

# STARTERS

<b>BANG BANG SHRIMP</b>	15
Three breaded & fried shrimp tossed in our homemade bang bang sauce	
<b>BURRATA CAPRESE</b>	14
Burrata served over sliced tomato topped with a balsamic drizzle, with roasted red peppers and arugula	
<b>CANNELLINI BEANS &amp; BROCCOLI RAPA</b>	14
Sautéed in garlic & oil, served with grilled flat bread	
<b>EGGPLANT BALLS</b>	12
Homemade eggplant balls in a marinara sauce topped with shaved parmesan	
<b>CALAMARI</b>	17
Lightly breaded and fried. Served with lemon wedges and marinara sauce	
<b>LOLLY-POP LAMB CHOPS</b>	23
Three savory grilled lamb chops served with Italian long hots	
<b>MEAT &amp; CHEESE BOARD</b>	20
Cured Italian cold-cuts alongside assorted daily cheeses	
<b>MUSSELS MARINARA</b>	16
Sautéed in a marinara sauce	
<b>POLPETTA NOSTRA</b>	13
Homemade Veal, Pork & Beef Meatball tossed in a tomato sauce topped with a burrata	
<b>SAUSAGE STUFFED LONGHOTS</b>	13
Italian long hot peppers stuffed with hot sausage & topped with a creamy butter sauce	
<b>STUFFED MUSHROOMS</b>	18
Stuffed with lump crabmeat & topped with a cream sauce	
<b>VONGOLE BIANCO</b>	16
Clams sautéed in garlic & oil	



# PINSA ROMANA

An artisanal Roman flatbread made with a unique blend of wheat, rice, and soy flours. Naturally leavened and fermented for 72 hours, our pinza is light, crispy on the outside, soft on the inside, and incredibly digestible. Served with fresh, high-quality toppings — a modern twist on a timeless Roman classic.

<b>BOSCO E SOLE</b>	17
A rustic yet elegant pinza that balances earthy porcini and savory sausage over a delicate squash base, topped with mozzarella crowned with the bold finish of Gorgonzola.	

<b>FUOCO DEL SUD (FIRE OF THE SOUTH)</b>	16
🔥 A bold and comforting Pinza Romana layered with roasted red pepper sauce, melted mozzarella, thinly sliced roasted potatoes, spicy 'nduja, and creamy burrata. Rustic, rich, and packed with southern Italian heat. ☒	

<b>NORMA</b>	15
Topped with diced eggplant & fresh tomato, topped with salted ricotta	

<b>SHRIMP CAPRESE FLAT BREAD</b>	17
Sautéed shrimp & diced tomatoes topped with melted mozzarella.	

# SALADS

<b>CAESAR</b>	13
Add Chicken 6 Add Shrimp 8	

<b>FILET ARUGULA</b>	29
6 oz. filet medallion served over arugula, topped with parmigiano reggiano & balsamic glaze	

<b>GRILLED SALMON</b>	27
Grilled salmon on top of an arugula salad with portobello mushrooms & a balsamic vinaigrette	

<b>SEAFOOD ITALIANO</b>	29
Shrimp, scallops, and crabmeat sautéed in garlic and oil served hot over romaine lettuce	

# SMALL PLATES

<b>CACIO E PEPE</b>	18	<b>RAVIOLI ALLA JOJO</b>	22
A Roman classic made with just three ingredients: <b>Pecorino Romano, freshly cracked black pepper, and spaghetti pasta.</b> Creamy, bold, and perfectly simple.		Lobster ravioli in a champagne cream sauce with shrimp and roasted red peppers	
<b>PETITE FILET MIGNON</b>	30	<b>CALABRIAN HARVEST BOWL</b>	18
A grilled 6 oz. filet mignon topped with sautéed mushrooms & onions		Spicy Italian sausage, Broccoli Rapa, Fava Beans & NDJUA sautéed in a garlic & olive oil sauce	
<b>POLLO MILANESE</b>	20	<b>FILEIA CALABRESE</b>	19
Breaded chicken cutlet served over baby spinach & topped with bruschetta, fresh mozzarella & a balsamic glaze		Hand-rolled <b>Fileia pasta</b> tossed with <b>spicy Italian sausage, 'nduja, fava beans, garlic, and extra virgin olive oil.</b> A bold, rustic dish from the heart of Calabria — rich in heat, texture, and Southern Italian soul.	



# PIZZA

<b>BUFFALO CHICKEN</b>	16
Diced grilled chicken, buffalo sauce, mozzarella & crumbled gorgonzola	
<b>MARGHERITA</b>	14
Tomato sauce, fresh mozzarella & topped with a homemade basil sauce	
<b>NICOLA</b>	17
Traditional red pizza with shrimp, garlic, cherry peppers & mozzarella cheese	
<b>PROSCIUTTO &amp; ARUGULA</b>	17
Prosciutto, arugula, mozzarella & crumbled gorgonzola	

# PANINI & BURGERS

SERVED WITH BOARDWALK FRIES

<b>CHICKEN CUTLET</b>	16
Chicken cutlet, broccoli rapa & provolone cheese	
<b>CHICKEN PARM PANINI</b>	15
Chicken cutlet, tomato sauce & mozzarella cheese.	
<b>FILET MIGNON</b>	23
Sliced filet mignon, roasted red peppers & provolone cheese	

<b>THE BURRATA BLISS</b>	16
Creamy burrata meets savory porchetta, balanced with arugula and aioli on warm ciabatta.	

<b>THE PARMA</b>	17
Prosciutto di parma topped with roasted red peppers & fresh mozzarella with a pesto spread	

<b>TOSCANO</b>	16
Grilled chicken, sharp provolone, sliced tomatoes & pesto	

<b>BANG BANG</b>	16
Burger topped with fresh mozzarella, frizzled onions, arugula & our homemade bang bang sauce	

<b>Mexicano</b>	16
Burger topped with a sunny side up egg, habanero jack cheese, frizzled onions & arugula	

<b>PHILLY</b>	16
Burger topped with Habanero Jack Cheese, Mushrooms, Fried Onions, Italian Long Hots & Arugula with a Garlic Aioli Spread.	

**We surcharge 3% on credit cards to help offset processing costs. This amount is not more than what we pay in fees. We do not surcharge debit cards.**

# CHICKEN & VEAL

	CHICKEN	VEAL
<b>ALFREDO</b> Covered with a rich and creamy Alfredo sauce, tossed with cheese tortellini (Upgrade your Entrée to Blackened for \$3.00)	27	30
<b>MARSALA</b> A classic dish with mushrooms & marsala wine, served with linguine	27	30
<b>PAISANO</b> Sautéed in a white wine sauce with cherry peppers, diced tomatoes and mushrooms, served with penne (spicy)	27	30

<b>PARMIGIANA</b> Your choice of breaded chicken or breaded veal cutlets topped with tomato sauce & baked with mozzarella cheese, served with penne	27	30
<b>POLLO AL PISTACCHIO</b> Crispy breaded chicken breast topped with a velvety <b>pistachio cream sauce</b> , paired with pillowy <b>Asiago cheese gnocchi</b> . A decadent harmony of nutty, savory, and creamy flavors – Italian comfort with a gourmet twist.	32	
<b>CALABRESE</b> Served with a side of meat ravioli, all covered in a meat sauce & baked with provolone cheese	30	34

## PASTA

<b>CANNELLONI CASARECCI</b> Meat filled cannelloni baked in a blush sauce and topped with provolone cheese	23	<b>MAMMA LAURA</b> Cheese ravioli topped with sundried & cherry tomatoes in EVOO Garlic Sauce	26
<b>CARA MIA</b> Scallops, Porcini mushrooms & spicy sausage tossed in a rose sauce with linguini pasta	35	<b>PISTACHIO PORK</b> Pistachio encrusted pork tenderloin served over fettuccine pasta in an alfredo sauce	28
<b>EGGPLANT ROLLATINI</b> Thin sliced eggplant, wrapped around ricotta cheese and spinach, baked in a marinara sauce and topped with mozzarella, served with penne	24	<b>SACCHETTI</b> Purse shaped pasta filled with a four cheese blend, tossed in a champagne cream sauce with diced pears	27
<b>GNOCCHI FROMAGGI E SPINACI</b> Gorgonzola, mozzarella, provolone and parmesan cheese with spinach in a cream sauce	25	<b>SUNDAY PASTA</b> Homemade veal, pork & beef Meatballs tossed with paccheri pasta (A.K.A Jumbo Rigatoni) in a delicious meat sauce	27
<b>LASAGNA DELLO CHEF</b> Pasta sheets layered with sweet sausage, ham and hard boiled eggs, topped with a blush sauce and baked mozzarella cheese	24	<b>WILD BOAR RAGU</b> Served with pappardelle pasta, (An Italian Affair Favorite)	27
<b>LOBSTER RAVIOLI</b> Jumbo lump crab meat & asparagus sautéed in a blush sauce tossed with lobster filled ravioli	40	<b>RIGATONI ALLA NORMA</b> Rigatoni sautéed with eggplant, cherry tomatoes, basil and topped with salted ricotta	25

## FROM THE GRILL

<b>CHILEAN SEA BASS</b> 48 Served over asparagus risotto in a brandy cream sauce and plated with roasted red peppers	<b>LAMB CHOPS</b> 40 Served with broccoli rapa and roasted red peppers
<b>FILET ITALIANO</b> 65 A 10 oz. filet mignon, topped with shrimp and crabmeat in a brandy cream sauce, served on a bed of spinach and roasted red peppers	<b>SHRIMP REGINA</b> 30 Grilled shrimp, served with whole wheat pasta in a spicy garlic and oil with roasted red peppers
<b>FILET MIGNON</b> 46 A 10oz. filet mignon served with roasted potatoes and broccoli rapa	<b>STUFFED PORK CHOP</b> 36 French cut pork chop, stuffed with mozzarella and prosciutto, topped with mushrooms and a brandy cream sauce served with pappardelle pasta
<b>GRILLED SALMON</b> 33 Served with spinach in a butter sauce	

## RISOTTO

<b>BLACKENED FILET TIPS</b> 30 Blackened filet mignon tips, mushrooms & roasted red peppers sautéed in a brandy cream sauce	
<b>MARINA</b> 40 Lobster & shrimp sautéed in a champagne cream sauce with sun dried tomatoes	
<b>SHRIMP &amp; PISTACHIO</b> 32 Shrimp sautéed in a pistachio cream sauce & topped with a pistachio crumble	

## SEAFOOD

<b>BRANZINO</b> 48 A Mediterranean sea bass, filet table side and topped with a lemon caper sauce, served with roasted potatoes & sautéed spinach	
<b>COPPIETTA DEL MARE</b> 39 Shrimp & crab meat sautéed in marinara sauce with linguine	
<b>CRAB CAKES</b> 41 Two broiled lump crab cakes served with broccoli rapa & roasted potatoes	
<b>SEAFOOD JULIANNA</b> 36 Shrimp, Mussels, Clams, Calamari & Scallops in a light spicy tomato garlic & olive oil sauce served with homemade garlic bread	
<b>ZUPPA DI PESCE</b> 51 Lobster, scallops, mussels, clams, shrimp & calamari sautéed in light marinara sauce, tossed with linguine	

## SIDES

<b>ASPARAGUS</b> 10	<b>GARLIC BREAD</b> 9
<b>BROCCOLI</b> 10	<b>ROASTED POTATOES</b> 10
<b>BROCCOLI RAPA</b> 10	<b>SPINACH</b> 10
<b>PASTA MARINARA</b> 10	