

VINO

HOPEWELL VALLEY VINEYARDS

ROSSO

- BARBERA** 37
medium-bodied, intense ruby color, aromas of cherries, raspberries, oak-aged, smooth finish
- SANGIOVESE RISERVA** 45
medium-bodied, ruby red color, naturally acidic, nuances of berries
- CABERNET SAUVIGNON** 19 / 36
full-bodied, aromas of black cherries, aged in french oak barrels for fourteen months
- ROSSO DELLA VALLE** 36
medium-bodied, long finish, deep red color, sweet aromas of raisins, raspberries, plums

BIANCO

- PINOT GRIGIO** 19 / 33
light-bodied, delicate fruit, bouquet of peaches, limes, dry, crisp flavor
- CHARDONNAY** 35
medium-bodied, smooth finish, oak-aged, flavors of pears, apples, vanilla
- WHITE MERLOT** 35
light-bodied, bouquet of peaches, pears, sweet fresh fruit flavors
- STONY BROOK BLUSH** 33
medium-bodied, light fruity wine, accents of cherries and strawberries
- VIDAL BLANC** 36
light-bodied, slightly sweet, crisp, fruity, accents of apples, pears, grapefruit
- CHAMPAGNE / SEMI DOLCE**
- SPUMANTE SECCO** 26
clean, dry, well-balanced sparkling wine
- DOLCE VITA** 24
sweet, fruity, vidal blanc grapes, hints of raisin, pear, citrus
- SPUMA ROSSA** 28
light-bodied brachetot d'acqui grapes, distinctive of strawberries

SOFT DRINKS

FOUNTAIN 3

COCA COLA / DIET COCA COLA / ORGANIC BLACK CHERRY
ORGANIC LEMONADE / APPLE JUICE / UNSWEETENED TEA

ORGANIC ITALIAN SODA BOTTLES 6

BLOOD ORANGE / CLEMENTINE / LEMON / POMEGRANATE / GRAPEFRUIT

ITALIAN MINERAL WATER BOTTLES 8

SPARKLING / STILL



vegetarian



vegan



gluten free

Chef Andrea Di Meglio

20% GRATUITY WILL BE ADDED TO TOTAL BILL ON PARTIES OF FIVE GUESTS OR MORE / CAKE PLATING \$2 PP

3.5% convenience fee will be added if paying with credit card, if paying cash there will be no fee

APPETIZERS

POLPETTE "ranked best meatballs in New Jersey by NJ.com" 14 / 23
pine nuts raisins beef meatballs / tomato sauce / melted provolone

ARANCINI 12 / 21 **ZUPPETTA** 14 / 23
mini rice balls stuffed with beef pork mussels / clams / tomato sauce
peas cheese caperberries / grilled focaccia

POLENTA 12 / 21 **FICO** 14 / 23
crispy polenta / hazelnuts fresh figs / mascarpone / pine nuts
ricotta salata / peach agrodolce prosciutto / mango balsamic pearls

800°BRUSCHETTA 12 / 21 **OTTO** 17 / 26
brick oven sourdough crust / mozzarella grilled octopus / olives / lemon / garlic
garlic / herbs / heirloom cherry tomatoes heirloom cherry tomatoes / potatoes
pickled peppers / italian spelt
pickled fennel / arugula

ROLLATINI GIALLI 11 / 20 **CALAMARI** 15 / 24
cheese stuffed eggplant slices fried squid / spicy tomato sauce
yellow tomato sauce

SPIEDINI 13 / 22 **BURRATA** 14 / 23
reggiano crusted mozzarella burrata cheese / beef bresaola
cognac beef reduction roasted peppers / pickled eggplant
balsamic reduction

SALADS

PERA 15 **FARRO** 15 **PANCETTA** 15
poached pear / hazelnuts italian spelt / beets white anchovie +2
gorgonzola / dried apricots ricotta salata / pistachios pancetta / reggiano
greens / pear vinaigrette arugula / roasted fennel chopped egg / croutons
balsamic vinaigrette little gem lettuce / caesar

SOUPS

FAGIOLI 8 **GRANCHIO** 18
beans / prosciutto / pasta / tomato broth crab meat / corn / seafood chowder

PASTA ARTIGIANALE

— our pasta is made with all organic ingredients —

ZÉMARI (V)	28	VALENTINO	32
maccheroni crestati / eggplant ricotta salata / tomato sauce		tomato ricotta cavatelli / chicken dried cherry tomatoes creamy pistachio pesto	
PAPPARDELLE	32	ROMOLO	32
ridged broad pasta / burrata cheese bolognese meat sauce		paccheri / chicken / pancetta roasted shallots garlic tomato sauce	
CINQUANTA	36	CONIGLIO	35
fifty layered lasagne / veal tenderloin stew cheese / mushrooms / marsala sauce		broccoli rabe orecchiette rigate rabbit ragù ischitana	
JACLYN (GF)	33	GENOVESE	38
gluten free penne / broccoli rabe sausage / dried cherry tomatoes garlic / white wine		gnocchi / braised short rib reggiano / shallots / beef reduction	
AGNOLOTTI (V)	31	LANCETTE (VEGAN)	30
stuffed butternut squash cocoa pasta pumpkin seeds / creamy herb		beet reginette bucate / artichoke / olives eggplant / capers / calabrian chile yellow tomato roasted garlic sauce	

CHICKEN

BELL & EVENS

BIANCO	33
chicken breast / fontina / asparagus / pistachios / béchamel / maccheroni crestati	
MARSALA ARROSTO (GF)	36
roasted whole chicken breast with frenched drumette / marsala sauce mushroom risotto	
GALLINAIO	33
battered chicken breast / porchetta / eggplant / broccoli rabe provolone / chicken au jus / crispy polenta	
CHICKEN PARMIGIANA	31
chicken cutlet / tomato sauce / mozzarella / rigatoni	

VEAL

Pat LaFrieda

SALTIMBOCCA	39
veal tenderloin scaloppini / prosciutto / bufala mozzarella spinach / sage / brandy sauce / fingerling potatoes	
OSSOBUCO (GF)	69
veal hind shank / truffled plum tomatoes / caramelized mushroom risotto	
MARETERRA	44
veal tenderloin scaloppini / shrimp scampi / zucchini / garlic caper sauce / linguine	
VEAL PARMIGIANA	37
veal tenderloin cutlet / tomato sauce / mozzarella / rigatoni	

SEAFOOD

LUCA	43
shrimp / crabmeat / scallops roasted tomatoes / capers / asparagus linguine / creamy white wine sauce	
CAPELANTE (GF)	38
seared scallops / corn green peas / roasted peppers yellow tomato saffron risotto	
ISCHIA	41
shrimp / calamari / clams / mussels scialatielli / seafood tomato sauce	
POLYPUS	41
squid ink fusilli ricci / octopus / clams lemon / white wine / herb bread crumb	
BRANZINO	38
mediterranean sea bass filet / escarole zucchini / tomato ricotta cavatelli roasted garlic lemon sauce	
CANNELLONI	49
spinach cylindrical pasta stuffed with lobster / mascarpone brandy tomato cream sauce	

MEATS

Pat LaFrieda

O RRAÙ	41
neapolitan classic tomato meat stew pine nuts raisins beef meatballs sausage / bone in short rib broccoli rabe / reggiano / paccheri	
COSTATA	55
braised on the bone angus short rib asparagus / tomato ricotta cavatelli cognac beef reduction	
ABBACCHIO	48
braised lamb hind shank / lamb essence mirepoix / spinach / crispy polenta	
MAIALE (GF)	53
twenty ounce double frenched berkshire pork chop / prosciutto provolone / broccoli rabe / roasted fennel fingerling potatoes / barolo reduction	
STAGIONATA	75
thirty day dry aged bone in eighteen ounce USDA prime NY strip reggiano truffled cream sauce mushrooms / peas / corn / gnocchi	