

Create Your Own Pasta

Since 2015: Choose your shape. Choose your sauce. \$18

Shape

Spaghettini ^(V) *Delicate thin spaghetti, best with lighter sauces*
Semolina, Durum Flour, Salt, Olive Oil

Tagliatelle *Classic egg ribbons*
All-Purpose Flour, Durum Flour, Eggs

Rigatoni ^(V) *Ridged tubes, holds hearty sauces*
Semolina, All-Purpose Flour, Olive Oil

Cavatelli *Small shells, catches chunky sauces*
All-Purpose Flour, Durum Flour, Eggs, Ricotta

Mafalda ^(V) *Ruffled “lasagna edges,” playful with cream sauces*
Semolina, Salt, Olive Oil

Beet Pappardelle *Wide ribbons, earthy and sweet*
All-Purpose Flour, Durum Flour, Eggs, Beet Juice

Stuffed Pasta of the Day *Market Price*
Ask Your Server — Changes Daily

Gluten-Free Rigatoni ^(GF)
Gluten-Free All-Purpose Flour, Olive Oil, Eggs

Herb Garganelli *Hollow cylinders, hold cream based sauces*
All-Purpose Flour, Durum, Eggs, Green Herbs

Calabrian Chili Casarecce ^(V) *Twisted scrolls, grips sauce*
Semolina, Durum Flour, Salt, Olive Oil

Sauce

Marinara ^(CV)
San Marzano Tomatoes, Garlic, White Wine, Basil, Chili

Arrabbiata ^(CV)
Our Marinara Sauce with Chili Pepper and Roasted Garlic

Spicy Alla Vodka ^(GF)
Cream, Vodka, Tomato, Chili Flakes

Broken Meatball **+\$2**
Our Marinara Sauce with Crumbled House Meatballs

Sunday Sauce ^(GF) **+\$4**
Slow-Cooked Marinara Sauce with Short Rib, Sausage, Veal

Cacio e Pepe ^(GF)
Pecorino, Cracked Black Pepper, Butter

Nut-Free Pesto ^(GF)
Basil, Parsley, Parmesan, Garlic, Olive Oil

White Bolognese ^(GF) **+\$2**
Slow-Cooked Chicken, Thyme, Rosemary, Chili, Pecorino

Roasted Garlic Pecorino
Heavy Cream, Garlic and Butter

Carbonara
Pancetta, Eggs, Pecorino

Start

Avocado and Grapefruit Salad ^(V)
Sesame, Shaved Fennel, Pickled Red Onion, Dill, Mint

Caesar Salad ^(CGF)
Little Gems, Fontina Croutons, Parmesan

Roasted Carrots ^(GF)
Lemon Yogurt, Sunflower Seeds, Mint, Dill, Parsley

Hot Honey Burrata ^(CGF)
Roasted Tomato, Basil, Hot Honey, Rustic Bread

Whipped Ricotta Toast with Crispy Prosciutto
Olive Oil, Lemon Zest

Champagne Mussels ^(CGF)
Garlic, Shallots, Chili Flakes, Champagne Cream, Focaccia

Calabrian Chili Shrimp ^(CGF)
Rustic Bread, Garlic-Parsley Butter, Lemon

All Beef Meatballs
Stracciatella, San Marzano, Focaccia

Specialties

Sicilian Branzino ^(GF)
Artichoke, Capers, Olives, Blistered Tomatoes

Lasagna Primavera
Zucchini, Eggplant, Béchamel, Ricotta, Fontina, Pecorino

Squid Ink Bucatini Vongole
Little Neck Clams, White Wine, Butter, Garlic, Chili

Roasted Lemon Chicken ^(GF)
Half Chicken, Roasted Garlic, Broccoli Rabe, Polenta

Goat Cheese Gnocchi
Peas, Asparagus, Cherry Tomatoes

Pork Chop Milanese
Pounded Bone-in Chop, Vinegar Peppers, Arugula, Parmesan

Spicy Chicken Parmigiana
Spicy Marinara, Fresh Mozzarella, Side of Pasta

Risotto Carciofi ^(CV) ^(GF)
Braised Artichokes, Lemon, Aged Parmesan

Dessert

Tiramisu
Lady Fingers, Espresso, Mascarpone

Salted Caramel Doughnuts
Cinnamon-Sugar Dusting, Salted Caramel Dipping Sauce

House-Made Molten Lava Cookie with Gelato
Choice of Chocolate, Vanilla, or Pistachio Gelato

J’s Banana Pudding
Vanilla Wafers, Fresh Banana, Vanilla Custard, Whipped Cream

Chef Carmine DiGiovanni

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

GF (Gluten Free) · V (Vegan) · CV (Can Be Made Vegan) · CGF (Can Be Made Gluten Free)