<td>PORK CHOP NAPOLETANA</td>
<td>38</td>
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</tbody>
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**SIDES**

| FRENCH FRIES | 8  | TRUFFLE FRIES | 12  |
| BROCCOLI RABE | 12  |
| BROCCOLI | 8  | ASPARAGUS | 8  |
| ROASTED POTATOES | 8  | SAUTÉED SPINACH | 10  |

**Specialties**

- **Fresh Pasta $5 • Whole Wheat $5 • Gluten Free $5**
- **Pizza Menu Available Upon Request**