

Let's begin

Shrimp in a spicy red sauce FRA DIAVOLO 16

Clams and mussels scampi-ed 15

Broccoli rabe in a very mildly spicy garlic broth 13

LITTLE DIPPY - House made focaccia bread paired with a jazzy house ricotta cheese 14

BIG DIPPY-Housemade focaccia bread for dipping in house bolognese, with melted burrata 18

"Nona Salad" - greens, all the good stuff you might eat at your Italian American Nona's house 12

Them Classics	N	Mondern-ish <u>EXT</u>	
All pasta is served with local Ecco Spo	aghetti	House ground pork belly and short rib spaghetti bolognese, with fresh house ricotta	21
Marinara	18	Spaghetti with lump crab meat, roasted	70
Vodka	19	peppers, and basil, tossed with oil and garlic	30
Roman Carbonara	21	Shrimp and broccoli rabe tossed with	30
Pesto	19	gorgonzola dulce and a touch of calabrian chili, served with rigatoni	
Scampi -shrimp, clams, OR mussels	29	Toasted bucatini with an herbed tomato sauce, topped with prosciutto and burrata and pesto	24

complement by adding our housemade pasta 7 or Rustichella (rotating) 2

<u>Or perhaps...</u>

bougie Lancaster, heritage breed chicken and "humanely raised" Holland veal

Marsala	C 28/V 30	Braised chicken amatriciana with calabrian chili over sautéed veggies	27
Parmesan	C 28/V 30	Thin and crunchy fried Duroc pork,	29
Piccata	C 28/V 30	topped with a preserved lemon dressed salad and a considerable amount of	
Roman Saltimbocca	C 30/V 33	parmesan cheese	
		Feature Fish- Chef's preparation	MP

Consider adding...

Seasonal veggie 8

Sauteed Primorida Farm mushrooms 8