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## APPETIZERS

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MEATBALLS & GRAVY | 12  
tomato, parmigiano

CLAMS OREGANATA | 10  
breadcrumb, white wine, garlic

“STUFFED” ARTICHOKE HEARTS | 10  
italian breadcrumb, lemon, white wine

MOZZARELLA | 12  
olive oil, rosemary, crostata

BUFFALO MOZZARELLA | 14  
olive oil, rosemary, crostata

BRAISED OCTOPUS | 14  
cannellini bean, fennel, chili

BRAISED TRIPE | 12  
tomato, pecorino, parsley

CLAMS *red or white* | 15  
garlic, parsley

MUSSELS *red or white* | 14  
garlic, parsley

SHRIMP SCAMPI | 12  
garlic, chili, breadcrumb

STROMBOLI | 12  
mortadella, provolone, mozzarella

TOMATO PIE | 5  
pomodoro, oregano, olive oil

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## SALADS

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GIUSEPPE SALAD | 12  
jardineria, gem lettuce, soppressata

HOUSE SALAD | 9  
romaine, roasted pepper, red wine vin

CAESAR SALAD | 9  
romaine, parmigiano, crouton

INSALATA DI MARE | 15  
shrimp/scallop/mussels/clams, lemon, parsley

SCUNGILLI | 13  
castelvetrano olive, celery, artichoke

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## SIDES

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LONG HOTS | 6  
roasted garlic, lemon, olive oil

BROCCOLI RABE | 7  
garlic, olive oil, lemon

BRASCIOLE | 11  
gravy, parmigiano, parsley

BEANS WITH ESCAROLE | 7  
garlic, olive oil, rosemary

ROASTED PEPPERS | 6  
olive oil, lemon, roasted garlic

PASTA POMODORO | 9  
choice of spaghetti or rigatoni, basil

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## PASTA

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WILD BOAR BOLOGNESE | 14  
mafaldine, prosciutto, pecorino

GNOCCHI BASIL POMODORO | 12  
ricotta, san marzano tomato, basil

LINGUINE & CLAMS *red or white* | 16  
garlic, parsley

CACCIO E PEPE | 13  
black pepper, butter, parmigiano

RIGATONI ALL'AMATRICIANA | 15  
guanciale, chili, pecorino

CRABS & MACARONI | 18  
blue crab, spaghetti, san marzano tomato

ORECCHIETTE WITH SAUSAGE | 14  
sausage, broccoli rabe, pecorino

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## POLLO

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PARMIGIANA | 15  
breadcrumb, tomato, mozzarella

MILANESE | 15  
tomato, basil, red onion

PICCATA | 15  
artichoke heart, capers, lemon

FRA DIAVOLO | 19  
lemon, gremolata, chili oil

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## PESCE

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SWORDFISH | 22  
eggplant caponata, basil oil, lemon

FLOUNDER SORRENTO | 16  
lemon, capers, parsley

SALMON OREGANATA | 21  
red wine vin, shallot, breadcrumb

LOBSTER FRA DIAVOLO | 34  
roc butter, chili oil, gremolata

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## VITELLO

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PARMIGIANA | 18  
breadcrumb, tomato, mozzarella

MILANESE | 18  
tomato, basil, red onion

CHEEKS SALTIMBOCCA | 24  
prosciutto, veal jus, parsley

SWEETBREADS MARSALA | 22  
wild mushroom, thyme, parsley

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## SPECIALTIES

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SUNDAY GRAVY | 24  
spaghetti, sausage, meatball

LAMB CHOP | 26  
salsa verde, pepperoncini, toasted breadcrumb

N.Y. STRIP STEAK (10oz) | 32  
bagna cauda vin, burnt onion, balsamic

PORK CHOP | 28  
agro dolce, roasted pepper, onion

DOVER SOLE | 52  
lemon, herbs, olive oil

VEAL CHOP | 58  
parmigiano/milanese/grilled

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## CHEF'S TASTING

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\$55 PER PERSON

*\*Consuming raw food could lead to higher incidents of foodborne illness*