

Since 1995, 5th Avenue’s First and Favorite Italian Restaurant!



30% Off
all bottles of wine, all night long!

WARM BREAD

HOMEMADE GARLIC BREAD
warm butter, garlic bread 6

PANE, SALE, OLIO
extra virgin olive oil, pesto speziato 6

FRESH RICOTTA WHITE TRUFFLE
fresh baked warm bread 6

ANTIPASTI



HOMEMADE BUTTERNUT SQUASH RAVIOLI
toasted walnuts, citrus sugo 15

TUSCAN BEAN SOUP
fresh clams, escarole 14

CALAMARI MISTO
crispy calamari and cherry peppers 16

SEARED PEPPERCORN TUNA
sicilian caponata, young arugula and citrus jus 13

SICILIAN MEATBALLS
giant veal, pork and beef meatballs, Sunday gravy, ricotta, sweet basil 15

COZZE NERO
black mussels, roma pomodoro, garlic, hearts of artichoke, garlic bread 18

SCAMPI ALLA SCAMPI
shrimp, garlic, white wine, garlic ciabatta 17

SEASONAL FRESH

TUSCAN KALE, ARUGULA, RADICCHIO bocconcini mozzarella, citrus white truffle dressing 14

CAESAR treviso, little gem, traditional toss, parmigiano 13 add anchovies 2.5

CAPRESE heirloom tomatoes, stracciatella cheese, blackberries, prosciutto, fresh stone fruit, sweet basil 18

SEASONAL GREENS local fresh lettuces, cress, red oak, choice of dressing 14

ITALIAN CHOPPED SALAD romaine mix, artisan meats and cheese, pepperoncini vinaigrette 16

ENTREES*

PAN SEARED SNAPPER
roasted zucchini, squash, tomatoes and basil 36

SEARED SALMON
butternut squash, cavatelli, fresh garden kale,
brown sugar butter 35

GRILLED 7oz. FILET OF BEEF
gorgonzola-parmesan cheese crust, black pepper demi,
roasted whole garlic, sautéed fresh spinach,
crispy potatoes and cherry peppers 57

BISTECCA
NY strip steak, fresh arugula salad, citrus dressing,
parmesan truffle fries, espresso dust 54



TONNO BRUSCHETTA
seared tuna in a light spiced tomato-basil sauce with kalamata olives, served with cucumber noodles 42

PICCATA
pinot grigio-lemon butter sauce, crispy capers and tossed linguini
choice of bone-in chicken 29 or veal 38

LEMON PEPPER GROUPER
with gulf shrimp scampi, sauteed spinach, broccolini 49

CHICKEN AQUA LIMONE
bone-in chicken breast, fresh citrus, cherry peppers,
olive oil whipped potatoes 29

BRANZINO “MEDITERRANEO”
shrimp, tomato, castelvetrano olives and herbs,
spaghetti squash and broccolini 46

VITELLO DEL PRETE
veal medallions, Italian long hots, sweet sausage, garganelli, broccolini 43

BERKSHIRE BONE-IN PORK CHOP
with rosemary, lemon, cherry peppers, crispy potatoes,
sautéed spinach, marsala wine demi 52

HOMEMADE PASTAS

SPAGHETTI ALLA CHITARRA - homemade veal meatballs, hot sausage, sunday gravy 31

PAPPARDELLE - traditional veal, pork, and beef bolognese, ricotta 32

LINGUINI ALLA VONGOLE - with fresh clams, white wine, garlic, olive oil, micro parsley 34

CHICKEN PARMIGIANA - black pepper ricotta stuffing, tomato suga, arugula, citrus linguini, pine nuts 38

TAGLIATELLE PISANE - clams, mussels, shrimp, calamari, spiced tomato, trebbiano wine sauce 37

HANDMADE RIGATONI - spicy vodka braised beef, calabrian chiles, fresh basil, parmigiano 34



SIDES 10 each

Spinach with Sauteed Garlic • Pazzo! Creamy Cheese Au Gratin • Broccolini With Roasted Garlic Jus • Fried Cherry Peppers with Fresh Tomato Sauce
Pasta of the Evening • Crispy Potatoes With Cherry Peppers, Sundried Tomatoes And Pazzo! Cheese • Italian Summer Vegetables