

FOR THE TABLE

BRUSCHETTA

ASSORTED CROSTINI

8

PIZZA SEMPLICE

OUR OWN PIZZA CRUST WITH
TOMATO & MOZZARELLA

15

OSTRICHE

COPP'S ISLAND (CT) OYSTERS ON
HALF SHELL OR LIGHTLY FRIED

3.50 EACH OR
6 FOR 20

FRIED ZUCCHINI

14

CRISPY FRIED ZUCCHINI CHIPS
WITH A TOMATO DIPPING SAUCE

CALAMARI FRITTI

17

GOLDEN FRIED CALAMARI WITH A TOMATO
DIPPING SAUCE

CURED MEATS AND CHEESES

9.50 FOR ONE OR 26 FOR ANY THREE

SALSICCIA CASALINGA

HOMEMADE SAUSAGE

BRESAOLA

AIR CURED BEEF

MORTADELLA CON PISTACCHI

ITALIAN HERBED PORK WITH PISTACHIOS

PROSCIUTTO DI PARMA

CACIO DE ROMA

SEMI FIRM EWE'S MILK CHEESE

PECORINO TOSCANO

FIRM SHEEP MILK CHEESE

PARMIGIANO REGGIANO

PARMIGIANO AGED 24 MONTHS

PIAVE

FIRM SLIGHTLY SWEET COW'S MILK CHEESE

INSALATE

MISTA DELLA CASA 13

MESCLIN GREENS WITH OUR BALSAMIC VINAIGRETTE

TRICOLORE 14

ENDIVE, RADICCHIO, AND ARUGULA WITH OUR BALSAMIC VINAIGRETTE

INSALATA LOLA 15

BABY RED LEAF LETTUCE. CARAMELIZED WALNUTS CRUMBLED GOAT CHEESE SERVED
DIJON HONEY DRESSING

FRISSE 15

CURLY ENDIVE WITH SHALLOTS, CRISPY PANCETTA, AND WARM CHAMPAGNE VINAIGRETTE
ADD SHAVED PARMIGIANO, GORGONZOLA OR GOAT CHEESE 2

ANTIPASTI

CALAMARI ALLA GRIGLIA 18

GRILLED CALAMARI WITH A RED PEPPER VINAIGRETTE

TARTAR DI TONNO CON AVOCADO 19

AHI TUNA, LEMON, SESAME OIL, AVOCADO, WASABI & SOY SAUCE

PANINO DI MELANZANE E CAPRINO 16

GRILLED EGGPLANT PANINO FILLED WITH WARM GOAT CHEESE AND TOPPED WITH AGED BALSAMIC VINEGAR

CARPACCIO DI MANZO 19.50

BEEF CARPACCIO, ARUGULA, SHAVED PARMIGIANO, WHITE TRUFFLE OIL

BURRATA E PARMA 19

FRESH BURRATA MOZZARELLA SERVED WITH THIN SLICES OF PARMA HAM AND ROASTED RED PEPPERS

CREPELLE AI FUNGHI 18.50

CREPES FILLED WITH SAUTÉED WILD MUSHROOMS SERVED WITH A TARRAGON BÉCHAMEL SAUCE

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.

PASTA

1/2 PORTION AVAILABLE

MARIA'S HOME-MADE PASTA

DRY

CAVATELLI MARE E TERRA 31

MUSSELS, SHRIMP, CLAMS, CALAMARI, WHITE BEANS,
CHERRY TOMATOES AND WHITE WINE

FETTUCCINE AL TARTUFO 28

SPECK, ARTICHOKE HEARTS, CHERRY
TOMATOES AND TRUFFLE OIL

MALTAGLIATI CON FAVE 28

WIDE CUT PASTA WITH FRESH FAVA BEANS, SWEET PEAS,
CHERRY TOMATOES, AND SAUSAGE

FETTUCCINE SAN GIOVANNI 29

TOSSED WITH SUN-DRIED TOMATOES, SHRIMP, ANCHOVIES,
BLACK OLIVES, CAPERS, GARLIC AND OIL

RAVIOLI DEL GIORNO MP

ASK ABOUT MARIA'S FEATURED RAVIOLI

RIGATONI ALLA VODKA 24

TOSSED WITH PANCETTA, ONIONS FRESH TOMATO, CREAM,
AND SPLASH OF VODKA

PENNE AI CARCIOFI 24

ARTICHOKE HEARTS, PANCETTA, WHITE WINE, GARLIC AND
OIL TOPPED WITH GRATED DRIED RICOTTA

PACCHERI AL RAGU BIANCO 26

OVERSIZED RIGATONI PORK AND VEAL RAGU WITH WILD
MUSHROOMS AND TOUCH OF CREAM

SPAGHETTI CON VONGOLE 27

NEW ZEALAND COCKLE CLAMS, FRESH HERBS, WHITE WINE,
AND GARLIC

IL PESCE

SALMONE ALL'AQUA PAZZA 33

SALMON BAKED WITH PLUM TOMATOES, BLACK OLIVES, ONIONS, AND A SPLASH OF WHITE WINE

TROTA CON CAPERI E LIMONE 31

BONELESS RAINBOW TROUT SAUTÉED WITH CAPER BERRIES, LEMON, AND WHITE WINE

ORATA ALLA GRIGLIA 36

GRILLED MEDITERRANEAN SEA BREAM TOPPED WITH A FENNEL RAGU

PESCE SPADA UBRIACO 41

SWORDFISH, PROSECCO SAUCE AND FRESH HERBS

LA CARNE

POLLO FARCITO 33

WHOLE CHICKEN BREAST STUFFED WITH SPINACH, GOAT CHEESE AND ROASTED RED PEPPERS

POLLO SCARPARELLO 28

BONELESS CHICKEN BREAST SAUTÉED WITH HOT CHERRY PEPPERS AND BALSAMIC VINEGAR

VITELLO SORRENTINO 40

TENDER VEAL TOPPED WITH EGGPLANT, PROSCIUTTO AND MOZZARELLA IN A DELICATE WHITE WINE SAUCE

COTOLETTA DI VITELLO ALLA CAPRICCIOSA 40

BREADED VEAL CUTLET TOPPED WITH GRAPE TOMATOES, ARUGULA AND FRESH MOZZARELLA

OSSOBUCO 51

BRAISED VEAL SHANK OVER SAFFRON RISOTTO

COSTATA DI SUINO AI PEPERONI PICCANTI 40

PAN ROASTED HATFIELD FARMS PORK CHOP WITH ROSEMARY, GARLIC AND HOT CHERRY PEPPERS

RIB-EYE 50

ALL-NATURAL ANGUS GRILLED RIB-EYE

SCOTTADITO AL ROSMARINO 51

RIB LAMB CHOPS PAN ROASTED WITH ROSEMARY, GARLIC AND EXTRA-VIRGIN OLIVE OIL

SIDES

BROCCOLI RABE 12

SPINACH 12

WILD MUSHROOMS 12

FAGIOLI E PANCETTA 12

HOT CHERRY PEPPERS 10

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