

FOR THE TABLE

BRUSCHETTA

ASSORTED CROSTINI

7

FRIED ZUCCHINI

CRISPY FRIED ZUCCHINI CHIPS
WITH A TOMATO DIPPING SAUCE

11

OSTRICHE

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

3 EACH OR

6 FOR 15

CALAMARI FRITTI

GOLDEN FRIED CALAMARI WITH A
TOMATO DIPPING SAUCE

14

CURED MEATS AND CHEESES

5.50 FOR ONE OR 15 FOR ANY THREE

SALSICCIA CASALINGA

HOME MADE 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 COWS MILK CHEESE

INSALATE

MISTA DELLA CASA 9

MESCLIN GREENS WITH OUR BALSAMIC VINAIGRETTE

TRICOLORE 10

ENDIVE, RADICCHIO AND ARUGULA WITH OUR BALSAMIC VINAIGRETTE

INSALATA LOLA 10

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

FRISSE 11

CURLEY ENDIVE WITH SHALLOTS, CRISPY PANCETTA AND WARM CHAMPAGNE VINAIGRETTE

ADD SHAVED PARMIGIANO, GORGONZOLA OR WARM GOAT CHEESE 2

ANTIPASTI

CALAMARI ALLA GRIGLIA 14

GRILLED CALAMARI WITH A RED PEPPER VINAIGRETTE

TARTAR DI TONNO CON AVOCADO 16

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

PANINO DI MELANZANE E CAPRINO 13

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

CARPACCIO DI MANZO 14

BEEF CARPACCIO, ARUGULA, SHAVED PARMIGIANO, WHITE TRUFFLE OIL

BURRATA E PARMA 16

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

CREPELLE AI FUNGHI 16

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 AVAILIABLE

MARIA'S HOME MADE PASTA

DRY

CAVATELLI MARE E TERRA 27

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

FETTUCCINE AL TARTUFO 26

SPECK, ARTICHOKE HEARTS, CHERRY
TOMATOES AND TRUFFLE OIL

MALTAGLIATI CON FAVE 25

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

FETTUCCINE SAN GIOVANNI 25

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 18

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

PENNE AI CARCIOFI 18

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

PACCHERI AL RAGU BIANCO 22

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

SPAGHETTI CON VONGOLE 24

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

IL PESCE

SALMONE ALL'AQUA PAZZA 26

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

TROTA CON CAPERI E LIMONE 26

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

ORATA ALLA GRIGLIA 26

GRILLED MEDITERRANEAN SEA BREAM TOPPED WITH A FENNEL RAGU

PESCE SPADA UBRIACO 28

SWORDFISH, PROSECCO SAUCE AND FRESH HERBS

LA CARNE

POLLO FARCITO 25

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

POLLO SCARPARELLO 25

BONELESS CHICKEN BREAST SAUTÉED WITH HOT CHERRY PEPPERS AND BALSAMIC VINEGAR

VITELLO SORRENTINO 27

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

COTOLETTA DI VITELLO ALLA CAPRICCIOSA 27

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

OSSOBUCO 35

BRAISED VEAL SHANK OVER SAFFRON RISOTTO

LOMBATA DI VITELLO 37

PAN ROASTED LOIN VEAL CHOP WITH ROSEMARY, GARLIC AND HOT CHERRY PEPPERS

RIB-EYE 37

ALL NATURAL ANGUS GRILLED RIB-EYE

SCOTTADITO AL ROSMARINO 38

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

SIDES

BROCCOLI RABE 9

SPINACH 9

WILD MUSHROOMS 9

FAGIOLI E PANCETTA 9

HOT CHERRY PEPPERS 5

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