

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

BURRATA CAPRESE 13

sliced vine ripe and yellow cherry tomatoes, fresh burrata cheese, basil and extra virgin olive oil

MUSSELS 14.50

PEI mussels sautéed in olive oil, garlic, white wine; choice of red or white sauce

FRIED SMOKED MOZZARELLA 9.50

served with marinara sauce

STUFFED MEATBALLS 13

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

RISOTTO BALLS 11.50

stuffed with fontina cheese and basil served with marinara sauce

OCTOPUS 18

grilled Portuguese octopus, served with a Kalamata olive salad and cannellini bean puree

SALMON CARPACCIO 16

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

SALADS

MISTA 9.50

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

ARUGULA 12

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

SICILIANA 14.50

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

KALE 13

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

CAESAR 11.50

romaine lettuce, croutons, shaved parmesan, homemade caesar dressing

BEEF 13.50

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

ADD TO ANY SALAD

GRILLED OR SAUTEED CHICKEN +6

GRILLED SHRIMP +7 ORGANIC SALMON +10

CHICKEN

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 fresh lemon, 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

BRICK OVEN PIZZA



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
spinach roasted eggplant
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, 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, béchamel 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



LINGUINI CIELO 20

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

RIGATONI ALLA VODKA 15.50

blush sauce, red onions, pancetta, vodka, and parmesan cheese

RIGATONI BOLOGNESE 15.50

traditional meat sauce

MIXED SEAFOOD PASTA 24

shrimp, calamari, chopped clams, and mussels in a spicy marinara sauce over linguini

EGGPLANT PARMESAN 15.50

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

SPAGHETTI MEATBALLS 15.50

in a traditional marinara sauce

FETTUCCINE CARBONARA 14.50

red onions, cream, peas, mushrooms, parmesan cheese, pancetta

GEMELLI ARUGULA 16.50

chicken sautéed with arugula in a parmesan white wine sauce

CHEESE RAVIOLI 15

Housemade in a blush cream sauce

LASAGNA BOLOGNESE 16.50

Housemade layered pasta with bolognese meat sauce, béchamel and parmesan cheese baked to perfection

RAVIOLI OF THE DAY

Ask your server for today's housemade selection

ZUCCHINI PASTA +4

GLUTEN FREE PENNE PASTA +2

CLASSICS

FISH

ORGANIC SALMON 26

organic salmon simply grilled topped with lemon, olive oil, and capers served with sautéed vegetables

BRANZINO 25

wild caught branzino over green lentils in a light lemon emulsion, garnished with crispy shallots

BLACK SEA BASS LIVOURNESE 28

pan seared black seabass and shrimp served over a tomato sauce, with olives, onions, capers, fennel and peppers

MEAT

VEAL MARSALA 24

veal cutlets sautéed in a marsala wine sauce with 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

SHORT RIB 25

tender short rib braised in red wine with au jus, served over risotto

SIDES

CAULIFLOWER PICATTA 7

MUSHROOM RISOTTO 8

ZUCCHINI PASTA MARINARA 7

TRUFFLE FRIES 7

PANCETTA BRUSSEL SPROUTS 10

SAUTEED VEGETABLES 7

SPAGHETTI MARINARA 6

FAMILY STYLE MENU

PARTIES OF 10 OR MORE

PICK 2 FROM EACH OF THE FOLLOWING : SMALL PLATES • SALADS • PIZZA • PASTA

Consuming raw or undercooked fish, eggs, or meat increases the risk of food borne illness. Please notify your server of any food allergies.

CRAFT COCKTAILS



SANGRIA 10

WE OFFER BOTH RED AND WHITE. RECIPES CHANGE SEASONALLY.
PLEASE ASK YOUR SERVER FOR DETAILS

MARY'S MULE 10

DEEP EDDY'S VODKA, FRESH LIME, ROSEMARY, GINGER BEER

TEQUILA BLOSSOM 11

SILVER TEQUILA, HIBISCUS SYRUP, FRESH LIME

LAVENDER LIMONADA 11

FABER CITRUS VODKA, LAVENDER SYRUP, FRESH LEMON

REAL MEN WEAR PINK 11

BLOOD ORANGE INFUSED GIN, ST. GERMAIN, BASIL SYRUP, FRESH LIME

DRAFT

KONA ISLAND LAGER6 LAGER, HAWAII 4.6%	VICTORY SUMMER LOVE6 GOLDEN ALE, PENNSYLVANIA 5.2%
GUINNESS7 IRISH DRY STOUT, IRELAND 4.2%	TROEG'S SUNSHINE PILSNER6 PILSNER, HERSHEY 4.5%
PERONI5 EURO PALE LAGER, ITALY 5.1%	RIVER HORSE SUMMER BLONDE5 BLONDE ALE, NEW JERSEY 4.5%
STELLA ARTOIS6 EURO PALE ALE, BELGIUM 5.0%	2SP BELLCRACKER7 DOUBLE IPA, PENNSYLVANIA 8.7%
FORGOTTEN BOARDWALK5 CREAM ALE, NEW JERSEY 5.5%	KENTUCKY BOURBON7 BLACKBERRY PORTER, KENTUCKY 8.3%
HOEGAARDEN5 BELGIAN WHITE, BELGIUM 4.9%	DESCHUTES FRESH SQUEEZED7 IPA, OREGON 6.4%
VICTORY HELLES LAGER6 GERMAN LAGER, PENNSYLVANIA 4.8%	STICKMAN BABY FACE5 PALE ALE, PENNSYLVANIA 5%
YARDS PHILADELPHIA6 PALE ALE, PENNSYLVANIA 4.6%	EVIL GENIUS STACY'S MOM6 IPA, PENNSYLVANIA 7.5%

BOTTLE

BIRRIFICIO LE BALADIN NORA10 HERB SPICED, ITALY 6.8%	CONSHOHOCKEN (16 OZ CAN)7 IPA, PENNSYLVANIA 6%
BIRRA MORETTI5 EURO PALE LAGER, ITALY 4.6%	CONSHOHOCKEN (16 OZ CAN)7 BLOOD ORANGE IPA, PENNSYLVANIA 6.7%
HEINEKEN5 EURO PALE LAGER, AMSTERDAM 5.0%	HALF ACRE DAISY CUTTER (16 OZ CAN) .7 AMERICAN PALE ALE, ILLINOIS 5.2%
PILSNER URQUELL5 CZECH PILSENER, CZECH REPUBLIC 4.4%	THOMAS CREEK HONEY SUCKLE5 SAISON, SOUTH CAROLINA 4.2%
MILLER LITE5 LIGHT LAGER, WISCONSIN 4.17%	SOUTHERN TIER PILSNER (12 OZ CAN) ...5 GERMAN PILSNER, NEW YORK 5.5%
AMSTEL LIGHT5 LIGHT LAGER, AMSTERDAM 3.5%	LANCASTER WILKUM6 WHITE ALE, PENNSYLVANIA 5%
COORS LIGHT5 LIGHT LAGER, COLORADO 4.2%	CRISPIN (BLACKBERRY)5 CIDER, MINNESOTA 5.0%
ALLAGASH WHITE7 WITBIER, MAINE 5.0%	CRABBIES GINGER BEER5 HERBED/SPICED, SCOTLAND 4.0%
YUENGLING5 AMBER/RED LAGER, PENNSYLVANIA 4.4%	HARPOON (12 OZ CAN)5 AMBER ALE, MASSACHUSETTS... 5.7%
CORONA EXTRA5 AMERICAN ADJUNCT LAGER, MEXICO 4.6%	BREWFIST BUROCRACY10 ITALIAN IPA, ITALY 6%
GOOSE ISLAND 3125 PALE WHEAT ALE, CHICAGO 4.2%	BUCKLER5 NA, NETHERLANDS
DARK HORSE6 AMBER, MICHIGAN 5.5%	EVIL GENIUS.HOORAY SPORTS!6 IPA, PENNSYLVANIA... 6.5%
ANGRY ORCHARD CRISP APPLE6 HARD CIDER, OHIO... 5%	YARDS LOVE STOUT6 ENGLISH STOUT, PENNSYLVANIA 5.5%
DOGFISH HEAD 60MIN6 IPA, DELAWARE... 6%	GREAT SOUTH BAY BLOOD ORANGE6 PALE ALE, NEW YORK.. 5%
CLOWN SHOES CLEMENTINE5 WITBIER, MASSACHUSETTS... 6%	NEW PLANET (GLUTEN FREE)6 BLONDE ALE, COLORADO 5%
DOCK STREET RYE5 RYE IPA, PENNSYLVANIA 7.2%	PEAK ORGANIC FRESH CUT5 PILSNER, MAINE 4.7%

HAPPY HOUR

MONDAY-FRIDAY 5P-7P

SUNDAY 12P-4P

AVAILABLE AT THE BAR & HIGH TOPS

WHITE WINE

PINOT GRIGIO GABBIANO LA PROMESSA, ITALY9..... 32
CHARDONNAY WILLIAM HILL, CALIFORNIA 10..... 38
SAUVIGNON BLANC CROSSINGS, NEW ZEALAND..... 11 40
RIESLING URBAN-HOF, GERMANY.....9..... 36
WHITE BORDEAUX CHATEAU GILLET, FRANCE..... 10..... 38
CHARDONNAY (UN-OAKED) FANTINI, FARNESE, ITALY 10..... 38
CHARDONNAY RAMEY, RUSSIAN RIVER 75

SPARKLING & ROSE

PROSECCO FURLAN, ITALY 10..... 38
CAVA BRUT ROSE SEGURA VIUDAS, SPAIN 11 44
MOSCATO ANNO DOMINI, ITALY.....10.....40
CHAMPAGNE TAITTINGER, FRANCE 75
ROSE JEAN LUC COLUMBO, FRANCE..... 11 44

RED WINE

PINOT NOIR CLOUD BREAK, CALIFORNIA 10.....38
CABERNET SAUVIGNON GRAYSON CELLARS, CALIFORNIA12..... 48
MALBEC NIETO SENETINER, ARGENTINA 11 42
MERLOT WATERBROOK, WASHINGTON 11.....42
CHIANTI CLASSICO RISERVA, GABBIANO, ITALY.....11.....42
MONTEPULCIANO D'ABRUZZO TESTA, ITALY11.....44
SANGIOVESE ROCCO, TOSCANA, ITALY.....10.....38
PINOT NOIR LA CREMA, MONTEREY, CALIFORNIA (2014)..... 60
MERLOT HALL, NAPA, CALIFORNIA (2010) 75
MALBEC LA POSTA PIZZELLA, MENDOZA, ARGENTINA (2014).....60
PINOT NOIR ETUDE, CALIFORNIA (2013).....76

LUNCH SPECIALS

11-4 MON - FRI \$9.95 SANDWICHES
served with fries

CHICKEN PARMESAN
breaded chicken breast, topped with mozzarella cheese and tomato sauce

SAUSAGE & PEPPERS
spicy pork sausage, peppers and tomato sauce

MEATBALL
pork and veal meatballs, tomato sauce, and mozzarella cheese

SALADS

CHICKEN CAESAR
grilled chicken, romaine lettuce, croutons, shaved parmesan, homemade caesar dressing

CHICKEN MISTA
grilled chicken, mixed greens, grape tomatoes, carrots, black olives, house dressing

PASTA

RIGATONI BOLOGNESE
traditional meat sauce

RIGATONI ALLA VODKA
blush sauce, red onions, pancetta, vodka, and parmesan cheese