



DINNER

Antipasti

BURRATA CREMOSA \$19

Marinated Roasted Peppers, Aged Balsamic, Basil Oil

ZUCCHINI BLOSSOMS \$19

Stuffed with Burrata & Spinach, Marinara Sauce

POLPETTE E RICOTTA 2 PCS \$8 | 6 PCS \$21

Famous Meatballs, Pecorino Cheese, Marinara Sauce, Fresh Ricotta, Garlic Crostini

PARMIGIANA DI MELANZANE \$18

Baked Eggplant Parmigiano

COZZE FRADIAVOLO \$18

Mussels, Spicy Tomato Sauce, Garlic, Fresh Herbs, Calabrian Chili

POLIPO ALLA GRIGLIA \$23

Charred Spanish Octopus, Arugula, Fennel, Radicchio, Citrus, Lemon, Olive Oil

CALAMARI FRITTI \$19

Crispy Mixed Rings & Tentacles, Marinara Sauce

CLAMS OREGANATA \$18

Baked Little Neck Clams, Garlic, White Wine, Fresh Herbs

Salads

Add Chicken 10 / Steak 12 / Salmon 12

CHOPPED SALAD \$19

Crisp Romaine, Radicchio, Tomatoes, Cucumber, Red Onions, Olives, Pepperoncini, Fresh Mini Mozzarella Balls, Salami, Red Wine Vinaigrette

INSALATA CAESAR \$17

Little Gems Caesar Salad, Herb Crumbs, Classic Dressing, Shaved Parmesan Cheese

PANZANELLA SALAD \$18

Tomatoes, Cucumber, Red Onions, Olives, Peppers, Basil, Feta Cheese, Olive Oil, Red Vinegar

SPINACH AND ENDIVE SALAD \$19

Crispy Pancetta, Fresh Mango, Red Peppers, Honey Balsamic Vinaigrette

INSALATA BARBIETOLE \$19

Roasted Fresh Beets, Orange Segments, Pistachios, Baby Arugula, Citrus Vinaigrette, Goat Cheese

Pasta

GNOCCHI ALLE SORRENTINA \$26

Baked Ricotta Gnocchi, Tomato, Fresh Mozzarella

CACIO E PEPE \$23

Housemade Spaghetti, Cultured Butter, Black Pepper, Pecorino

SPICY RIGATONI ALLA VODKA \$24

Creamy Vodka Sauce, Calabrian Chilies, Pecorino

FETTUCCINE AMATRICIANA \$26

San Marzano Plum Tomatoes, Crispy Pancetta, Onions, Pecorino Romano

CAPPELLACCI \$26

Short Rib Filling, Cultured Vermont Butter, Parmigiano

RIGATONI BOLOGNESE \$26

Rich Bolognese Crafted from Tender Ground Beef and Pork

SPAGHETTINI NERO \$36

Squid Ink Thin Spaghetti with Shrimp, Clams, Mussels, Garlic, White Wine, Olive Oil, Cherry Tomatoes, Baby Arugula

SPAGHETTI ALLE VONGOLE \$31

Manila Clams, Garlic, White Wine Sauce, Olive Oil

Home Made Fresh Daily!
Gluten Free Pasta available +4

Entrees

STEAK FRITES \$35

8 oz. Prime NY Strip, Red Wine Sauce, Sage French Fries

POLLO MARTINI \$28

Parmesan Crusted, Green Peas, Sun Dried Tomatoes, White Wine Lemon Sauce, Sautéed Mixed Vegetables

POLLO MILANESE \$28

Arugula, Red Onion, Cherry Tomato, Fresh Mozzarella

POLLO ALLA PARMIGIANA \$28

San Marzano Tomato Sauce, Fresh Mozzarella

BRANZINO \$36

Grilled with Sautéed Broccolini

SALMONE \$34

Grilled Salmon, Romesco Sauce, Sautéed Mixed Vegetables

SHRIMP ALMONDINE \$36

Sautéed Garlic, Olive Oil, White Wine, Lemon Sauce, Fresh Herbs, Mixed Vegetables

Pizza

MARGHERITA \$18

Fresh mozzarella, San Marzano Tomato, D.O.P, Basil Pecorino

CALABRESE ALBANESE \$26

Spicy Smoked Beef Sausage, Shredded Mozzarella, Ricotta, Parmigiana, Evoo

BENNY'S FAVORITE \$22

Crispy Chicken, Shredded Mozzarella, Italian Ranch Buffalo Sauce

CLASSIC \$16

Shedded Mozzarella, Tomato Sauce

QUATTRO FORMAGGI CON FUNGI \$24

4 Cheeses, Organic Mushrooms, White Truffle Oil

FIGS & PROSCIUTTO \$22

Figs Spread, Halved Mission Figs, Prosciutto di Parma, Parmigiano, Arugula

GLUTEN FREE PIZZA

Classic \$16 | Margherita \$17

Pizza Toppings

Broccoli \$4

Hot Honey \$4

Pepperoni \$4

Mushrooms \$4

Olives \$4

Bell Peppers \$4

Fresh Garlic \$4

Sausage \$5

Anchovies \$6

Fig Jam \$6

Prosciutto \$8

Creamy Burrata \$8

Meatballs \$8

Sides

Sage French Fries \$10

Mushrooms \$10

Sautéed Broccoli Rabe \$10

Sautéed Spinach \$10

Roasted Brussel Sprouts \$10

We proudly support farms in New Jersey and New York!

* Added 3% fee for credit card transactions.

** Alert us about allergies or intolerances as not all ingredients are listed.

*** Consuming raw or undercooked meat, seafood or eggs may increase risk of food borne illness.

**** A gratuity of 20% will be added to parties of 8 or more



**PASTA E
PASSIONE**

RESTAURANT • PIZZERIA

LUNCH

Antipasti

VEGETABLE SOUP \$12

Fresh Mixed Vegetables, Light Broth

ZUCCHINI BLOSSOMS \$12

Stuffed with Burrata & Spinach, Marinara Sauce

POLPETTE E RICOTTA 2 PCS \$8 | 6 PCS \$21

Famous Meatballs, Pecorino Cheese, Marinara Sauce, Fresh Ricotta, Garlic Crostini

BURRATA CREMOSA \$15

Marinated Roasted Peppers, Aged Balsamic, Basil Oil

COZZE FRADIAVOLO \$15

Mussels, Spicy Tomato Sauce, Garlic, Fresh Herbs, Calabrian Chili

POLIPO ALLA GRIGLIA \$23

Charred Spanish Octopus, Arugula, Fennel, Radicchio, Citrus, Lemon, Olive Oil

CALAMARI FRITTI \$15

Crispy Mixed Rings & Tentacles, Marinara Sauce

Salads

Add Chicken 10 / Steak 12 / Salmon 12

CHOPPED SALAD \$14

Crisp Romaine, Radicchio, Tomatoes, Cucumber, Red Onions, Olives, Pepperoncini, Fresh Mini Mozzarella Balls, Salami, Red Wine Vinaigrette

INSALATA CAESAR \$12

Little Gems Caesar Salad, Herb Crumbs, Classic Dressing, Shaved Parmesan Cheese

PANZANELLA SALAD \$13

Tomatoes, Cucumber, Red Onions, Olives, Peppers, Basil, Feta Cheese, Olive Oil and Red Vinegar

SPINACH AND ENDIVE SALAD \$14

Crispy Pancetta, Fresh Mango, Red Peppers, Honey Balsamic Vinaigrette

INSALATA BARBIETOLE \$13

Roasted Fresh Beets, Orange Segments, Pistachios, Baby Arugula, Citrus Vinaigrette, Goat Cheese

Pasta

CACIO E PEPE \$19

Housemade Spaghetti, Cultured Butter, Black Pepper, Pecorino

SPICY RIGATONI ALLA VODKA \$24

Creamy Vodka Sauce, Calabrian Chilies, Pecorino

FETTUCINE AMATRICIANA \$21

San Marzano Plum Tomatoes, Crispy Pancetta, Onions, Pecorino Romano

GNOCCHI ALLE SORRENTINA \$21

Baked Ricotta Gnocchi, Tomato, Fresh Mozzarella

CAPPELLACCI \$21

Short Rib Filling, Cultured Vermont Butter, Parmigiano

RIGATONI BOLOGNESE \$21

Rich Bolognese Crafted from Tender Ground Beef and Pork

SPAGHETTINI NERO \$32

Squid Ink Thin Spaghetti with Shrimp, Clams, Mussels, Garlic, White Wine, Olive Oil, Cherry Tomatoes, Baby Arugula

SPAGHETTI ALLE VONGOLE \$31

Manila Clams, Garlic, White Wine Sauce, Olive Oil

Gluten Free Pasta available +4

Sandwiches

LA CAPRESE \$18

Buffalo Mozzarella, Roasted Peppers, Onions, Lettuce, Pesto, Basil, Olive Oil, Balsamic

CHICKEN PARM HERO \$18

Crispy Breaded Chicken Cutlet, House Marinara, Mozzarella, Parmigiano, Toasted Italian Hero

IL MEDITERIANEO \$18

Eggplant, Zucchini, Peppers, Onions, Lettuce, Pesto, Basil, Olive Oil, Balsamic Glaze

ITALIANO \$19

Mortadella, Prosciutto, Salami, Fresh Mozzarella, Lettuce, Tomato, Red Onions

MEATBALL HERO \$18

Housemade Meatballs, Marinara, Melted Mozzarella, Parmigiano, Toasted Italian Hero

Entrees

POLLO MARTINI \$25

Parmesan Crusted, Green Peas, Sun Dried Tomatoes, White Wine Lemon Sauce, Sautéed Mixed Vegetables

POLLO ALLA PARMIGIANA \$25

San Marzano Tomato Sauce, Fresh Mozzarella

POLLO MILANESE \$25

Arugula, Red Onion, Cherry Tomato, Fresh Mozzarella

BRANZINO \$28

Grilled with Sautéed Broccolini

SALMONE \$28

Grilled Salmon, Romesco Sauce, Sautéed Mixed Vegetables

Pizza

MARGHERITA \$18

Fresh mozzarella, San Marzano Tomato, D.O.P, Basil Pecorino

CALABRESE ALBANESE \$26

Spicy Smoked Beef Sausage, Shredded Mozzarella, Ricotta, Parmigiana, Evoo

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