



CREATE YOUR OWN PIZZA

Start with the Margherita (crushed tomato sauce, handmade mozzarella, basil) and the rest is up to you

MEDIUM 13" 14 LARGE 16" 17 CALZONE 13

PICK YOUR TOPPINGS

Cheese 3 each
 gorgonzola
 ricotta
 mozzarella
 fontina
 provolone
 smoked mozzarella

Vegetables 2.50 each
 bermuda onions roma tomatoes
 broccoli roasted peppers
 black olives roasted zucchini
 mushrooms sundried tomatoes
 roasted eggplant spinach
 brussel sprouts baby kale

Meat 3.50 each
 grilled chicken
 meatballs
 pepperoni
 pork sausage
 prosciutto
 pancetta

ARTISANAL PIZZAS

MEDIUM 13" 18

BOBBY V brussel sprouts, pork pancetta, gorgonzola & mozzarella cheese, alfredo sauce, balsamic reduction

FRANKIE spicy pork sausage, sundried tomato pesto, tomato sauce, basil & mozzarella

BIANCA house blend of cheeses topped with alfredo sauce

PIETRO smoked mozzarella, prosciutto & baby arugula, drizzled with truffle oil

VALENTINA mozzarella, olives, artichokes, caramelized onions, roasted grape tomatoes, spinach, & drizzled with truffle oil

TOMMY capicola ham, aged provolone, crushed red hot pepper, & tomato sauce

LUIGI tomato sauce, basil, & four cheeses

SHORT RIB tender short rib, caramelized onions, parmesan, bechamel truffle sauce

OUR ARTISANAL PIZZAS HAVE BEEN CAREFULLY CRAFTED AND CANNOT BE MODIFIED

• dough and sauce are made fresh daily • handmade mozzarella from Brooklyn • market fresh vegetables

PASTA FAGIOLI 6

navy and kidney beans, onions, carrots, celery, tomatoes, chicken broth and pasta

SOUP OF THE DAY 6

SMALL PLATES

SPICY CALAMARI & SAUSAGE 13.50

fried calamari sautéed with pork sausage and arugula in a spicy marinara sauce

FRIED CALAMARI 13

calamari rings and tentacles lightly fried served with marinara sauce

FRIED SMOKED MOZZARELLA 9.50

served with our homemade marinara sauce

STUFFED MEATBALLS 13

freshly ground beef and veal stuffed with fontina and topped with our marinara sauce

RISOTTO BALLS 11.50

stuffed with fontina cheese and basil served with marinara sauce

SALMON CARPACCIO 16

thinly sliced organic salmon, citrus dressing, arugula, served with crostini

SALADS

MISTA 9.50

mixed greens, grape tomatoes, carrots, black olives in our house dressing

ARUGULA 12

arugula, endive, radicchio, sundried tomatoes, shaved parmesan, in a honey olive oil and balsamic dressing

SICILIANA 14.50

mixed greens, mozzarella, roasted peppers, olives, capers, anchovies, carrots, grape tomatoes and artichokes, in our house dressing

KALE 13

baby kale, apple slices, cherry tomatoes, chopped pistachios, parmesan, in a lemon mustard balsamic

CAESAR 11.50

romaine lettuce, croutons, shaved parmesan, in our homemade caesar dressing

BEET 13.50

baby kale, spinach, gorgonzola, apricot, pistachio in a lemon mustard balsamic

ADD SAUTEED CHICKEN +6

SHRIMP +7

BRUNCH

DRINK SPECIAL 5

Mimosa, Bloody Mary, Champagne, Screwdriver

TIRAMISU FRENCH TOAST 12

layered challah bread with espresso soaked lady fingers topped with a khalua amaretto cinnamon cream

EGG WHITE FRITTATA 12

four egg whites mixed with zucchini, onions, tomatoes, rosemary, and thyme served with breakfast potatoes

SOUTH PHILLY SANDWICH 10

eggs, peppers, sausage, onions, provolone cheese served with a mixed green salad

CANNOLI PANCAKES 11

traditional pancakes lightened with mascarpone layered with cannoli filling and served with maple syrup

SAUSAGE OMELET 11

three egg omelet with spinach and sausage served with breakfast potatoes

HOLLANDAISE PIZZA 16

mozzarella, fontina, corn, bacon, spinach, topped with a hollandaise sauce

TRUFFLE & EGG PIZZA 16

asparagus, mascarpone, parmesan cheese, black truffle oil

BRUNCH SIDES 5

SAUSAGE

BREAKFAST POTATOES

BACON

TRUFFLE FRIES

CLASSICS

PARMESAN 18

breaded chicken breast, lightly fried and oven baked with mozzarella cheese in marinara sauce served with spaghetti

LIMONE 18

chicken tenders sautéed with lemon juice, capers, white wine and garlic served with cauliflower picatta

VILLAGGIO 18

chicken tenders sautéed with peppers, onions, spicy pork sausage in a white wine tomato sauce served with spaghetti marinara

LINGUINI CIELO 20

chicken breast & shrimp, sautéed with onions and garlic in a creamy tomato sauce

RIGATONI ALLA VODKA 15.50

blush sauce, red onions, pork panchetta, vodka, and parmesan cheese

EGGPLANT PARMESAN 15.50

breaded eggplant lightly fried topped with mozzarella in marinara sauce served with spaghetti marinara

VEAL MARSALA 24

veal cutlets sautéed in a marsala wine sauce with a blend of mushrooms sprinkled with pecorino cheese served with mushroom risotto

VEAL PARMESAN 24

breaded veal cutlet lightly fried and oven baked topped with mozzarella cheese in a marinara sauce served with spaghetti

RIGATONI BOLOGNESE 15.50

traditional meat sauce