

starters

SEASONAL CHARCUTERIE AND CHEESE BOARD 18

pickled vegetables, condiments

HOUSE WHIPPED RICOTTA 8

taggiasca olives, rosemary flatbread

CRISPY OCTOPUS 13

gigante beans, peperonata, salsa verde

CALAMARI FRITTI 13

shishito peppers, aioli

STEAK TARTAR CROSTINI 12

green chili caper dressing, arugula, parmesan

TUNA CARPACCIO 15

green olive tapenade, basil, lemon

CHICKEN MINISTRONE SOUP 8

italian vegetables, ditalini pasta, pesto

salad

PEAR SALAD 10

gorgonzola, pomegranate, arugula, hazelnut vinaigrette

CRISPY ARTICHOKE SALAD 10

romaine, treviso, roasted garlic dressing

pasta

POMODORO 15

fresh spaghetti, tomato, parmesan

DUCK BOLOGNESE 17

strozzapreti pasta, sunny side up egg

PASTA ALLA GRACIA 16

lumache, guanciale, pecorino

RICOTTA GNOCCHI 16

pesto, confit tomato, ricotta salata

BUCATINI AND CLAMS 16

cape may clams, chili, parsley

pizza

MARGARITA 15

buffalo mozzarella, pomodoro, basil.

PEPPERONI 16

rosa grande pepperoni, scamorza

PORCHETTA 16

long hot pesto, fontina

KENNET 19

maitake, royal trumpet, shiitake, fontina, truffle oil

AMATRICIANA 18

gulf shrimp, pancetta, spicy pomodoro

BROCCOLI RABE 18

provolone, calabrian chili

MARKET PIZZA MP

weekly special

large plates

STEAK FLORENTINE (FOR 2) 44

bone-in porterhouse, tuscan potatoes, braised escarole

SEAFOOD "CIOPPINO" 28

clams, mussels, swordfish, fregola sarda

LAMB STEW 23

castle valley polenta, olives, pine nut gremolata

sweet tooth

WARM CHOCOLATE & NUTELLA POT 7

vanilla ice cream

APPLE AND PEAR COBBLER 7

warm vanilla custard

DAILY ICE CREAM 5

vanilla or coffee