

APPETIZERS

Grandma's Tomato Pie 15 <i>San Marzano Tomatoes, Garlic, Oregano</i>	Grilled Octopus ☒ 19 <i>Lemon Potatoes, Arugula, Red Onion, Basil Vinaigrette</i>	Escargot (6) 17 <i>Parsley Butter, Lemon, French Baguette</i>
Baked Clams Oreganato (6) 17 <i>Cold Water New England Clams, Lemon, Sicilian Breadcrumbs</i>	Arincini (RICE BALLS) 13 <i>Stuffed with Bolognese Meat, Peas, Mozzarella, San Marzano Tomatoes</i>	Stuffed Mushrooms (3) 12 <i>Fennel Sausage, Pecorino, Provolone, Garlic, Veal Demi</i>
Mozzarella in Carrozza 14 <i>Anchovy Butter, Capers, Sherry, Veal Demi, Fresh Basil</i>	Garlicky Shrimp ☒ 14 <i>Parsley-Lemon-Garlic Butter</i>	Stuffed Hot Pepper ☒ 12 <i>Bolognese, Fresh Mozzarella, Sunday Sauce</i>
Penn Cove Mussels ☒ 16 <i>Saffron Broth, Garlic, Fresh Thyme, Lemon, White Wine, Focaccia</i>	Fried Calamari 16 <i>Sun-dried Tomato Aioli or Marinara Sauce</i>	House Garlic Styx 6 <i>MARINARA SAUCE (\$1) CREAM SAUCE (\$2) MOZZARELLA (\$2)</i>
	Grandma's Meatballs 12 <i>With Ricotta Cheese</i>	Bruschetta 11 <i>Heirloom Tomatoes, Garlic, Thyme, Extra Virgin Olive Oil</i>

SALADS

Burrata ☒ 16 <i>Heirloom Beets, Heirloom Tomatoes, White Balsamic 'n Basil Vinaigrette</i>	Bandito Salad ☒ 15 <i>Perlini Mozzarella, Hass Avocado, Red Onion, Arugula, White Balsamic Vinaigrette</i>	Antipasto Salad ☒ 16 <i>Prosciutto, Salami, Soppressata, Mortadella, Provolone, Giardiniera Vegetables</i>
Bosso Salad ☒ 15 <i>Sun-dried Cranberries, Gorgonzola, Candied Pecans, Field Greens, Red Onions, Tomatoes, Raspberry Vinaigrette</i>	Heirloom Tomato, Red Onion, Cucumber ☒ 11 <i>Fresh Thyme, Extra Virgin Olive Oil</i>	Fresh Mozzarella Caprese ☒ 15 <i>Fresh Beets, Heirloom Tomatoes, Beet Lacquer, White Balsamic Vinaigrette</i>
Classic Caesar Salad ☒ 13 <i>House Croutons, Shaved Reggiano</i>	Chopped House Salad ☒ 12 <i>Tomato, Cucumber, Carrots, Red Onion, White Balsamic Vinaigrette</i> <i>ADD MEATBALLS & SUNDAY SAUCE (\$5)</i>	Side Caesar, House or 1/4 Wedge ☒ 9 <i>ADD BACON (\$1) CHICKEN (\$6) ADD SHRIMP (\$7)</i>

PASTA

	\$5 SHARING CHARGE	
Chopped Lobster, Shrimp 'n Spinach 29 <i>Angel Hair Pasta, Roasted Garlic, Chardonnay Sauce</i>	Baked Four Cheese Ravioli 19 <i>Fresh Mozzarella, Marinara Sauce</i>	Seafood Fra Diavolo (SPICY) 28 <i>Linguini Pasta, Clams, Mussels, Shrimp, Fresh Fish, Marinara Sauce</i>
Grandma's Spaghetti 'n Meatballs 19 <i>Served with our Sunday Sauce</i>	Rigatoni 'n Fennel Sausage 22 <i>Porcini Mushrooms, San Marzano Tomatoes</i>	Penne alla Vodka 22 <i>San Marzano Tomatoes, Cream, Reggiano, Pancetta, Shallots</i> <i>ADD CHICKEN (\$6) ADD SHRIMP (\$7)</i>
Rigatoni Bolognese 21 <i>Three Meat Blend, Sunday Sauce, Carrots, Onion, Cognac, Touch of Cream</i>	Manicotti 19 <i>Three Hand-rolled Crepes, Four Cheeses, Marinara Sauce</i>	Baked Rigatoni 21 <i>Fresh Broccoli, Nutmeg Cream Sauce, Charred Mozzarella</i> <i>ADD CHICKEN (\$6) ADD SHRIMP (\$7)</i>
Shrimp Marinara 24 <i>Served over Linguini</i>	Penne Arrabiata (SPICY) 21 <i>Calabrian Chili Peppers, Fresh Basil, Garlic, San Marzano Tomatoes</i> <i>GLUTEN-FREE PASTA AVAILABLE ... (\$3)</i>	Linguine with White Clam Sauce 24 <i>Chopped Maine Clams, Parsley, Extra Virgin Olive Oil, Fresh Clam Juice</i>
Spaghetti with Pesto 23 <i>Fresh Pesto, Pine Nuts, Touch of Cream</i> <i>ADD CHICKEN (\$6) ADD SHRIMP (\$7)</i>		

ENTRÉES

	\$5 SHARING CHARGE	
Seven Grain Encrusted Salmon ☒ 29 <i>Lemon-Tarragon Beurre Blanc</i>	Veal Marsala or Piccata 29 <i>Served with Traditional Pasta or Potato 'n Veggies</i>	The "BEST" Veal Parmigiana 25 <i>Sunday Sauce, Fresh Mozzarella</i>
Filet of Sole Francese 30 <i>Lemon, Chardonnay Butter</i>	Chicken Scarpariello (BONE-IN) 26 <i>Chicken Breast, Garlic, Onion, Roasted Pepper, Sausage</i>	Chicken Marsala or Piccata 24 <i>Served with Traditional Pasta or Potato 'n Veggies</i>
The "ULTIMATE" 10-Layer Eggplant ☒ 23 <i>Béchamel, Parmigiano, Fresh Mozzarella, Marinara Sauce</i>	The "BEST" Chicken Parmigiana 23 <i>Sunday Sauce, Fresh Mozzarella</i>	Pork Chops ☒ 25 <i>Vinegar Peppers, Potatoes, Lemon, White Wine, Basil</i>

SANDWICHES

Grandma's "BEST" Meatball Parm Hero 13 <i>Meatballs, Mozzarella, Sunday Sauce, Fresh Basil</i>	The "ULTIMATE" Veal or Chicken Parm 16 <i>Breaded & Pan-fried Veal or Chicken, Fresh Mozzarella, Fresh Basil, Sunday Sauce</i>	Eggplant Parm Hero 15 <i>Eggplant, Mozzarella, Marinara Sauce</i>
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PERSONAL PIZZAS

	GLUTEN-FREE (ADD \$5)	
Lamb Kofta 18 <i>Coconut Curry, Cardamom Yogurt, Mint Oil, Fresh Mozzarella</i>	Italian Sausage (NY-STYLE) 16 <i>Ground Italian Sausage, Roasted Red Peppers, Sautéed Onions, Provolone, Mozzarella</i>	Portobello Mixer (NY-STYLE) 16 <i>Grilled Portobello, Sun-dried Tomatoes, Roasted Red Peppers, Fontina</i>
Grandma's Smashed Meatball 17 <i>Sunday Sauce, Fresh Mozzarella, Ricotta</i>	Spinach 'n Bacon 16 <i>Herbed Ricotta, Fresh Tomato, Spinach, Smoked Bacon, Mozzarella</i>	Polpette (NY-STYLE) 17 <i>Sliced Meatballs, Roasted Red Peppers, Herbed Ricotta, Mozzarella</i>
Spinach 'n Artichoke 17 <i>Four Cheeses, AMAZING!</i>	Quattro Formaggio 16 <i>Mozzarella, Parmigiano, Fontina, Gorgonzola, Tomatoes</i>	Quattro Stagioni (NY-STYLE) 17 <i>Smoked Ham, Olives, Artichoke, Mushrooms, Mozzarella</i>
Prosciutto 'n Mozzarella 17 <i>Vine-ripe Tomatoes, Prosciutto di Parma, Mozzarella, Fresh Basil</i>	Grilled Vegetable (NY-STYLE) 16 <i>Grilled Vegetables, Red Onions</i>	Roasted Garlic 15 <i>Whole Roasted Garlic Cloves, Fresh Tomato, Basil, Mozzarella, Ricotta</i>
Grilled Chicken 16 <i>Artichoke Hearts, Kalamata Olives, Diced Tomatoes, Sautéed Onions, Fontina, Mozzarella</i>	Carnivero 18 <i>Italian Sausage, Smoked Bacon, Country Ham, Sautéed Onions, Pepperoni, Sliced Meatballs, Mozzarella</i>	Buffalo Chicken 18 <i>Crispy Chicken, Buffalo Sauce, Shaved Red Onion, Blue Cheese Aioli, Green Onions, Mozzarella</i>
Bianco 16 <i>White Pie, Chicken, Gorgonzola, Mozzarella, Sun-dried Tomatoes, Fresh Basil</i>		

CREATE YOUR OWN

NY-style Cheese - Homemade Pizza Sauce, Mozzarella Cheese 13	Chef Joe's "Margarita" - Fresh Mozzarella, San Marzano Tomatoes, Fresh Basil 15
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TOPPINGS

MEATS (\$2)

Pepperoni, Sausage, Ham, Bacon, Meatballs, Chicken

VEGGIES (\$1.50)

Fresh Mushrooms, Marinated Mushrooms, Portobello Mushrooms, Spinach, Sun-dried Tomatoes, Broccoli, Black Olives, Kalamata Olives, Artichoke Hearts, Fresh Tomato, Roasted Peppers, Banana Peppers, Jalapeños, Sautéed Onions, Roasted Garlic

CHEESES (\$2.00)

Herbed Ricotta, Goat Cheese, Extra Cheese

EXTRAS (\$1.50)

Anchovies, Pesto Sauce, Pineapple

20% Gratuity will be added for Parties of Six or More (Pertains to Entire Table)

WE APPRECIATE YOUR BUSINESS, BUT YOU MAY NEVER COMPLAIN, EVER. *CAPISCI!*

Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food borne illnesses. Please alert your server if you have special dietary requirements or if you are allergic to any foods.

☒ GLUTEN FREE