



Primi		CUCINA ITALIANA ■ WINE BAR
BAKED CLAMS OREGANATE (1/2 dozen) Whole breaded & baked littleneck clams	16.5	CALAMARI ARRABBIATA Fried calamari, flame roasted peppers, spicy Arrabbiata sauce 20.5
BURRATA E CAPONATA Fresh imported burrata cheese homemade eggplant caponata, grilled crostini bread	19	MUSSELS POSILLIPO (Red -OR- White) Steamed Prince Edward Island mussels in choice of crushed plum brodino -OR- white wine garlic & herb brodino, grilled crostini bread 19.5
ARANCINI "Sicilian style" mini rice balls, stuffed with ground beef, green peas & fontina cheese, tomato sauce, fresh whipped ricotta crown	16.5	MAMA'S HOMEMADE MEATBALLS "Right outta the sauce," crowned with pecorino & fresh whipped ricotta & grilled crostini bread 16.5
ZUCCHINI FRITTI Julienne style hand cut fresh zucchini, golden fried & served with classic marinara	15.5	CAPELLINI CAKES Pan fried angel hair pasta cakes, stuffed with green peas, Parma prosciutto & imported cheeses over creamy pink sauce 15
CALAMARI FRITTI Fried calamari, Marinara -OR- Spicy Fra Diavolo	19	MARYLAND STYLE CRAB CAKES Grilled corn confetti & spicy rémoulade drizzle 21
EGGPLANT INVOLTINI Fresh battered eggplant stuffed with seasoned ricotta, baked with tomato basil sauce	14.5	MOZZARELLA IMPANATA Homemade breaded & pan fried fresh mozzarella wedges served over marinara 14.5
SHRIMP COCKTAIL (5 per order) Jumbo "Chop House" style, served with traditional accompaniments	20.5	STUFFED MUSHROOMS Roasted vegetable duxelle broiled "Oreganata" style 16.5

Pizzette			
ULTRA THIN WHOLE WHEAT -OR- CAULIFLOWER CRUST (Add 2) • ADDITIONAL TOPPINGS (Add 2)			
MARGHERITA Classic Neapolitan style topped with San Marzano plum tomato sauce, fior di latte mozzarella, fresh basil, & a drizzle of E.V.O.O.	16	BURRATA "HOT" HONEY Fresh tomato & basil sauce, topped with mozzarella, pepperoni, sliced cherry peppers & creamy hand-pulled burrata cheese, finished with a drizzle of "Mike's Hot Honey" & shaved pecorino	20
BUFFALO CHICKEN Our signature "Louisiana Style" spicy chicken, mozzarella, blue cheese sauce	19.5	CRUDO Fior di latte mozzarella, imported fontina, Parma prosciutto, fresh baby arugula, white truffle oil drizzle & shaved pecorino	20

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HOMESTYLE CHICKEN NOODLE Broken fettuccine pasta, pulled white meat chicken, fresh vegetables, chicken brodino	10.5	LENTIL Homemade... like Nonna used to make with imported Italian lentils & fresh vegetables	10.5
PASTA E FAGIOLI Ditalini pasta, cannellini beans, roasted garlic & tomato brodino	10.5	VEGETABLE MINESTRONE Ditalini pasta, fresh vegetable medley, tomato brodino	10.5

Insalate					
	Lunch	Dinner		Lunch	Dinner
GARDEN SALAD Iceberg & romaine mix, cherry tomatoes, cucumbers, carrots, red onions, red peppers, black olives, house Italian dressing	11	16	CAESAR SALAD Romaine hearts, focaccia croutons, shaved reggiano cheese, Dijon Caesar dressing	12	17
PECAN SALAD Mesclun field greens, baby arugula, honey roasted pecans, gorgonzola crumbles, balsamic vinaigrette	13	18	HUDSON VALLEY BEET SALAD Roasted red & golden beets, mesclun field greens, red onion, California glazed walnuts, crumbled goat cheese, balsamic vinaigrette	15.5	20.5
MEDITERRANEAN SALAD Romaine hearts, cherry tomatoes, diced cucumbers, pepperoncini slices, kalamata olives, red onions, crumbled feta cheese, red wine & herb vinaigrette	13	18	WEDGE SALAD Iceberg wedge, beefsteak tomatoes, warm applewood smoked bacon, crumbled blue cheese dressing	N/A	18.5
CAPRINO SALAD Mesclun field greens, flame-roasted peppers, grilled asparagus, crumbled goat cheese, cherry tomatoes, red onions, & balsamic vinaigrette, topped with grilled jumbo shrimp	N/A	23.5	GIGI SALAD A classic chop house-style salad with chopped French green beans, shrimp, applewood-smoked bacon, red onion, roasted red peppers, & vine-ripened tomatoes, all tossed in a classic red wine vinaigrette	18.5	23.5

SUGGESTED SALAD ADD-ONS

Grilled Chicken 10 • Fried Chicken Cutlets 10 • Skirt Steak 12
Jumbo Grilled Shrimp 11 • Grilled Salmon 16 • Chopped Salad (Lunch Add 1 • Dinner Add 2)

Artisanal Sandwiches & Classic Heroes			
TUSCAN STEAK SANDWICH Fresh grilled skirt steak, aged Wisconsin cheddar, pickled onions, horseradish aioli, fresh arugula & tomato on a toasted French baguette. Served with truffle & herb shoestring fries	18.5	BISTRO BURGER "Pat LaFrieda" signature burger topped with aged Wisconsin cheddar, applewood-smoked bacon, shredded lettuce, beefsteak tomato & sliced red onion. Served with truffle & herb shoestring fries	18
BUTTERMILK FRIED CHICKEN SANDWICH Crispy fried chicken breast, homemade coleslaw, pickles & sriracha aioli on a toasted brioche bun. Served with truffle & herb shoestring fries	17	SAN GENARO (Red -OR- White) "Italian Street Fair" sliced fennel sausage sautéed with julienne bell peppers & onions, choice of classic Marinara Sauce –OR– Garlic & E.V.O.O.	15
CHICKEN PARM HERO Fried chicken cutlets, topped with tomato sauce & melted mozzarella	16	MEATBALL PARM HERO "Right outta the sauce," topped with melted mozzarella	15
EGGPLANT PARM HERO Fresh battered eggplant, topped with tomato sauce & melted mozzarella	15	CHICKEN VODKA HERO Fried chicken cutlets, topped with creamy vodka sauce & melted fresh mozzarella	17
CHICKEN CLUB HERO Grilled -OR- fried chicken cutlets, lettuce, tomatoes & Italian dressing	15	POLLO E RABE HERO Grilled Chicken, broccoli rabe, flame roasted peppers & melted fresh mozzarella	17

Attention: We cannot guarantee that our Gluten & Nut free products are 100% Allergen-Free
~ 20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE ~ SHARING CHARGE (Add 5) ~
A 3.5% DISCOUNT WILL BE APPLIED IF PAYING WITH CASH

Pasta 16

Stuffed Rigatoni, Cheese Tortellini, Zucchini Linguine, Whole Wheat -OR- Gluten Free Penne (Add 1.5)

SPICY RIGATONI ALLA VODKA
Calabrian chili, “Spicy” vodka pink sauce

LINGUINE CON VONGOLE
New Zealand clams, hand crushed
plum tomatoes, roasted garlic & E.V.O.O. sauce

CAVATELLI BOLOGNESE
Southern Italian-style veal meat sauce
(Add Fresh Ricotta 1)

CAPELLINI PRIMAVERA (Red -OR- White)
Fresh vegetable medley, tomato basil sauce
–OR– roasted garlic & E.V.O.O. brodino

RIGATONI FIORENTINA
Chicken pieces, spinach, creamy
pink sauce tossed with mozzarella

RIGATONI BELLA NAPOLI
Fresh stuffed rigatoni, creamy pink sauce,
diced fresh mozzarella, julienne basil

LINGUINI DI MARE (Red -OR- White) (Add 2)
Fresh shrimp, P.E.I. mussels, New Zealand clams,
choice of classic Marinara Sauce –OR– Garlic & E.V.O.O.

FUSILLI CASALINGA
Broccoli rabe, grilled chicken, roasted garlic & herb brodino

TAGLIATELLE AI FUNGHI
Wild mushrooms, pecorino cheese,
Marsala wine brown sauce, touch of cream

CAVATELLI ALLA NORMA
Oven roasted eggplant, creamy burrata, pecorino romano,
crushed garlic plum tomato sauce, pesto di basilico drizzle

SPAGHETTI CACIO E PEPE CON ZUCCHINI
Roman style with cracked black peppercorn, imported
pecorino romano, julienne fresh zucchini, touch of cream

RIGATONI PUGLIESE
Escarole, Tuscan white beans, crumbled
fennel sausage, roasted garlic & E.V.O.O. brodino

PENNE OREGANATE (Add 2)
Fresh shrimp, asparagus, garlic & white wine
scampi sauce, toasted seasoned breadcrumbs

LINGUINE SHRIMP MARINARA (Add 2)
Sautéed fresh shrimp, choice of classic
Marinara -OR- Spicy Fra Diavolo tomato sauce

LASAGNA RONDELLI
“Pinwheel Style” fresh pasta sheets rolled with our bolognese ragu,
imported creamy robiola & pecorino cheese, baked to perfection

ADD TO ANY PASTA

SIDE: GARDEN SALAD, CAESAR SALAD, PECAN SALAD –OR– MEDITERRANEAN SALAD 10

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CHICKEN CLASSICI
FRANCESE, with side of rice pilaf 29
MARSALA, with side of herb-roasted potatoes 29
PARMIGIANA, with side of mezze rigatoni pomodoro 30

VEAL CHOP MILANESE 44
Pounded, panko & parmesan cheese-cruste d veal chop, topped with
baby arugula, red onion, cherry tomatoes & shaved reggiano cheese

CHICKEN SCARPARELLO 32.5
Country style oven roasted chicken medallions, fennel sausage,
sliced roasted potatoes, red vinegar peppers & fresh mushrooms,
garlic & rosemary brown sauce

SALMONE ALLA GRIGLIA 36
Fresh grilled Atlantic salmon, over sautéed broccoli rabe
& Tuscan white beans

SHRIMP OREGANATE 35
Baked jumbo shrimp, toasted bread crumbs, garlic & white
wine scampi sauce, with side of rice pilaf

BRANZINO MEDITERRANEO 36
Oven roasted Mediterranean sea bass, capers, drizzled with fresh
lemon & herb infused E.V.O.O., served over sautéed spinach

SALMONE PICCATA 36
Pan-seared Atlantic salmon, simmered with
artichoke hearts & capers, in a white wine, lemon
beurre blanc sauce, with side of rice pilaf

STEAK FRITES 32.5
Fresh grilled skirt steak topped with Cabernet braised onions,
served with truffle & herb-seasoned shoestring fries

PORK CHOP MARTINI 31
Pan-fried, panko-breaded pork chop topped with chopped
cherry peppers & mozzarella, baked & served in a
Vermouth bianco butter sauce, with side of herb-roasted potatoes

HALIBUT & WILD LEEKS 36
Pan-seared Pacific halibut, Chardonnay & braised wild leek
brodino, with side of rice pilaf

PINK CADILLAC VEAL CHOP 48
Pounded, panko & parmesan cheese-cruste d veal chop, topped
with diced cherry peppers, fresh mozzarella & a “Spicy” pink sauce,
served over mezze rigatoni

HERB ROASTED CHICKEN (20-minute cook time) 32.5
Cast-iron skillet organic chicken, fresh herb au jus, with side of
jardinière vegetables & herb-roasted potatoes

CHICKEN ROLLATINE TOSCANA 33.5
Chicken breast stuffed with sautéed spinach & mozzarella, Marsala
wine brown sauce, fresh mushrooms, with side of herb-roasted potatoes

EGGPLANT ROLLATINE 27.5
Fresh battered eggplant, stuffed with seasoned ricotta, baked
Parmigiana style, served with side of mezze rigatoni pomodoro

PORK CHOP & VINEGAR PEPPERS 32.5
Skillet braised “Berkshire Farms” pork chop, topped with
flame-roasted & semi-hot cherry peppers, served over
sautéed broccoli rabe , with side of herb-roasted potatoes

SHRIMP LUCIANO 35
Fresh jumbo shrimp sautéed in a garlic white wine & crushed plum
tomato brodino served over a bed of sautéed spinach

ADD TO ANY SECONDI

SIDE: GARDEN SALAD, CAESAR SALAD, PECAN SALAD, MEDITERRANEAN SALAD –OR– MEZZE RIGATONI PINK SAUCE 10

Contorni

SPINACH 10.5
BROCCOLI SPEARS 10.5
BROCCOLI RABE 11.5
ESCAROLE & BEANS 10.5

HERB-ROASTED POTATOES 10
TRUFFLE & HERB SHOESTRING FRIES 9
RICE PILAF 9
JARDINIÈRE VEGETABLES 10.5

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