



ORGANIC HANCRAFTED PASTA SINCE 2012

DINNER MENU

SALADS

CARCIOFI | Mixed greens, fried artichokes Roman Style, goat cheese and toasted pistachios with balsamic vinaigrette | 15

ESOTICA | Avocado, baby arugula heart of palm, tomatoes and pecorino cheese | 15

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

STARTERS

FRITTO MISTO | Fried Artichoke Roman Style, Fried calamari, crispy lemon, fried pickles | 21

CALAMARI | Fried calamari crisped with arborio flour served with spicy calabrian sauce | 19

ARANCINI | Brussels sprouts and spicy cheddar Italian rice balls served with horseradish aioli | 12

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

FONTINA FLATBREAD | with fontina-mozzarella blend, crushed tomatoes, EVOO and oregano | 14

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

SPINACH TAGLIATELLE | with mushroom ragu, fresh thyme. fried basil. chili oil, | 19

GNOCCHI CACIO E PEPE | Potato gnocchi with imported Pecorino Romano and cracked black pepper | 19

CALABRESE | Spaghetti with shrimp, San Marzano tomato sauce and spicy chorizo (upstate ny) | 22

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

SWEET CORN RAVIOLI | Sweet corn-ricotta cheese ravioli with mascarpone -sage sauce | 21

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 | 22

ADD BURRATA CHEESE TO ANY PASTA \$4

FROM THE GRILL

BRANZINO | Branzino filet with caper-white wine sauce served with sauteed kale and mashed potatoes 29

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

ROMAN BURGER | Rib-eye burger with stracchino cheese, guanciale jam, black garlic aioli,
baby greens, served/w Calabrian Chilli-garlic french fries 23

PORK CHOP | Dry aged pork chop with mushroom-chianti sauce served with caramelized brussels sprouts 26

SIDE DISHES

Sauteed Tuscan kale with shallot and garlic 10

Caramelized brussels sprouts with pancetta 11

Truffle-parmesan fries with pecorino and black pepper 8



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



COCKTAILS

OAXACA | 15

Mezcal, Tequila, Agave syrup, angostura bitters

EASTSIDE SPRITZ |14

Cucumber vodka, St. Germain, lemon, prosecco

DON'T MAKE ME BLUSH |14

Tequila, aperol, guava, pineapple, lemon

PISCO SMASH |14

Pisco, blackberries mint, St Germain, ginger beer

GARDEN ESSENCE | 14

Gin, basil, fresh thyme, lemon pepper essence

ITALIAN PALOMA | 14

Tequila, Campari, pink grapefruit juice,
lemon juice simple syrup, Italian orange soda

WATERMELON MOJITO | 14

Rum, fresh watermelon, mint, lime

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, syrup

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

CRAFT BEER SELECTION 8

Sunday Light Beer

Peroni

Brooklyn IPA

Brooklyn Sour

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

PROSECCO | 11

RED WINES

	Glass	Bottle
Malbec (Argentina) Medium Body	12	42
Chianti (Tuscany) Medium Body	11	40
Montepulciano(Abruzzo) Medium-Full	12	42
Pinot Noir (Venice) Light Body	11	40
Cabernet Sauvignon (California) Medium	11	40
Aglianico (Campania) Full body	14	50
Sangiovese (Tuscany) Medium body	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 |32

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