



ORGANIC HANCRAFTED PASTA SINCE 2012

dinner menu

SALADS

CARCIOFI | Mixed greens, fried artichokes Roman Style, goat cheese and toasted pistachios with balsamic vinaigrette | 14

ESOTICA | Avocado, baby arugula heart of palm, tomatoes and pecorino cheese | 13

CAESAR | Tuscan kale cesar with caramelized walnuts, cranberries and grated parmigiano | 13

STARTERS

CALAMARI | Fried calamari crisped with arborio flour served with spicy calabrian sauce | 18

ARANCINI | Brussels sprouts and spicy cheddar Italian rice balls served with horseradish aioli | 11

FLATBREAD ORTOLANO | with mozzarella cheese, roasted red peppers, mushrooms, eggplant, touch of pesto| 15

FONTINA FLATBREAD | with fontina-mozzarella blend, crushed tomatoes, EVVO and oregano | 13

PEPPERONI FLATBREAD | with mozzarella, tomato sauce, pepperoni and roasted peppers+ hot honey | 14

HANDCRAFTED PASTA

(Our pastas, bread and desserts are made fresh every day on the premises)

RISOTTO POLLAIO | Risotto with chicken, spinach and mushrooms | 19

GNOCCHI CACCIO E PEPPE | Potato gnocchi with imported Pecorino Romano and cracked black pepper| 19

FUNGHI | Fettuccine with wild mushrooms, light cream sauce and pecorino romano | 20

CALABRESE | Spaghetti with shrimp, San Marzano tomato sauce and spicy chorizo (upstate ny) | 20

VEGETARIAN LASAGNA | with seasonal vegetables and cheese | 19

RAVIOLI | Butternut squash ricotta cheese ravioli with mascarpone -sage sauce | 20

BOLOGNESE | Rigatoni with grandma's bolognese sauce | 20

NORMA | Rigatoni with San Marzano tomato sauce, eggplant, fresh basil and mozzarella cheese | 19

GRANCHIO | Black spaghetti with wild blue crab meat calabrian chili, scallions and lemon | 22

PAPPARDELLE AL RAGU | with 4 hour slowly honey-braised short rib ragu | 20

ADD BURRATA CHEESE TO ANY PASTA \$4

FROM THE GRILL

SALMONE | Fillet of salmon with caper-white wine sauce served with sauteed kale and mashed potatoes 27

BELLI BURGER | Rib-eye burger with gorgonzola cheese, roasted peppers, caramelized onion, baby arugula s/w truffle-parmesan french fries 19

MANCHEGO BURGER | Rib-eye burger with manchego cheese, tomatoes, baby kale and chimichurri s/w french fries 19

PORK CHOP | Dry aged pork chop with mushrooms-chianti sauce served with caramelized brussels sprouts 25

SIDE DISHES

Sauteed Tuscan kale with shallot and garlic 10

Roasted brussels sprouts with pancetta 10

Truffle-parmesan fries with pecorino and black pepper 8



20% Gratuity will be added to all parties of 6 or more



WINTER COCKTAILS

FIGURE HER OUT | 15

Whiskey, lemon juice, agave, fig syrup

CAN'T GET YOU OFF MY MIND | 16

Hendricks Gin, pompelmo liquor, grapefruit juice

PARTY STARTER | 16

Vodka, Dolin blanc, Frangelico, cocoa liquor

AMARGO AMANECER | 15

La Vida Mezcal, Mr. Black, lime juice, Agave

A SONG OF ICE AND FIRE | 18

Hayden Basil Bourbon, Aperol, honey habanero syrup

CLEMENTINA | 15

Del Maguey Vida Mezcal, Grand Marnier, lime juice, Tonic water. Fresh mandarin

DRINK LIKE AN ITALIAN | 16

Bulleit Rye, Amaro Montenegro, Griffard Crème de Pêche de vigne, Angostura Bitter

LIGHT COCKTAILS 13

BLOOD ORANGE | blood orange purée, st. germain

STRAWBERRY | strawberry purée, fresh lime juice, st. germain

PASSION | passion fruit purée, orange bitters, simple syrup

MANGO | mango purée, domaine de canton (ginger liqueur)

MOCKTAIL 10

ROSIE ORCHATA | apple juice, lime juice, rosemary, ginger

lavender, simple syrup

CECILIA | mint, basil, cucumber pineapple, blood orange juice

CRAFT BEER SELECTION 8

Sunday Light Beer

Peroni

Brooklyn IPA

Brooklyn Sour

Bengali Tiger

Narrangasett Lager

Blue Point Toasted Lager

Lager Sweet Action

Yuengling Pilsner

Non Alcoholic Ginger Beer

BUBBLES

APEROL SPRITZ (Aperol/Prosecco) | 13

AMARINA (Limoncello/Prosecco) | 13

BELLINI (Peach /Prosecco) | 11

MIMOSA (Orange/Prosecco) | 11

LAMBRUSCO | 10

PROSECCO | 10

RED WINES

	Glass	Bottle
Malbec (Argentina)	12	42
Chianti (Tuscany)	11	40
Montepulciano(Abruzzo)	12	42
Pinot Noir (Venice)	11	40
Cabernet Sauvignon (California)	11	40
Aglianico (Campania) <i>FULL BODY</i>	14	50
Sangiovese (Tuscany) <i>MEDIUM BODY DRY</i>	14	50

WHITE WINES

	Glass	Bottle
Rose(Abruzzo)	11	40
Chardonnay (California)	11	40
Pinot Grigio Venice	11	40
Sauvignon Blanc (Sicily)	12	42
Prosecco (Sparkling)	10	

“GO BIG”

HOUSE WINE - RED OR WHITE

HALF CARAFE | 19

FULL CARAFE | 36

SANGRIA PITCHER | 30



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