

GOURMET STYLE PIZZA

LARGE PIES (16") OR PERSONAL | TOPPINGS & GLUTEN FREE CRUST AVAILABLE (12")

MARGHERITA 17.00

TOMATO SAUCE, FRESH MOZZARELLA & BASIL
FLATBREAD 11.50

MEATBALLS & PEPPERS 18.00

MEATBALLS, HOT ITALIAN PEPPERS, FRESH MOZZARELLA
AND TOMATO SAUCE
FLATBREAD 13.00

CHICKEN & VODKA SAUCE 19.00

FLATBREAD 13.00

WHITE TRUFFLE 18.00

SPINACH, RICOTTA, GARLIC, WHITE TRUFFLE OIL & MOZZARELLA
FLATBREAD 13.00

ARUGULA & GOAT CHEESE 18.00

MOZZARELLA, GOAT CHEESE, ARUGULA, PARMESAN & OLIVE OIL
FLATBREAD 13.00

WHITE PIZZA 18.00

RICOTTA, MOZZARELLA & GARLIC
FLATBREAD 13.00

CHICKEN ARUGULA 18.00

DICED GRILLED CHICKEN, CARMELIZED ONIONS,
ARUGULA & BALSAMIC DRIZZLE
FLATBREAD 13.00

SAUSAGE & BROCCOLI RABE 18.00

CRUMBLED SAUSAGE, BROCCOLI RABE, MOZZARELLA & TOMATO SAUCE
FLATBREAD 13.00

CAJUN CHICKEN PIZZA 18.00

CAJUN CHICKEN, SWEET PEPPERS, SCALLIONS & MOZZARELLA
FLATBREAD 13.00

POTATO & ONION 18.00

POTATOES, CARMELIZED ONIONS, ROSEMARY & MOZZARELLA
FLATBREAD 13.00

POSTO 22 18.00

CHOPPED GARDEN TOMATOES, FRESH MOZZARELLA,
GARLIC & FRESH BASIL
FLATBREAD 13.00

SAUSAGE & PEPPER 18.00

WITH FONTINA CHEESE, SLICED SWEET SAUSAGE, SWEET PEPPERS,
& LIGHT TOMATO SAUCE
FLATBREAD 13.00

SOUPS

CHEESE TORTELLINI 6.00 PASTA FAGIOLI 6.00

ESCAROLE & BEANS 6.00 SOUP OF THE DAY P/A

SIDES

BROCCOLI RABE IN GARLIC & OLIVE OIL 8.00

PARMESAN FRIES WITH TRUFFLE OIL 5.00

PENNE OR SPAGHETTI MARINARA 5.00

ROASTED GARLIC MASHED POTATOES 6.00

SAUTÉED SPINACH 6.00

APPETIZERS

BURATTA 12.00

HEIRLOOM TOMATOES, BALSAMIC DRIZZLE & OLIVE OIL

STUFFED SHRIMP 12.00

WITH LOBSTER & CRAB MEAT

ZUCCHINI FRITTI 10.00

FRIED JULIENNED ZUCCHINI STRIPS SERVED WITH MARINARA & LEMON

FRIED CALAMARI 13.00

WITH MARINARA SAUCE OR SAUTÉED WITH HOT CHERRY PEPPERS

COLD ANTIPASTO 14.00

HOT & SWEET SAUSAGE, PROSCIUTTO, ROASTED PEPPERS,
BUFFALO MOZZARELLA, PARMIGIANO REGGIANO & OLIVES

SPICY BUFFALO CALAMARI 13.00

SERVED WITH CARROTS, CELERY & BLEU CHEESE

MINI MEATBALLS 8.00

FRIED PORK, VEAL & BEEF TOPPED WITH SHAVED PARMIGIANA
TOPPED WITH A DOLLOP OF FRESH RICOTTA

ARANCINI SICILIANA 9.00

FRIED RISOTTO BALLS STUFFED WITH FONTINA CHEESE
SERVED WITH MARINARA SAUCE

BAKED CLAMS 11.00

MUSSELS 12.00

MARINARA, FRA DIAVOLO, WHITE WINE SAUCE

GRILLED ARTICHOKE 9.00

TOPPED WITH SHAVED GRANA PADANO CHEESE,
BASIL & WHITE TRUFFLE OIL

EGGPLANT ROLLATINI 11.00

SPEDINI ALLA ROMANA 11.00

BREAD ENCRUSTED WITH MOZZARELLA SERVED WITH
SAVORY ANCHOVY OR MARINARA SAUCE

EGGPLANT PARMIGANA 10.00

LAYERED SLICED EGGPLANT WITH
TOMATO SAUCE AND FRESH MOZZARELLA

SALADS

CHICKEN 5 | SHRIMP 9 | SALMON 9

BABY SPINACH 8.00

WITH WALNUTS, SLICED MUSHROOMS & GORGONZOLA CHEESE
WITH A BALSAMIC VINAIGRETTE

KALE 9.00

WITH APPLES, PECANS, ORANGE SEGMENTS, ROMANO CHEESE
WITH A CHIVE LIME VINAIGRETTE

MIXED GREENS 7.00

SHAVED PARMESAN, KALAMATA OLIVES & CHERRY TOMATOES
WITH A BALSAMIC VINAIGRETTE

CAESAR 8.00

ROMAINE, SHAVED PARMESAN, GARLIC CROUTONS WITH A
HOMEMADE CAESAR DRESSING

ARUGULA 9.00

DRIED CRANBERRIES, WALNUTS, PECANS, ROASTED PINE NUTS,
GOAT CHEESE & BALSAMIC VINAIGRETTE

TRICOLOR 8.00

ARUGULA, ENDIVE, RADICCHIO, SHAVED PARMESAN, TOMATOES & OLIVES
WITH A BALSAMIC VINAIGRETTE

TWENTY TWO 8.00

CHOPPED TOMATOES, ROASTED PEPPERS, CUCUMBERS, BLACK OLIVES
& MIXED GREENS WITH A BALSAMIC VINAIGRETTE

Gluten Free
Options Available

SANDWICHES

WRAPS | CIABATTA | PANINI | WEDGES ALL SANDWICHES SERVED WITH MIXED GREENS

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- CHICKEN PARMIGIANA HERO 12.00
- GRILLED CHICKEN, EGGPLANT,
FRESH MOZZARELLA & TOMATO PANINI 12.00
- GRILLED SAUSAGE, BROCCOLI RABE,
FRESH MOZZARELLA & RICOTTA PANINI 12.00
- EGGPLANT PARMIGIANA ON CIABATTA BREAD 12.00
- GRILLED CHICKEN & ARUGULA ON CIABATTA BREAD
WITH ROASTED PEPPERS & BALSAMIC DRIZZLE 12.00
- CHAR GRILLED PAT LAFRIEDA BURGER 14.00
TOPPED WITH AMERICAN CHEESE, CRISPY BACON
& CARAMELIZED ONIONS SERVED WITH GARLIC FRIES
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PASTA

GLUTEN FREE & WHOLE WHEAT PASTA AVAILABLE

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- RIGATONI QUATTRO FORMAGGI 15.00
FONTINA, GORGONZOLA, MOZZARELLA & PARMESAN CHEESE
- PAPPARDELLA PORCINI 18.00
FRESH RIBBON PASTA WITH PORCINI MUSHROOMS, SHALLOTS,
PANCETTA, & TRUFFLE OIL CREAM SAUCE
- LOBSTER RAVIOLI 21.00
CHAMPAGNE CREAM SAUCE WITH WILD MUSHROOMS
TOPPED WITH SHRIMP & SUN DRIED TOMATOES
- CHEESE RAVIOLI 15.00
IN A LIGHT TOMATO BASIL SAUCE
- CAVATELLI 21.00
WITH ROCK SHRIMP, SPICY SAUSAGE, CRUSHED TOMATOES &
BABY SPINACH IN GARLIC & OLIVE OIL
- RIGATONI 17.00
WITH GROUND SAUSAGE, ESCAROLE, CHERRY TOMATOES,
OLIVE OIL & GARLIC
- FETTUCCINI BOLOGNESE 18.00
CREAMY MEAT SAUCE
- LINGUINI ALLE VONGOLE 18.00
LITTLE NECK CLAMS TOSSEED WITH
EXTRA VIRGIN OLIVE OIL & ROASTED GARLIC
- HOMEMADE GNOCCHI 18.00
WITH TOMATO & BASIL TOPPED WITH FRESH MOZZARELLA
- HOMEMADE LASAGNA 17.00
GROUND MEAT, RICOTTA CHEESE & MOZZARELLA
TOPPED WITH TOMATO SAUCE
- ORECCHIETTE 18.00
WITH BROCCOLI RABE & GROUND SAUSAGE IN GARLIC & OIL
- PENNE ALLA VODKA 16.00
PROSCIUTTO & SHALLOTS IN A PINK CREAM SAUCE
- WHOLE WHEAT PENNE 17.00
WITH BABY ARUGULA, ROASTED PEPPERS, PORTOBELLO MUSHROOMS
& GRILLED CHICKEN IN GARLIC & OLIVE OIL

CHICKEN

SERVED WITH PENNE MARINARA OR STRING BEANS & POTATOES

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- MARTINI 19.00
PARMESAN CRUSTED CHICKEN BREAST
IN A LEMON WHITE WINE SAUCE
- SCARPARIELLO 19.00
SAUTÉED CHICKEN BREAST OFF THE BONE WITH SAUSAGE, POTATOES
AND MIXED CHERRY PEPPERS IN A GARLIC WHITE WINE SAUCE
- PARMIGIANA 18.00
CHICKEN CUTLET LIGHTLY BREADED & BAKED
WITH MOZZARELLA CHEESE IN A TOMATO SAUCE
- CAPRICCIOSA 18.00
PAN FRIED BREADED CHICKEN CUTLETS TOPPED
WITH FRESH ARUGULA, RED ONIONS & TOMATOES
WITH A BALSAMIC VINAIGRETTE
- FLORENTINE 19.00
OVER SAUTÉED SPINACH IN A LEMON WINE SAUCE
TOPPED WITH MOZZARELLA CHEESE
- MARSALA 19.00
SAUTÉED CHICKEN BREAST WITH MUSHROOMS
IN A MARSALA WINE SAUCE
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FISH & MEAT

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- PAN SEARED SCALLOPS 25.00
SEA SCALLOPS IN A GARLIC & BUTTER SAUCE
SERVED OVER RISOTTO & ASPARAGUS
- BERKSHIRE PORK LOIN SALTIMBOCCA 24.00
PROSCIUTTO & SAGE SERVED WITH BROCCOLI RABE
- SHRIMP SCAMPI 24.00
SERVED OVER RISOTTO
- GRILLED SALMON 27.00
GRILLED SALMON WITH SPINACH IN A DIJON MUSTARD SAUCE
SERVED WITH STRING BEANS & POTATOES
- BLACK ANGUS STEAK 29.00
SERVED WITH GARLIC MASHED POTATOES &
SAUTÉED STRING BEANS ON A SIZZLING SKILLET
- PORK CHOPS 24.00
WITH VINEGAR PEPPERS & DICED POTATOES
- BRANZINO LEGGERO 26.00
LIGHTLY PESTO GLAZED MEDITERRANEAN SEA BASS FILET, GRILLED
SERVED WITH GRILLED VEGETABLES
- CHILEAN SEA BASS 29.00
GRILLED WITH STRING BEANS & FINGERLING POTATOES
TOPPED WITH CHERRY TOMATOES
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VEAL

SERVED WITH PENNE MARINARA OR STRING BEANS & POTATOES

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- PARMIGIANA 22.00
BREADED VEAL FILET BAKED
WITH MOZZARELLA CHEESE IN A TOMATO SAUCE
- PICCATA 22.00
BUTTER & LEMON SAUCE SERVED
WITH HOT CHERRY PEPPERS & CAPERS
- SORRENTINO 22.00
VEAL SCALOPPINI TOPPED WITH EGGPLANT,
MOZZARELLA & PROSCIUTTO