



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 | 19

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 | 19

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 | 21

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



SIGNATURE COCKTAILS

- OAXACA** Mezcal, Tequila, Agave syrup, angostura bitters | 15
- EASTSIDE SPRITZ** |cucumber vodka, st. Germain, lemon, prosecco | 14
- DON'T MAKE ME BLUSH** | tequila, aperol, guava, pineapple, lemon | 14
- PISCO SMASH** |pisco, blackberries, st. Germain, mint
lemon juice, ginger beer | 14
- GARDEN ESSENCE** |premium gin, basil, fresh thyme, lemon pepper essence | 13
- ITALIAN PALOMA** |tequila, Campari, pink grapefruit juice, fresh lime juice
Fresh lemon juice simple syrup, chilled Italian orange soda | 14
- WATERMELON MOJITO** |Rum, fresh watermelon, mint, lime | 14

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 9

- 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
Captain Lawrence Clearwater Kolsch
Peroni
Brooklyn IPA
Brooklyn Sour
Bengali Tiger
Narrangasett Lager
Blue Point Toasted Lager
Sweet Action
Ginger Beer (Alcoholic) Crabbie's original

BUBBLES

- APEROL SPRITZ** (Aperol/Prosecco) | 12
- AMARINA** (Limoncello/Prosecco) | 11
- 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

WHITE WINES

	Glass	Bottle
Rose(Abruzzo)	11	40
Chardonnay (California)	11	39
Pinot Grigio Venice	11	40
Sauvignon Blanc (Sicily)	12	41

“GO BIG”

- HALF CARAFE | 19
- FULL CARAFE | 36
- SANGRIA PITCHER |30



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