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

V vegetarian VEGAN vegan GF 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
mini rice balls stuffed with beef pork peas cheese

POLENTA V 12 / 21
crispy polenta / hazelnuts ricotta salata / peach agrodolce

800°BRUSCHETTA V 12 / 21
brick oven sourdough crust / mozzarella garlic / herbs / heirloom cherry tomatoes

ROLLATINI GIALLI V 11 / 20
cheese stuffed eggplant slices yellow tomato sauce

SPIEDINI 13 / 22
reggiano crusted mozzarella cognac beef reduction

ZUPPETTA 14 / 23
mussels / clams / tomato sauce caperberries / grilled focaccia

FICO GF 14 / 23
fresh figs / mascarpone / pine nuts prosciutto / mango balsamic pearls

OTTO 17 / 26
grilled octopus / olives / lemon / garlic heirloom cherry tomatoes / potatoes pickled peppers / italian spelt pickled fennel / arugula

CALAMARI 15 / 24
fried squid / spicy tomato sauce

BURRATA GF 14 / 23
burrata cheese / beef bresaola roasted peppers / pickled eggplant balsamic reduction

SALADS

PERA V GF 15
poached pear / hazelnuts / gorgonzola / dried apricots / greens / pear vinaigrette

FARRO V 15
italian spelt / beets / ricotta salata / pistachios / arugula / roasted fennel / balsamic vinaigrette

PANCETTA WHITE ANCHOVIE +2 15
pancetta / reggiano / chopped egg / croutons / little gem lettuce / caesar

BUFALA V GF 16
bufala mozzarella / greens / capers / herbs / heirloom cherry tomatoes / garlic

ARUGULA V GF 15
olives / pickled eggplant / roasted peppers / heirloom cherry tomatoes / reggiano mozzarella / balsamic vinaigrette

SOUPS

FAGIOLI 8
beans / prosciutto / pasta / tomato broth

GRANCHIO GF 18
crab meat / corn / seafood chowder

PASTA ARTIGIANALE

our pasta is made with all organic ingredients

ZÉMARI (V) 16
maccheroni crestati / eggplant
ricotta salata / tomato sauce

PAPPARDELLE 19
ridged broad pasta / burrata cheese
bolognese meat sauce

JACLYN (GF) 20
gluten free penne / broccoli rabe
sausage / dried cherry tomatoes
garlic / white wine

GENOVESE 21
gnocchi / braised short rib
reggiano / shallots / beef reduction

VALENTINO 19
tomato ricotta cavatelli / chicken
dried cherry tomatoes
creamy pistachio pesto

ROMOLO 19
paccheri / chicken / pancetta
roasted shallots garlic tomato sauce

LANCETTE (VEGAN) 18
beet reginette bucate / artichokes / olives
eggplant / capers / calabrian chile
yellow tomato roasted garlic sauce

CONIGLIO 21
broccoli rabe orecchiette rigate
rabbit ragù ischitana

LUNCH ENTREES

BIANCO 19
chicken breast / fontina / asparagus
pistachios / béchamel
maccheroni crestati

GALLINAIO 19
battered chicken breast / porchetta
eggplant / broccoli rabe / provolone
chicken au jus / crispy polenta

PARMIGIANA
CHICKEN 17 VEAL 20
tomato sauce / mozzarella / rigatoni

MARETERRA 23
veal tenderloin scaloppini / shrimp scampi
zucchine / garlic caper sauce / linguine

SALTIMBOCCA 21
veal tenderloin scaloppini / prosciutto
bufala mozzarella / spinach / sage
brandy sauce / fingerling potatoes

COSTATA 29
braised on the bone angus short rib
asparagus / tomato ricotta cavatelli

LUCA 23
shrimp / crabmeat / scallops
roasted tomatoes / capers / asparagus
linguine / creamy white wine sauce

CAPESANTE (GF) 21
seared scallops / corn
green peas / roasted peppers
yellow tomato saffron risotto

ISCHIA 21
shrimp / calamari / clams / mussels
scialatielli / seafood tomato sauce

POLYPUS 21
squid ink fusilli ricci / octopus / clams
lemon / white wine / herb bread crumb

BRANZINO 20
mediterranean sea bass filet / escarole
zucchine / tomato ricotta cavatelli
roasted garlic lemon sauce

CANNELLONE 25
spinach cylindrical pasta
stuffed with lobster / mascarpone
brandy tomato cream sauce

PIZZA

BRICK OVEN TWELVE INCH SOURDOUGH CRUST

JANARA (V) 17
tomato sauce / basil / mozzarella

CAZZIMMA 21
prosciutto / arugula / reggiano
balsamic / mozzarella

'O CAFONE 21
broccoli rabe / sausage / garlic
calabrian chile / provolone

SARCHIAPONE 22
tomato sauce / roasted peppers / mushrooms
onions / sausage / pepperoni / mozzarella

'A ZEZZENELLA 23
bolognese meat stew / burrata cheese

STATT ZITT 21
tomato sauce / pepperoni / sausage
pancetta bacon / mozzarella

STUPPOLA 21
chicken / dried cherry tomatoes
creamy pesto / mozzarella

VAIASSA (V) 23
bufala mozzarella / roasted peppers
heirloom cherry tomatoes / garlic / basil
dried cherry tomatoes / capers

AUMM AUMM 25
shrimp / semi dried cherry tomatoes / garlic
lemon / capers / parsley / fontina

FIGLIO 'E 'NTROCCHIA 23
short rib / cognac beef sauce
shallots / smoked scamorza

CURNUT (V) 20
tomato sauce / zucchine / bell peppers
eggplant / mushrooms / mozzarella

CUOPPO ALLESSE (V) 21
truffled mushrooms / ricotta / fontina

'NZALLANUTO 22
tomato sauce / red onions / ricotta
sweet savory meatballs / mozzarella

MBRIACON (V) 21
vodka sauce / eggplant / basil
reggiano / smoked mozzarella

SGUARRATA (V) 19
mozzarella / fontina / ricotta / reggiano

ZUZZUS 22
porchetta / figs / peach agrodolce
calabrese chile / mozzarella

SANDWICHES

FOCACCIA BREAD

TOSCANO 16
chicken / mozzarella / roasted peppers / dried cherry tomatoes / balsamic vinaigrette

NAPOLI 18
prosciutto / bufala mozzarella / basil / cherry tomatoes / balsamic reduction / EVOO

AGRESTE (V) 14
eggplant / zucchine / mushrooms / dried cherry tomatoes / fontina / balsamic vinaigrette

COTOLETTA 15
chicken cutlet / tomato sauce / mozzarella

STRACOTTO 18
short rib / shallots / provolone / arugula

VITTORIA 16
porchetta / provolone / cherry tomatoes / little gem lettuce / vinegar / EVOO