

## piccoli morsi; small bites

### olive da casa 5

assorted house marinated olives

### mamma santorelli's melanzana 15

delicate layers of eggplant parmigiana, fresh ricotta, mozzarella

### burrata 14

creamy mozzarella, prosciutto di parma, ripe tomato, truffled balsamico

### vongole oreganate 13

baked whole little neck clams, seasoned bread crumbs

### zuppa di cozze 12

maine mussels, white wine garlic broth

### calamari dorati 14

crispy fried calamari, spicy marinara, lemon

### asparagi 13

grilled asparagus, parmigiano, fried egg, truffle oil, cracked pepper

### truffled fries 10

idaho potatoes, truffle oil, sea salt

### coconut shrimp 14

battered & crispy, dipping sauce

**“when italians talk  
about food, we are  
talking about our  
souls”  
chef nick stellino**

## insalata; salad

**buono per la digestion; good for digestion**

**\*when possible our  
produce is grown  
locally from several  
lovely farms on long  
island....**

### insalata alla cesare 9

classically crisp romaine, croutons, parmigiano, savory house made dressing

### insalata di arugula 10

sliced almonds, cranberries lemon dressing

### insalata di bibb 11

pear, gorgonzola, toasted walnuts, champagne vinaigrette

### organcia 10

organic mesclun greens, grape tomatoes, carrots, cucumbers, shaved parmigiana,  
balsamic vinaigrette

**please enjoy the menu as created by chef anna maria**

**any substitutions/extra ingredients may result in an additional charge**

**requests for split plates Add \$2-\$3**

**\*\*inform your server of any allergies\*\***

**20% gratuity may be added for parties of 6 or more**