

ANTIPASTI

CALAMARI

lightly floured calamari, zucchini, marinara, cocktail sauce 14

COZZE AL VAPORE

steamed mussels, olive oil, white wine, lemon 14

POLPO alla GRIGLIA

grilled octopus, yukon gold potatoes, red bell peppers, spicy arugula, lemon vinaigrette 15

GAMBERI e PROSCIUTTO

grilled prosciutto-wrapped shrimp, mixed greens, lemon, herb infused olive oil 14

TORTA di CAPRINO

baked goat cheese, gorgonzola cream sauce, herbed crostini 14

BRUSCHETTE POMODORO

heirloom tomatoes, basil, olive oil, garlic 12

CARCIOFI

grilled baby artichokes, red peppers, balsamic dressing 11

SALUMI e FORMAGGI

special selection of fine Italian meats and cheeses 14

ARANCINI

crispy mozzarella risotto balls, parmesan, marinara 11

POLPETTE del NONNO

Giuseppe Pizzi's original meatball recipe
3ct 9 5ct 13

INSALATE

CESARE

romaine, parmesan, herbed croutons 9

BURRATA CAPRESE

burrata cheese, heirloom tomatoes, arugula, balsamic glaze 12

MISTA

mixed greens, diced tomatoes, gorgonzola, balsamic dressing 9

RUCOLA

arugula, prosciutto, shaved parmesan, red onion, lemon vinaigrette 14

BARBABIETOLA

roasted beets, arugula, goat cheese, walnuts, red wine vinaigrette 11

ZUPPE

TORTELLINI

meat-filled tortellini, chicken broth

MINISTRONE

mixed vegetables, pesto, parmesan

MATRIMONIALE ITALIANA

mixed vegetables, veal meatballs

*cup 4, bowl 6

PASTA

LINGUINE con GAMBERI

linguine, shrimp, olive oil, garlic, spicy tomato cream sauce 22

PENNE alla MEDICI

penne, chicken, artichokes, sundried tomatoes, capers, olive oil, garlic 19

RAVIOLI della MAMMA

spinach and cheese ravioli, pesto cream sauce 19

SPAGHETTI con POLPETTE

our classic spaghetti and meatball family recipe 18

GNOCCHI di GIUSEPPE

gnocchi, mushrooms, Giuseppe sauce 19
add chicken (+4) or sausage (+5)

LASAGNA

Pizzi family's world-famous recipe, topped with bechamel parmesan cream & meat ragu 18

LINGUINE con VONGOLE

linguine, clams, olive oil, garlic, white wine butter sauce 21

TORTELLINI alla PANNA

meat tortellini, pancetta, parmesan cream sauce 19

PENNE alla RUSTICA

penne, sweet Italian sausage, mixed peppers, onions, tomatoes 18

FETTUCCINE con BOLOGNESE

fettuccine, three meat Bolognese ragu 21

SPAGHETTI CARBONARA

spaghetti, egg, pancetta, pecorino, parmesan, cracked black pepper 21

FETTUCCINE ALFREDO

our classic family recipe 17
add chicken (+4) or shrimp (+5)

CARNE

MAIALE SALTIMBOCCA

bone in pork chop, prosciutto, fontina, garlic parmesan mashed potatoes 28

POLLO PARMIGIANA

breaded chicken breast, melted mozzarella, marinara, garlic parmesan mashed potatoes 21

POLLO MARSALA

sautéed chicken breast, mushrooms, marsala sauce, garlic parmesan mashed potatoes 21

MARE

SALMONE in CAMICIA

salmon fillet poached in white wine, garlic, herbs, angel hair pasta 21

PORTOVENERE

sautéed jumbo shrimp, olive oil, white wine, angle hair, arugula 28

MERLUZZO ARROSTO

roasted cod, cherry tomatoes, kalamata olives, shallots, garlic, garlic parmesan mashed potatoes 22

SIDES

Seasonal Vegetable Pasta

Garlic Parmesan Mashed Potatoes Risotto Milanese

AMBROSIA

DOLCI

TIRAMISU

generations old, Pizzi family
recipe 9

CHOCOLATE CAKE

five layer chocolate cake with dark
chocolate ganache 9

AFFOGATO

vanilla gelato drowned in a shot
of espresso 8

SPUMONI

chocolate, cherry, & pistachio
gelato 8

VANILLA BLISS CHEESECAKE TARTUFO

rich & silky vanilla bean cheesecake
on top of a graham cracker crust,
topped with vanilla cream 9

chocolate gelato, zabaglione cream
center, dusted in cocoa powder &
roasted hazelnuts 9

COPPA SPAGNOLA

vanilla gelato with amarena cherry
swirls topped with amarena
cherries 8

SEASONAL SOBERT

*ask your server for details 7

AMBROSIA

COCKTAILS

VECCHIO STILE

Rittenhouse rye, simple syrup, angostura orange bitter

ITALIAN ICE

siata leguas, Cointreau, limoncello, lime

CON TUTTI

malfy con arancia, malfy con rosa, raspberry shrub, lime

NEGRONI

luxardo sour cherry gin, cinzano 1757 sweet vermouth, Campari

APEROL SPRITZ

aperol, prosecco, 1821 club soda, lemon twist

VINEYARD MULE

starlight grappa, herbed red wine syrup, lime, gosling ginger beer

PALOMA

grapefruit infused espolon blanco, mezcal vida, ambrosia aperitif, giffard orgeat, grapefruit, lime

VENETIAN MANHATTAN

evan Williams white label, cinzano 1757 sweet vermouth, bitter truth chocolate bitters, angostura orange bitters