

PASTA FAGIOLI 7

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

SOUP OF THE DAY 7

SMALL PLATES

CRISPY SHRIMP 14

butterflied shrimp over a bed of arugula drizzled with an olive tapenade and served with paprika aioli

SPICY CALAMARI & SAUSAGE 13.50

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

FRIED CALAMARI 13.50

Calamari rings and tentacles lightly fried served with marinara sauce

BURRATA CAPRESE 13.50

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

MUSSELS 15

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 13.50

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

RISOTTO BALLS 12

Stuffed with fontina cheese and basil served with marinara sauce

OCTOPUS 18.50

Grilled Portuguese octopus, served with a Kalamata olive salad and cannellini bean purée

SALADS

MISTA 10

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

ARUGULA 12.50

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 14

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

CAESAR 12

Romaine lettuce, croutons, shaved parmesan, housemade caesar dressing

BEEF 14

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

ADD TO ANY SALAD

GRILLED OR SAUTEED CHICKEN +6

GRILLED SHRIMP +7 ATLANTIC SALMON +10

CHICKEN

PARMESAN 19

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

LIMONE 19

Chicken tenders sautéed with fresh lemon, capers, white wine and garlic served with cauliflower picatta

VILLAGGIO 19

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

COTOLETTA Breaded chicken breast lightly fried topped with mozzarella & tomato 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 21

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 16

Traditional meat sauce

EGGPLANT PARMESAN 16

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

SPINACH LASAGNA 16.50

Housemade layered spinach pasta with alfredo sauce, sauteed spinach, mushrooms and mozzarella cheese baked to perfection

FETTUCCINE CARBONARA 15

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

GEMELLI ARUGULA 16.50

Chicken sautéed with arugula in a parmesan white wine sauce

CHEESE RAVIOLI 16

Housemade in a blush cream sauce

LASAGNA BOLOGNESE 17

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

ATLANTIC SALMON 26

Atlantic Salmon simply grilled topped with lemon, olive oil and capers served with sautéed vegetables

BRANZINO 26

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

MIXED SEAFOOD 24.50

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

MEAT

VEAL MARSALA 24

Veal cutlets sautéed in a mushroom Marsala wine sauce with pecorino cheese. Served with mushroom risotto

VEAL PARMESAN 24.50

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

SHORT RIB GNOCCHI 26

Tender short rib braised in red wine with roasted shitake mushrooms in au jus sauce served over housemade gnocchi

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.