

# Antipasti

<b>ANTIPASTO BOARD FOR TWO</b> ☉ 33
mortadella, smoked prosciutto, spicy capicola, gorgonzola dolce, balsamico cipolle artigiano cheese, pecorino sardo, toffee pecans, fig jam, kalamata olives
<b>BURRATA</b> ☉ ☽ 19
burrata mozzarella, wildflower honey, prosecco saffron poached bosc pear, pistachio
<b>MOZZARELLA CARROZZA</b> ☽ 17
pan fried fresh mozzarella filled brioche, fresh tomato, capers and wine sauce
<b>BAKED CLAMS</b> 17
whole little neck clams, bread crumbs, butter, aromatic herbs
<b>FRIED CALAMARI</b> 17
served with fra diavolo sauce
<b>POLENTA E FUNGHI</b> ☉ 17
polenta, wild mushrooms, marsala wine sauce

<b>MUSSELS</b> ☉ 19
riesling broth, butter, calabrian chili
<b>CARCIOFI ALLA GIUDIA</b> ☽ 18
fried Roman artichokes, lemon aioli
<b>MEATBALLS</b> 18
three meatballs, tomato sauce, ricotta, parmigiano reggiano, basil oil
<b>RICEBALLS</b> ☽ 17
saffron arborio rice, peas, tomato sauce, scallions, parmesan fondue
<b>EGGPLANT ROLLATINI</b> ☽ 17
sicilian eggplant, ricotta, fresh tomato, parmigiano cheese
<b>ROASTED CHICKEN WINGS</b>
calabrian chili sauce -or- sauteed cherry peppers
SMALL 10 WINGS 19
LARGE 20 WINGS 36

## Insalata

ADD : CHICKEN 7 | SHRIMP 9

<b>ITALIAN OVEN SALAD</b> 16	<b>CAESAR SALAD</b> 16	<b>MEDITERRANEAN SALAD</b> 17
iceberg and romaine lettuce, cherry tomatoes, carrots, olives, corn, chick peas, bermuda onion, candied pecans, balsamic vinaigrette. ☉ ☽ ☽	hearts of romaine, Italian herb croutons, parmigiano reggiano cheese, classic caesar dressing ☽	vine ripe tomato, feta cheese, cucumber, bermuda onion, red wine vinaigrette ☉ ☽

## Pizzas

<b>MARGHERITA PIZZA</b> ☽ 23	<b>MORTADELLA PIZZA</b> 27
san marzano tomato, fresh mozzarella, basil	mozzarella, fresh ricotta, mortadella, pistachio, hot honey
<b>PESTO PIZZA</b> ☽ 23	<b>GARDEN PIZZA</b> ☽ 26
smoked mozzarella, basil pesto, parmigiano reggiano cheese, pine nuts	eggplant, zucchini, onion, heirloom tomato, mozzarella, cream, truffle oil
<b>WHITE PIZZA</b> ☽ 23	<b>CALABRESE PIZZA</b> 26
mozzarella, fresh ricotta, cream, aromatic herbs	crumbled sausage, calabrian chilis, mozzarella, san marzano tomato
<b>POLPETTINE PIZZA</b> 26	<b>PLT PIZZA</b> 27
meatballs, mozzarella, ricotta, san marzano tomato	smoked prosciutto, arugula, cherry tomato, mozzarella, shaved parmigiano reggiano, lemon, extra virgin olive oil
<b>WHITE CLAM PIZZA</b> 32	
chopped clams, bread crumbs, lemon zest, parsley	

**Cauliflower Pizza Crust Substitution +5**

## Personalize Your Pizza

EGGPLANT 2	ARUGULA 2	ZUCCHINI 2	KALAMATA OLIVES 2
ONIONS 2	MUSHROOMS 2	CALABRIAN CHILIS 2	HOT HONEY 2
RICOTTA 3	TRUFFLE OIL 3	ANCHOVIES 3	VEGAN CHEESE 4
SMOKED PROSCIUTTO 5	SAUSAGE 4	MEATBALL 4	
SPICY CAPICOLA 4	SHRIMP 5		

☉ gluten free ☽ vegetarian ☽ vegan

**PRICES ON THE MENU REFLECT THE CREDIT/DEBIT PRICE. THERE IS A 3.5% DISCOUNT ON CASH TRANSACTIONS**



# The Art Of Pasta

Fresh Pasta Made In House

**BLACK LINGUINI DI MARE** 34  
fresh squid ink linguini pasta, PEI mussels, calamari, shrimp, fresh tomato, calabrian chilis

**BUCCATINI CARBONARA** 29  
fresh buccatini pasta, egg yolk, smoked prosciutto, pecorino romano cheese, cracked black peppercorn

**CASARECCE DI BOSCO** (V) 30  
fresh casarecce, truffle cream, shiitake mushroom

**GARGANELLI SICILIANO** (V) 28  
fresh garganelli pasta, sicilian eggplant, ricotta salata, san marzano tomato

**SPAGHETTI CACIO E PEPE** (V) 28  
fresh spaghetti parmigiano, black pepper

**CAMPANELLE VITELLO** 32  
fresh campanelle pasta, wine braised veal ragu

**PACCHERI SALSICCIA** 29  
fresh paccheri pasta, crumbled sweet sausage, onion, peas, san marzano tomatoes, cream, parmigiano reggiano

**PARPADELLE GAMBERI** 32  
fresh wide pasta ribbons, shrimp, broccoli rabe, white wine, garlic, extra virgin olive oil

**STROZZAPRETI PESTO** (V) 27  
fresh strozzapreti pasta, basil pesto, pine nuts, string beans, potato

**SPAGHETTI VONGOLE** 30  
fresh spaghetti pasta, long island little neck clams, garlic, white wine, EVOO

RED | WHITE

gluten free pasta available upon request

## Secondi

**CHICKEN MANGIA BENE** (CF) 32  
french cut chicken breast, cherry pepper pan sauce, smashed lemon potato

**PORK CHOP** (CF) 39  
double cut pork chop, mushrooms, artichoke hearts, onion, parsnip puree, marsala sugo

**LAMB OSSO BUCCO** (CF) 39  
red wine braised lamb shank, saffron risotto

**NY STRIP** (CF) 42  
14 oz NY strip, mushrooms, black truffle demi, fingerling potatoes

**BONELESS BEEF SHORTRIB** (CF) 40  
beef shortrib, cacao, red wine, soft polenta, agrodolce fig

**BRANZINO** (CF) 37  
branzino filet, broccoli rabe, sundried tomato, garlic and herb vinaigrette

**SHRIMP SCAMPI** (CF) 35  
shrimp, spinach, white wine butter sauce with capers

**SALMON** (CF) 34  
north atlantic salmon, eggplant caponata, basil oil

**THE PARMS**  
breaded and pan fried veal chop or chicken, fresh tomato, mozzarella, fresh spaghetti pasta, pomodoro  
CHICKEN 29 | VEAL CHOP 48

## Contorni

MEATBALL 5  
SAUTEED SPINACH 10

BROCCOLI RABE 12  
LEMON POTATOES 10

FINGERLING POTATOES 10  
RISOTTO MILANESE 12

## Dolce

ZEPPOLE 15  
CHEESECAKE 13

TIRAMISU 15  
GELATO | SORBET 12

NUTELLA PIZZA 25  
TORTA AL BURRO 16

(CF) gluten free (V) vegetarian (V) vegan

PRICES ON THE MENU REFLECT THE CREDIT/DEBIT PRICE. THERE IS A 3.5% DISCOUNT ON CASH TRANSACTIONS



# Mangia \* Beve \* Ridere

**ITALIAN MULE**  
vodka | limoncello | lime | ginger beer

**PERFECT NEGRONI**  
gin | campari | sweet vermouth

**BLACK WALNUT OLD FASHIONED**  
rye | Nocello | black walnut bitters

**GIULIETTA**  
rose bud infused vodka | lemon pomegranate and stawberry simple

16.50

16.50

16.50

16.50

**FIG STILLETTO** 16.50

bourbon | Lillet Blanc | fig jam | lemon

**FERNETABOUTIT** 16.50

Fernet Branca | orange liqueur | lime | agave

**UP IN SMOKE** 16.50

mezcal | sicilian blood orange | lime

**APOLLONIA** 16.50

amaretto | Luxardo | bourbon | lemon | egg white simple syrup

## Vino Spumante

218 **CAVICCHIOLI** 14.50 | 52  
Lambrusco | Emilia-Romagna, Italy | NV

219 **MORENE BIANCHE** 13.50 | 50  
Glera | Friuli, Italy | NV

220 **CA'DEL BOSCO FRANCIACORTA** | 95  
Chardonnay | Erbusco, Italy | NV

204 **VILLA MOLINO** 13.50 | 50  
Pinot Grigio | Veneto, Italy | 2020

205 **LIVIO FELLUGA** | 80  
Pinot Grigio | Veneto, Italy | 2020

206 **IL FEUDICCIO** 14.50 | 55  
Pecorino | Abruzzo, Italy | 2020

207 **TALBOT** | 80  
Chardonnay | Santa Lucia, CA | 2017

208 **BORTOLUZZI** 15.50 | 60  
Chardonnay | Friuli-Venezia Giulia, Italy | 2020

214 **PIEROPAN** 14.50 | 55  
Garganega, Trebbiano | Soave, Italy | 2021

216 **AIA DEI COLOMBI** 15.50 | 60  
Falanghina | Campania, Italy | 2022

## Vino Bianco

101 **SANTI ; AMARONE** 26 | 125  
Corvina, Rondinella, Corvinone | Veneto, Italy | 2017

103 **ORIN SWIFT LOCATIONS: IT** 16.50 | 60  
Negroamaro, Nero d'Avola, Barbera, Sangiovese | NV

104 **ORIN SWIFT LOCATIONS: CA** 16.50 | 60  
Tempranillo, Barbera, Petite Sirah and Grenache | NV

122 **PODERI: LUIGI EINAUDI** 16.50 | 60  
Dolcetto | Piedmont, Italy 2020

106 **NARSES** 14.50 | 54  
Aglianico | Campania, Italy | 2020

107 **J VINEYARDS** 14.50 | 55  
Pinot Noir | Sonoma, Monterey, Santa Barbara, CA | 2020

108 **STEMMARI** 13.50 | 52  
Pinot Noir | Sicily, Italy | 2020

109 **CORTE QUAIRA** | 95  
Pinot Nero | Verona, Italy | 2016

## Vino Rosso

201 **ALIE ROSÉ** 52  
Syrah, Vermentino | Toscana, Italy | 2021

202 **MIRALY** 14.50 | 54  
Syrah, Sangiovese, Vermentino | Toscana Italy | 2022

203 **MONACI KREOS** 15.50 | 58  
Negroamaro | Salento, Italy | 2022

209 **THE ATOM** 13.50 | 52  
Chardonnay | California | 2019

210 **FREI BROTHERS** 14.50 | 55  
Sauvignon Blanc | Russian River, CA | 2021

211 **LA SCOLCA WHITE LABEL** 14.50 | 55  
Cortese | Gavi, Italy | 2020

212 **LA SCOLCA BLACK LABEL** | 98  
Cortese | Gavi, Italy | 2019

213 **INSIEME** 15.50 | 57  
Sauvignon Blanc | Oceanside, NY | 2018

215 **VIGNOT** 13.50 | 52  
Moscato Bianco | Piedmont, Italy | 2021

217 **VIGNA ROCCA** 15.50 | 60  
Albana | Tre Monti, Italy | 2021

123 **BARBIS BAROLO** | 130  
Nebbiolo | Barolo, Italy | 2014

112 **MILBRANDT** 14.50 | 54  
Cabernet Sauvignon | Columbia Valley, WA | 2019

114 **TERRE MORE** 15.50 | 60  
Cabernet | Tuscany, Italy | 2020

115 **CASTELLO MONACI** 14.50 | 54  
Primitivo | Salentino, Italy | 2019

116 **MELINI CHIANTI RESERVA** 14.50 | 54  
Sangiovese | Chianti, Italy | 2017

118 **ARISTEO SUPER TUSCAN** 15.50 | 60  
Cabernet Sauvignon, Merlot, Sangiovese | Tuscany, Italy | 2015

119 **FERRERO ROSSO DI MONTALCINO** | 80  
Brunello | Montalcino, Italy | 2019

121 **PRIMA PIETRA VALPOLICELLA** 14.50 | 55  
Corvinone, Rondinella, Molinara | Veneto, Italy | 2019

## Cuvinet Reds Series ★

100 **CELLAR SELECTION** MP  
Jade's Pick

102 **FRANCESCO FIORI** 20 | 68  
Cagnulari | Sardinia, Italy | 2019

116 **SANTI AMARONE** 25 | 125  
Corvina, Rondinella, Corvinone | Veneto, Italy | 2017

122 **BACA** 19 | 65  
Zinfandel | Sonoma County, California | 2019

123 **CASTELLUCI MIANO** 18 | 60  
Nero D'avola | Sicily, Italy | 2020

113 **BARONE CORNACCHIA** 19 | 65  
Montepulciano | Abruzzo, Italy | 2019

110 **CERASIO CANNONAU** 18 | 60  
Grenache | Lombardy, Italy | 2019

124 **INSIEME** 18 | 60  
Cabernet Franc | Oceanside, New York | 2017

THIS SEASON'S CUVINET SERIES HAS BEEN CAREFULLY SELECTED FOR YOUR ENJOYMENT. OUR TEAM MEMBERS ARE HAPPY TO DISCUSS PAIRING SUGGESTIONS TO ENHANCE YOUR EXPERIENCE. BUON APPETITO É SALUTE.

PRICES ON THE MENU REFLECT THE CREDIT/DEBIT PRICE. THERE IS A 3.5% DISCOUNT ON CASH TRANSACTIONS