



LUNCH

Antipasti

ZUCCHINI BLOSSOMS \$12

Stuffed with Burrata & Spinach, Marinara Sauce

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

Famous Meatballs, Pecorino Cheese

COZZE FRADIAVOLO \$15

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

BURRATA CREMOSA \$15

Marinated Roasted Peppers, Aged Balsamic, Basil Oil

POLIPO ALLA GRIGLIA \$23

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

CALAMARI FRITTI \$15

Crispy Mixed Rings & Tentacles, Marinara Sauce

Salads

CHOPPED SALAD \$14

Crisp Romaine, Radicchio, Tomatoes, Cucumber, Red Onions, Olives, Peperoncino, Fresh Mozzarella, Salami, Italian dressing

INSALATA CAESAR \$13

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

PANZANELLA SALAD \$13

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

INSALATA BARBIETOLE \$13

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

Pasta

Gluten Free Pasta available +4

CACIO E PEPE \$19

Housemade Spaghetti, Cultured Butter, Black Pepper, Pecorino

SPICY RIGATONI ALLA VODKA \$20

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

GONDOLA RAVIOLI \$21

Homemade ravioli stuffed with four cheese & spinach, light marinara

RIGATONIBOLOGNESE \$21

Rich Bolognese Crafted from Tender Ground Beef

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

Entrees

Cup of soup or house salad included with the entrée

POLLO ALLA PARMIGIANA \$25

San Marzano Tomato Sauce, Fresh Mozzarella

BRANZINO \$28

Grilled with Sautéed Broccolini

POLLO MILANESE \$25

Arugula, Red Onion, Cherry Tomato, Fresh Mozzarella

Pizza

MARGHERITA \$20

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

CALABRESE ALBANESE \$26

Nduja sausage, Shredded Mozzarella, Ricotta, Parmigiano, Evoo

BENNY'S FAVORITE \$22

Crispy Chicken, Shredded Mozzarella, Italian Ranch Buffalo Sauce

CLASSIC \$18

Shredded Mozzarella, Tomato Sauce

FIGS & PROSCIUTTO \$24

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

QUATTRO FORMAGGI \$24

4 Cheeses, Organic Mushrooms, White Truffle Oil

GLUTEN FREE PIZZA

Classic \$18 | Margherita \$20

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

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



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

CALAMARI FRITTI \$19

Crispy Mixed Rings & Tentacles, Marinara

COZZE FRADIAVOLO \$19

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

POLIPO ALLA GRIGLIA \$23

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

CLAMS OREGANATA \$19

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

Salads

Add Chicken +12 / Steak +18

PANZANELLA SALAD \$18

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

INSALATA CAESAR \$17

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

CHOPPED SALAD \$19

Crisp Romaine, Radicchio, Tomatoes, Cucumber, Red Onions,
Olives, Pepperoncini, Mozzarella, Salami, Italian dressing

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 \$25

Homemade Spaghetti, Cultured Butter, Black Pepper, Pecorino

SPICY RIGATONI ALLA VODKA \$24

Creamy Vodka Sauce, Calabrian Chilies, Pecorino

FETTUCINE AMATRICIANA \$26

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

GONDOLA RAVIOLI \$26

Stuffed with four cheese & spinach, light marinara

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 ALLA VONGOLE \$31

Manila Clams, Garlic, White Wine Sauce, Olive Oil

Home Made Fresh Daily!

Gluten Free Pasta available +4

Entrees

POLLO MILANESE \$28

Arugula, Red Onion, Cherry Tomato, Fresh Mozzarella

BRANZINO \$36

Grilled with Sautéed Broccolini

STEAK FRITES \$35

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

POLLO ALLA PARMIGIANA \$28

San Marzano Tomato Sauce,
Fresh Mozzarella

SHRIMP ALMONDINE \$36

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

Pizza

MARGHERITA \$20

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

CLASSIC \$18

Shredded Mozzarella, Tomato Sauce

QUATTRO FORMAGGI \$24

4 Cheese, Organic Mushrooms,
White Truffle Oil

FIGS & PROSCIUTTO \$24

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

GLUTEN FREE PIZZA

Classic \$18 | Margherita \$20

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

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