

We designed this menu to take you on a journey through Italy, with dishes inspired by its distinct regions and culinary traditions. Every preparation reflects thoughtful ingredients and respectful technique. To preserve the integrity of these recipes, we kindly ask that you refrain from customizations so you may enjoy each dish as it is intended. Simple adjustments and dietary needs may be accommodated when possible - *The Crocco Family*

ANTIPASTI

ZUPPA DEL GIORNO 13

SFORNATINO DI MELANZANE 18
SLOW COOKED EGGPLANT SOUFFLE WITH BURRATA FONDUTA & LIGHT TOMATO SAUCE

BASTONCINI DI POLENTA 15
CRISPY POLENTA STICKS WITH BOLOGNESE SAUCE FOR DIPPING

CAPRESE TRADIZIONALE 17
BUFFALO MOZZARELLA, HEIRLOOM TOMATOES, BASIL AIOLI

FRITTURE MISTA 19
LIGHTLY FRIED CALAMARI & VEGETABLES WITH BASIL AIOLI

POLPO ALLA GRIGLIA 26
MARINATED GRILLED OCTOPUS, RED PEPPER SAUCE, FENNEL, BABY ARUGULA, LEMON & CAPERS

BURRATA CON PROSCIUTTO 24
IMPORTED BURRATA, AGED PROSCIUTTO DI PARMA, FIG-BALSAMIC GLAZE, BREADSTICKS

POLPETTE AL SUGO 17
"NONNA'S" BEEF MEATBALLS IN TOMATO SAUCE, WARM BREADSTICKS

TAGLIERE MISTO DI SALUMI E FORMAGGI 30
SIGNATURE BOARD OF ITALIAN CHEESE & SALUMI.

CARPACCIO DI MANZO 20
WITH ARUGULA, SHAVED PARMESAN IN CITRUS DRESSING

TUNA TARTARE 24
HAND CUT TUNA WITH AVOCADO, CITRUS & HERBS

ARANCINI 18
SAFFRON RISOTTO, PANCETTA, MOZZARELLA TOPPED WITH BURRATA FONDUTA

COZZE CALABRESE 22
MUSSELS IN MARINARA SAUCE WITH SPICY CALABRIAN 'NDUJA



PRIMI

GNOCCHI ALLA SORRENTINA CON BURRATA 27
POTATO GNOCCHI BAKED IN TOMATO SAUCE, TOPPED WITH FRESH BURRATA

FETTUCINE PISTACCHIO & GUANCIALE 28
HOUSE MADE FETTUCINE WITH PESTO PISTACCHIO AND GUANCIALE

LINGUINE ALLA VONGOLE 28
LINGUINE WITH MANILA CLAMS, GARLIC, PARSLEY EVOO

PACCHERI AL NERO DI SEPPIA 31
SQUID-INK PASTA WITH SHRIMP, SCALLOPS & CALABRIAN NDUJA

LASAGNA DELLA CASA 27
LAYERS OF BOLOGNESE, BECHAMEL & PARMIGIANO

ORECCHIETTE CON CIME DI RAPA E SALSICCIA 26
BROCCOLI RABE PESTO, CRUMBLED SPICY SAUSAGE, GARLIC

PAPPARDELLE AL RAGU DI AGNELLO 30
HOUSE-MADE PAPPARDELLE, BRAISED LAMB RAGU, SHAVED PECCORINO

FETTUCINE ALLA BOLOGNESE 26
HOMEMADE FETTUCCINE WITH BEEF RAGU, GRANA PADANO

SPAGHETTONI ALLA CARBONARA 27
GUANCIALE, EGG, PECORINO ROMANO, BLACK PEPPER

SPAGHETTONI CACIO E PEPE AL TARTUFO NERO 29
PECORINO, BLACK PEPPER, BLACK TRUFFLE

TORTELLINI AL FORMAGGIO E PROSCIUTTO 26
CHEESE TORTELLINI IN PARMIGIANO- TALEGGIO SAUCE WITH HAM & PEAS

FILEI CALABRESI 29
HOMEMADE CALABRIAN FUSILLI WITH PORCINI MUSHROOM, CRUMBLED SWEET SAUSAGE & PANCETTA

RAVIOLO DEL GIORNO MP
HOMEMADE DAILY BY OUR CHEF

PAPPARDELLE ALLA 'NDUJA 29
PAPPARDELLE LIGHT TOMATO SAUCE, BURRATA AND SPICY CALABRIAN 'NDUJA

BRUSCHETTE

CLASSICO 14
CHERRY TOMATOES, SCALLIONS, BASIL, EVOO

FUNGHI E CACIOCAVALLO 15
SAUTEED MIXED MUSHROOMS, CACIOCAVALLO CHEESE

PROSCIUTTO, RICOTTA E FICHI 17
CREAMY LEMON RICOTTA, PROSCIUTTO DI PARMA, HOT HONEY, FRESH THYME

INSALATE

Grilled Chicken 10/Grilled Salmon 15/ Shrimp 13/ Burrata 13

CITRUS FENNEL 15
SHAVED FENNEL, ORANGE, BABY ARUGULA, OLIVES, LEMON DRESSING

CRUNCHY 15
GREENS, CUCUMBER, RADISH, TOMATOES, PUMPKIN, SUNFLOWER SEEDS, CROUTONS, LEMON DRESSING

BARBABIETOLE 15
WARM RAINBOW BEETS, ARUGULA, GOAT CHEESE, TOASTED ALMONDS, BALSAMIC

CONTORNI

VERDURE AL FORNO 16
ROASTED VEGETABLES, GARLIC AND HERBS

BROCCOLI RABE 13
SAUTEED WITH GARLIC AND CHILI

ROASTED POTATOES 11
CRISPY WITH ROSEMARY AND HERBS

SPINACH 13
OLIVE OIL AND GARLIC

BOCCA 15
ARUGULA, PEARS, PECORINO, WALNUTS, HONEY, LEMON DRESSING

CESAR SALAD 15
ROMAINE,PARMESAN CHEESE,CROUTONS,ANCHOVIE DRESSING

SECONDI

SALMONE IN PADELLA 33
PAN-SEARED SALMON, STUFFED WITH ASPARAGUS & SUNDRIED TOMATOES; SERVED IN SAFFRON-LEMON GARLIC SAUCE

BRANZINO AL FORNO 35
FILET OF MEDITERRANEAN SEABASS BAKED WITH FRESH HERBS, SPICES, WHITE WINE SAUCE, LEMON, GARLIC, PARSLEY, EVOO

GALLETTO 31
GRILLED CORNISH HEN MARINATED WITH FINE HERBS & SPICES

MILANESE 30
PAN-FRIED CHICKEN CUTLET, LIGHTLY BREADED; GREEN SALAD

COSTOLETTE DI AGNELLO ALLA GRIGLIA 48
GRILLED RACK OF LAMB; MINT-BALSAMIC HERB REDUCTION

BISTECCA AI FERRI 42
GRILLED SEASONED SIRLION; ROSEMARY GREEN-PEPPERCORN SAUCE

BISTECCA DI MAIALE 35
CHAR-GRILLED PORK CHOP, RED-FRUIT REDUCTION

COSTOLETTA DI VITELLO 49
GRILLED VEAL CHOP SERVED WITH SAUTEED PORCINI MUSHROOMS WITH TOUCH OF TRUFFLE AND MASHED POTATO SOUFFLE

ITALIAN-AMERICAN CLASSICS

POLLO PARMIGIANO 34
WITH SIDE OF PENNE

POLLO SCARPARIELLO OFF BONE 32

PENNE ALLA VODKA 26