

CONTORNI (SIDES) ANTIPASTI Chicken Breast \$9 Caesar Salad* \$14 Full / \$9 Half Herb marinated and pan roasted. Romaine tossed with Caesar dressing, frico, toasted focaccia crumbs, and Pecorino Romano cheese. Add Spanish anchovies + \$3, Add Chicken Breast + \$9, add Prosciutto di Parma +4 Focaccia \$7 Sorella focaccia bread served with Extra Virgin Olive Oil \$18 Calamari Fritti and cracked black pepper Breaded and fried calamari tossed with pecorino and peperoncini's, served with Marinara. Garlic Bread \$10 \$24 House made focaccia topped with garlic **Burrata & Tomatoes** butter and mozzarella. Served with Hand stuffed Italian Burrata, sliced heirloom tomatoes, EVOO, 12 year old Balsamic vinegar, basil, Maldon sea salt, and cracked black pepper. Marinara. Meatballs & Marinara \$9 Insalata Tritata \$16 Hand crafted meatballs, marinara, and Arugula, romaine, and Treviso tossed with Prosciutto, pepperoni, cucumber, Pecorino Romano cheese. Castelvetrano olives, shaved red onion, tomatoes, peperoncini, and garlic red wine vinaigrette. Topped with pistachio crusted goat cheese. Shrimp Oreganata \$12 Garlic and citrus roasted shrimp \$16 Summer Peach & Focaccia finished with herbed breadcrumbs and Grilled focaccia, peach jam, Crescenza cheese, Prosciutto di Parma, EVOO 12 year old Balsamic vinegar, EVOO, and Arugula



Our dishes are hand crafted from the freshest ingredients. All breads, pastas, and gelatos are made in-house for your delight.

HOUSE-MADE PASTA AND SEGUNDI

Casarecce al pesto Spiral shaped pasta, basil - pinenut pesto(#), grilled zucchini, tomato, preserved lemon pangrattato, Pecorino Romano Add chicken breast + \$9, add sausage + \$4, add Prosciutto di Parma +\$4 add shrimp \$12	\$20
Risotto di Mais Charred sweet corn risotto, finished with Calabrian chiles, Pecorino Romano, and EVOO Add chicken breast + \$9, add sausage + \$4, add Prosciutto di Parma +\$4 add shrimp \$12	\$20
Lasagna alla Bolognese Lasagna sheets layered with pork, beef, & veal ragu and ricotta cheese. Finished with pecorino fonduta and basil oil. This is a northern Italian style Lasagna, and is not made with red sauce!!	\$22
Spaghetti & Meatballs Spaghetti tossed in marinara sauce served with our pork, beef, and veal meatballs. Topped with Pecorino Romano cheese.	\$21
Creste de Gallo alla Vodka Tube shaped pasta tossed with vodka - tomato cream sauce, basil. Topped with Pecorino Romano cheese. Add chicken breast + \$9, add sausage + \$4, add Prosciutto di Parma +\$4 add shrimp \$12	\$18
Veal Parmesan Thinly pounded yeal top round breaded with breadcrumbs and Parmesan cheese, pan-fried, then baked with marinara and	\$25

mozzarella cheese. Served with spaghetti tossed with marinara.



SPECIALTY PIZZA

Gluten Free (GF) option+ \$7.

Pepperoni alla Sorella

\$21

San Marzano tomato sauce, topped with Pecorino Romano, pepperoni, mozzarella, dried oregano.

\$24

Garlic confit sauce topped with ricotta, mozzarella, and Pecorino Romano cheeses, garlic chile honey, garlic oil, and basil.

Salsiccia e peperoni (Sausage and Peppers) \$23

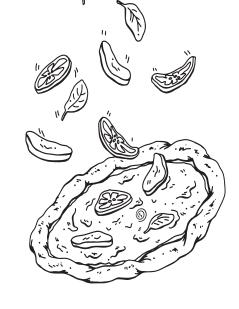
Italian Sausage, semi dried hot & sweet Italian peppers, San Marzano tomato sauce, fresh mozzarella, Pecorino Romano, shaved red onion, EVOO.

\$21 Margherita

San Marzano tomato sauce topped with fresh mozzarella cheese and basil.

\$25 Capricciosa

San Marzano tomato sauce topped with oil-cured artichokes, prosciutto, mushrooms, and fresh mozzarella.



BUILD YOUR OWN PIZZA

+\$2

+\$9

+\$3

Gluten Free (GF) option+ \$8.

Starting at

\$19

Includes sauce and shredded mozzarella cheese, additional toppings for \$1* each. Gluten Free (GF) option+ \$7.

DESSERTS

Tiramisu

\$10

Ladyfingers, coffee, mascarpone cheese, cocoa, rum.

Gelato Pint / Scoop \$11 / \$5

***Vanilla, Chocolate, and Seasonal.

Cannoli (one/two) \$8/\$11

See server for daily offering.

Zeppoles

\$12

See server for daily offering.





Sauces

Marinara Garlic Oil

San Marzano Tomato Pecorino Fonduta + \$1

Basil Pesto (#) + \$2

Cheeses

Pecorino Romano

Ricotta

Shredded Mozzarella

Fresh Mozzarella

Meats

Pepperoni

Italian Sausage

Chicken Breast (6 oz)

Spanish Anchovies

Prosciutto +\$4 Basil

Castelvetrano Olive

Artichoke Heart

Red Onion

Pepperoncini

Vegetables

Mushroom

Roasted Red Pepper

Sun dried Tomatoes

Marinated Tomatoes

Roasted Garlic

Semi-dried sweet and hot

peppers

Grilled Zucchini

Garlic



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