

Trattoria

PRANZO

APERTIVI

- MARCONA ALMONDS | 7
roasted with sea salt
- GARLIC BREAD CLASSICO | 7.5
with ricotta
- SICILIAN OLIVES & PROVOLONE | 8
orange, thyme, peppercorn, chilis
- COCCOLI FRITTO | 11
little breads to fill with ricotta & prosciutto
- ARANCINI CON TARTUFO | 14
crispy rice filled with fior di latte, truffle aioli
- PARMIGIANO REGGIANO D.O.P. | 14.5
18 months
- GRANDE ASSORTIMENTO APERITIVO | 42

ANTIPASTI ZUPPA E INSALATE

- ZUPPA! | 9
chef's fresh soup
- INSALATA MISTICANZA | 9
leafy greens, tomato, croutons,
creamy balsamic vinaigrette
- MEATBALLS | 12
san marzano sauce
- CALAMARI FRITTI | 15
lemon, aioli
- CALAMARI A LA PLANCHA | 15
sautéed garlic, cherry tomatoes,
arugula, fresno peppers

SALAD

- MARKET SALAD | 10
leafy greens, kale, radicchio,
artichokes, tomato, chickpeas,
creamy balsamic vinaigrette
- CLASSIC CAESAR | 11
- TRICOLORE & PEAR | 11
shaved parmigiano reggiano,
walnuts, fennel,
blood orange vinaigrette
- CAPRESE | 11
fior di latte, tomatoes,
basil, evoo, aged balsamic
- FARRO GRAIN BOWL | 11
farro, tri-color greens,
ricotta salata, dried cherries,
fresh fruit, hazelnuts, lemon vinaigrette
- *BROOKLYN CAESAR | 16
pancetta, poached egg, tuscan kale
- WOOD GRILLED ADD ONS
- CHICKEN BREAST | 8
- *CHOPPED STEAK PATTY | 11
- SHRIMP | 12
- *MARKET FISH OF THE DAY | MP

- ARTHUR AVENUE | 16
antipasti salad, giardiniera, chickpeas,
celery, tomato, housemade salumi,
olives, provolone, peppadews
- QUINOA CAPRESE | 16
grilled chopped chicken, mozzarella,
tomato, basil, greens, pine nuts,
giardiniera, balsamic vinaigrette
- MULBERRY STREET | 18
grilled chopped chicken, egg, romaine,
avocado, tomato, bacon, gorgonzola dolce,
creamy balsamic vinaigrette
- ARUGULA AND BURRATA | 19
grilled chopped chicken,
seasonal fruit, parmigiano reggiano,
lemon vinaigrette

SPECIALS

- SATURDAY & SUNDAY BRUNCH
bottomless cocktails
with purchase of an entrée
mimosas \$19, bellinis \$19, bloody marys \$19,
aperol spritzes \$19 | 10:00am - 4:00pm
- MARTINI MONDAYS
50% off all martinis, \$3.95 meatball sliders
every monday 4:00pm - close
- ROMAN HOLIDAY WEDNESDAYS
1/2 off every bottle of wine under \$99
every wednesday with purchase of an entree
- FREQUENT LUNCH CARD
buy 6 get the 7th free!
ask for a frequent lunch card

PANINIS

PRESSE E CALDO

hot sandwiches

- GRILLED CHICKEN | 16.5
mushroom conserva,
pesto butter,
smoked buffalo mozzarella
- MEATBALL | 17
pesto, mozzarella,
san marzano sauce
- ALLA PARMIGIANA | 15
breaded chicken breast,
mozzarella,
san marzano sauce
- D.O.P. PROSCIUTTO DI PARMA | 15
mozzarella di bufala,
basil, aioli
- EGGPLANT | 14
wood grilled eggplant,
basil, roasted peppers,
mozzarella
- *10 OUNCE HAMBURGER | 14
lettuce, tomato,
onion, fries

THE ITALIAN JOB | 16
crusty bread, salumi,
cheeses, sliced tomatoes,
arugula, giardiniera

all paninis served
with giardiniera and a choice of
salad or rosemary potato chips

SALUMI

- olives, giardiniera
- FINOCCHIONA*,
PICCANTE*,
TARTUFO*,
SOPPRESSATA*,
MORTADELLA,
'NDUJA*, COPPA*
*made in house
- 3 SELEZONI | 18
- 5 SELEZONI | 28
- ASSORTITO | 38
- PROSCIUTTOS
{SMOKED}
- SPECK - ITALY | 10
- {DRY AGED}
- DI PARMA - ITALY | 10
- {COOKED & BRINED}
- ITALIAN HAM - LEONCINI | 10

PROSCIUTTO TASTING | 29

FORMAGGIO

- almonds, honey, dried fruits
- LA TUR
- TALEGGIO D.O.P.
- ROBIOLA D.O.P.
- TARTUFO
- PARMIGIANO REGGIANO VECCHIO D.O.P.
- FONTINA VALLE D'AOSTA D.O.P.
- GORGONZOLA DOLCE D.O.P.
- PECORINO D.O.P.
- 1 OZ PIECE | 7 EACH
- SELECTION OF ALL | 37
- MOZZARELLA
- pomodorini, basil, estate olive oil
- FIOR DI LATTE | 10
- BURRATA | 11
- MOZZARELLA DI BUFALA | 13
- MOZZARELLA TASTING | 28

PIZZA AL FORNO

- SAN MARZANO SAUCE
- MARGHERITA | 16
fior di latte, basil, evoo, sea salt
- PEPPERONI | 18
fior di latte, calabrian oregano
- FUNGHI MISTI | 19
wild mushroom, smoked buffalo mozzarella,
parmigiano reggiano, truffle oil
- PICCANTE | 19
spicy salami, fior di latte, peppadews
- SALSICCE | 19
italian sausage, fior di latte, basil
- ARUGULA E PEPPADEW | 19.5
fior di latte, basil, arugula, peppadew peppers
- MARGHERITA D.O.P. | 20
mozzarella di bufala, basil, evoo, sea salt
- QUATTRO CARNE | 20
soppressata, prosciutto, coppa, finocchiona
- GIARDINO | 22.5
fior di latte, peperonata, roasted garlic, hot honey
- BIANCA FIOR DI LATTE
- QUATTRO FORMAGGI | 18
ricotta, gorgonzola d.o.p., aged provolone,
calabrian oregano
- CAPRICCIOSA | 19
gorgonzola d.o.p., pear, truffle honey, basil
- PROSCIUTTO E ARUGULA | 21
prosciutto di parma, pecorino romano, ricotta
- SAN GENNARO | 22.5
cotto ham, burrata, fior di latte,
pistachios, basil
- TARTUFO | 24.5
truffle mushroom sauce, fior di latte,
cremini mushrooms, basil

ADD ONS

- ARUGULA | 5
- WHITE ANCHOVIES | 5
- MEATBALL | 6
- FENNEL SAUSAGE | 7
- PEPPERONI | 7
- PROSCIUTTO DI PARMA | 7
- SPECK | 7
- HOUSE MADE PANCETTA | 8

PASTA

LONG PASTA

- BUCATINI | 18
all'amatriciana, house cured guanciale,
san marzano sauce, chilis, pecorino
- CACIO E PEPE | 18
spaghetti, pecorino romano,
cracked black pepper
- SPAGHETTI | 18
alla sorrentino, burrata mozzarella,
san marzano sauce, fresh basil
- MALFADINNE | 18
ragu of pork with ricotta, 'nduja
- SPAGHETTI | 18
carbonara, house cured pancetta, eggs,
parmigiano reggiano
- CAPPELINNI D'ANGELO E CALAMARI | 22.5
angel hair, calamari, san marzano sauce,
calabrian chili peppers
- LINGUINE NERO | 23.5
shrimp, yellow tomatoes, calabrian chilis, mint
- LINGUINE | 24
con vongole, clams, white wine

SHORT PASTA

- RIGATONI | 17
broccoli, olive oil, garlic,
parmigiano reggiano, basil
- RADIATORI | 18
alla norma, eggplant,
san marzano sauce, ricotta salata
- RAVIOLI | 18
ricotta, greens, fresh pomodoro sauce,
topped with prosciutto
- RIGATONI | 19
alla bolognese, braised beef
and veal in barolo wine
- STROZZAPRETI | 20
italian sausage, rapini, garlic, oil, chilis
- PAZZESCO | 20
mixed shapes with sausage, meatballs, pork ragu
- RADIATORE A LA VODKA | 20
san marzano vodka sauce, prosciutto
- PACCHERI | 21
funghi misti, mascarpone

BISTECCA

- FROM OUR WOOD BURNING GRILL
hand selected dry aged in house
- SERVED BONE IN WITH ROASTED GARLIC & ROSEMARY
- *NEW YORK
16 oz | 36 / 24 oz | 54