

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 purée

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, 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, housemade caesar dressing

BEET 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 and 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

BURRATA Burrata and parmesan cheese, caramelized onions, chicken sausage, balsamic reduction

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

FETTUCCHINE 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 17

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

SPINACH LASAGNA 16.50

Housemade layered spinach pasta with alfredo sauce, sautéed spinach, mushrooms and mozzarella 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 sea bass and shrimp served over tomato sauce, with olives, onions, capers, fennel and peppers

MEAT

VEAL MARSALA 24

Veal cutlets sautéed in a mushroom Marsala wine sauce 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

SAUTÉED 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

FABER 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

BELLINI FRUTTI 12

PROSECCO, SEASONAL FRUIT POPSICLE

DRAFT

KONA ISLAND LAGER6 LAGER, HAWAII 4.6%	VICTORY FESTBIER6 OKTOBERFEST, PENNSYLVANIA 5.6%
GUINNESS7 IRISH DRY STOUT, IRELAND 4.2%	RIVER HORSE HIPPO-LANTERN7 PUMPKIN IMPERIAL, NEW JERSEY 8.1%
PERONI5 EURO PALE LAGER, ITALY 5.1%	FREE WILL5 MANGO WHEAT ALE, NEW JERSEY 4.8%
STELLA ARTOIS6 EURO PALE ALE, BELGIUM 5.0%	2SP BELLCRACKER7 DOUBLE IPA, PENNSYLVANIA 8.7%
RIVER HORSE BERLINER WEISSE5 CHERRY WHEAT ALE, NEW JERSEY 4.2%	BRECKENRIDGE6 VANILLIA PORTER, COLORADO 5.4%
HOEGAARDEN5 BELGIAN WHITE, BELGIUM 4.9%	DESCHUTES FRESH SQUEEZED7 IPA, OREGON 6.4%
NESHAMINY CREEK6 KOLSCH, PENNSYLVANIA 5.0%	VAULT6 BELGIAN BLONDE ALE, PENNSYLVANIA 6.0%
YARDS PHILADELPHIA6 PALE ALE, PENNSYLVANIA 4.6%	EVIL GENIUS STACY'S MOM6 IPA, PENNSYLVANIA 7.5%

32OZ GROWLERS NOW AVAILABLE!

BOTTLE

BIRRIFICIO LE BALADIN NORA10 HERB SPICED, ITALY 6.8%	CONSHOCKEN (16 OZ CAN)7 IPA, PENNSYLVANIA 6%
BIRRA MORETTI5 EURO PALE LAGER, ITALY 4.6%	RIVER HORSE CITRUS (16 OZ CAN)7 CITRUS IPA, NEW JERSEY 4.9%
HEINEKEN5 EURO PALE LAGER, AMSTERDAM 5.0%	THOMAS CREEK HONEY SUCKLE6 SAISON, SOUTH CAROLINA 4.2%
PILSNER URQUELL5 CZECH PILSENER, CZECH REPUBLIC 4.4%	SOUTHERN TIER PILSNER (12 OZ CAN) ...5 GERMAN PILSNER, NEW YORK 5.5%
MILLER LITE5 LIGHT LAGER, WISCONSIN 4.17%	DOCK STREET RYE5 RYE IPA, PENNSYLVANIA 7.2%
AMSTEL LIGHT5 LIGHT LAGER, AMSTERDAM 3.5%	CRISPIN (BLACKBERRY)6 CIDER, MINNESOTA 5.0%
COORS LIGHT5 LIGHT LAGER, COLORADO 4.2%	CRABBIES GINGER BEER5 HERBED/SPICED, SCOTLAND 4.0%
ALLAGASH WHITE7 WITBIER, MAINE 5.0%	HARPOON (12 OZ CAN)5 AMBER ALE, MASSACHUSETTS 5.7%
YUENGLING5 AMBER/RED LAGER, PENNSYLVANIA 4.4%	BREWFIST BUROCRACY10 ITALIAN IPA, ITALY 6%
CORONA EXTRA5 AMERICAN ADJUNCT LAGER, MEXICO 4.6%	BUCKLER5 NA, NETHERLANDS
GOOSE ISLAND 3126 PALE WHEAT ALE, CHICAGO 4.2%	DARK HORSE6 AMBER ALE MICHIGAN 5.5%
VICTORY HEADWATER (12 OZ CAN)5 PALE ALE, PENNSYLVANIA 5.2%	YARDS LOVE STOUT6 ENGLISH STOUT, PENNSYLVANIA 5.5%
ANGRY ORCHARD CRISP APPLE6 HARD CIDER, OHIO 5%	NEW PLANET (GLUTEN FREE)6 BLONDE ALE, COLORADO 5%
DOGFISH HEAD 60MIN6 IPA, DELAWARE 6%	EVIL GENIUS6 PEANUT BUTTER PORTER, MAINE 6.7%


HAPPY HOUR

MONDAY-FRIDAY 5P-7P

SUNDAY 12P-4P

AVAILABLE AT THE BAR & HIGH TOPS
HAPPY HOUR PACKAGES NOW AVAILABLE!

WHITE WINE



PINOT GRIGIO	
GABBIANO LA PROMESSA, ITALY.....9.....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, ITALY.....10.....38	
CHARDONNAY	
ETUDE, CALIFORNIA.(2015).....52	
CHARDONNAY	
RAMEY, RUSSIAN RIVER.....75	

SPARKLING & ROSE

PROSECCO	
FURLAN, ITALY10.....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, CALIFORNIA.....12.....48	
MALBEC	
NIETO SENETINER, ARGENTINA.....11.....42	
MERLOT	
WATERBROOK, WASHINGTON.....11.....42	
CHIANTI CLASSICO	
RISERVA, GABBIANO, ITALY.....11.....42	
MONTEPULCIANO D'ABRUZZO	
CANALETTO, ITALY.....11.....42	
SANGIOVESE	
ROCCO, TUSCANY, ITALY.....10.....38	
SUPER TUSCAN	
"DARK KNIGHT" GABBIANO, TUSCANY.....10.....40	
PINOT NOIR	
LA CREMA, MONTEREY, CALIFORNIA (2014).....60	
MERLOT	
HALL, NAPA, CALIFORNIA (2010).....75	
PETITE SIRAH	
STAGS' LEAP, NAPA, CALIFORNIA.(2014).....75	
PINOT NOIR	
ETUDE, CALIFORNIA (2013).....76	

NOW OFFERING WINE TO GO!

LUNCH SPECIALS

11-4 MON - FRI \$10.95 SANDWICHES

Served on housemade thin focaccia bread
served with fries or salad

CHICKEN PARMESAN

breaded chicken breast, mozzarella cheese, tomato sauce

MEATBALL

pork and veal meatballs, tomato sauce and mozzarella cheese

CHICKEN PESTO

grilled chicken, pesto, sauteed spinach, roasted red peppers,
whole milk fresh mozzarella

CAPRESE

roasted tomatoes, whole milk fresh mozzarella, basil
long hot peppers, reduced balsamic, extra virgin olive oil

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, parmesan cheese