

Piatti Piccoli

(Tapas Style Appetizers)

Antipasto Board (changes weekly) \$16

4 cheeses and 4 meats, alici, olives and organic artichokes

Trio di Pate' \$7

Asparagus pate', Black Olive pate' and Green Olive pate' – Served with baguette slices

Bufala Caprese \$9

Fresh Bufala Mozzarella served over sliced vine ripe tomatoes and drizzled with organic olive oil and balsamic vinegar.

Misto di Crostini \$7

Tomato bruschetta and grilled vegetable bruschetta drizzled with organic olive oil and topped with fresh parmigiano reggiano

Calamari Fritti \$7

Calamari breaded and fried to perfection. Served with tomato sauce and a tomato pesto

Cozze Tarantina \$8

Mussels sautéed with your choice of a white wine garlic sauce or marinara sauce.

Gamberi all'aglio \$8

Shrimp sautéed with a white wine garlic sauce.

Arancine \$7

Rice balls stuffed with meat sauce, onions, mozzarella cheese and green peas, served with marinara sauce.

Polpette della casa \$7

Homemade veal, pork and ground beef meatballs served in a tomato sauce.

Mozzarella alla Carrettiera \$6

Sliced Italian bread stuffed with mozzarella, battered in egg and fried to perfection.

Pizzets

8 inch wood burning oven pizzas

Bufala \$10

Bresaola \$9

Calabrese \$10

Gambero Bianco \$9

Napoletana \$9