



APPETIZERS

Fritto Misto 22.95

Crispy calamari, shrimp, seasonal vegetables

Mussels* 20.95

Tomato paprika broth, grilled crostini

Sautéed Clams* 22.95

Garlic, lemon, white wine broth, grilled crostini

Fried Roman Artichokes* VEG 18.95

Sautéed spinach, lemon-rosemary cream sauce

Broccoli Rabe and Sausage* 17.95

Pan-seared sausage, olive oil, garlic, red chili flakes, broccoli rabe

Calamari Siciliano 20.95

Fried calamari, San Marzano tomato sauce, hot pepper misto, hot honey drizzle

Polpette 17.95

Slow cooked meatballs, San Marzano tomato sauce, ricotta

Eggplant Rollatini VEG 18.95

Thinly sliced, breaded and fried eggplant, filled with ricotta whip, topped with San Marzano sauce and melted mozzarella

SALADS

Add protein: Chicken 13, Salmon 16, Shrimp 15

Burrata* VEG 17.95

Arugula, seasonal fruit, tomatoes, balsamic drizzle

Mixed Salad* VEG 12.95

Mixed greens, shredded carrots, cucumber, tomatoes, balsamic vinaigrette

Spinach Salad* VEG 14.95

Strawberries, goat cheese, toasted almonds, strawberry vinaigrette

Salad Wedge* 14.95

Iceberg lettuce, crispy prosciutto, cherry tomatoes, shredded carrots, gorgonzola dressing, gorgonzola crumbles

Classic Caesar* VEG 13.95

Romaine, croutons, parmesan cheese, Caesar dressing

PASTA GLUTEN FREE PASTA UPON REQUEST

Sole di Mare 42.95

Linguine, calamari, scallop pieces, littleneck clams, mussels, shrimp

Shrimp Mac and Cheese 27.95

Mozzarella, provolone, white cheddar, bacon, shrimp

Linguine alle Vongole 35.95

White wine clam sauce

Crab Gnocchi Arrabiata VEG 41.95

Potato gnocchi, jumbo lump crab, San Marzano tomato sauce, hot pepper misto, cherry tomatoes, topped with Fior di Latte mozzarella

Cavatelli Primavera VEG 26.95

Mixed sautéed seasonal vegetables, olive oil

Bolognese Bianco 36.95

White lamb ragù

ENTREES

Bistro Burger 19.95

Ground beef, cheddar cheese, Applewood smoked bacon, caramelized onions, fries, aioli

Chicken Boscaiola* 33.95

Sautéed free-range chicken breast, mushrooms, onion, San Marzano tomato, white wine reduction, vegetable of the day, potato

Chicken Parmigiana 31.95

Pan-fried chicken breast, San Marzano sauce, melted mozzarella, spaghetti

Salmon al Padella 36.95

Pan-seared Faroe Island salmon, artichoke hearts, sun-dried tomato, caper, shallots, white wine reduction, vegetable of the day, potato

Braised Beef Short Rib 40.95

Red wine reduction, vegetable of the day, potato

SIDES

Broccoli Rabe* VEG 10.95

Sautéed with garlic and olive oil

Brussel Sprouts with Pancetta* 11.95

Roasted Brussel sprouts, Sautéed with savory pancetta, honey balsamic reduction

Roasted Cauliflower* VEG 9.95

Sautéed Garlic, white raisins, pecorino cheese

House-Cut Fries* 11.95

Duck fat, truffle essence, parmesan cheese

Vegetable of the Day | MP

Sautéed seasonal vegetables

Cheesy Garlic Bread VEG 10.95

Kids Penne Pomodoro* VEG 13

Chicken Cutlet and Fries 15

Drinks Coke, Diet Coke, Lemonade, Stewart's Root Beer, Iced Tea, 7-Up, Club Soda 4

-Vegan VEG-Vegetarian- Upon Request, *-Gluten free upon request; some items not labeled can be made vegan or vegetarian upon request
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



To manage the integrity and consistency of our Wood-fired Neapolitan style pizza, we cannot guarantee the timing of its delivery with any other menu item.

PIZZA

Grandpop's Way- add Anchovies 3

Margherita VEG 18.95

San Marzano tomato sauce, Fior di Latte, basil

Nonna Princess VEG 20.95

Diced heirloom tomato, sweet onion, olive oil, basil

Garden State VEG 21.95

Assortment of fresh chopped vegetables, cherry tomato, Fior di Latte

Sea Isle Pie 20.95

San Marzano tomato sauce, shallots, sausage, Fior di Latte

Four Cheese Spicy Soppressata 24.95

Spicy soppressata, mozzarella, Sharp provolone, spicy asiago, goat cheese, spicy honey
add long hots for an additional kick 3

Marinara VEG 18.95

Tomato pie, sprinkle of Parmigiano Reggiano

Due Cugini 21.95

White Pizza Fior di Latte, hot dog, house cut fries

Prosciutto Arugula 23.95

Fior di Latte, arugula, prosciutto di Parma

T.I. Pie VEG 21.95

Wild mushrooms, shallots, Fior di Latte

Lee's Calzone 19.95

Prosciutto cotto, San Marzano tomato sauce, mozzarella

Stone Harbor 21.95

San Marzano tomato sauce, Fior di Latte, Kalamata olives, prosciutto cotto, Jersey tomato, mushrooms, artichokes

Create your Own MP

Toppings 3

arugula, mushroom, olives, onions, peppers, spinach, tomatoes, mozzarella, olives, anchovies, ricotta

Deluxe Toppings MP

artichokes 4, bacon 3, chicken 4, prosciutto cotto 3, pepperoni 3, prosciutto 4, sausage 3, Fior di Latte 3, hot dog 3, french fries 4

Kids Penne Pomodoro* VEG 13

Chicken Cutlet and Fries 15

Drinks Coke, Diet Coke, Lemonade, Stewart's Root Beer, Iced Tea, 7-Up, Club Soda 4

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