

DINNER

SALADS & ANTIPASTI

VESUVIO SALAD 9
mixed greens, cherry tomatoes,
shaved fennel

**MAMMA CARMELA'S
MEATBALLS** 15
tomato sauce, crostini

CAPRESE SALAD 15
Organic tomato, fresh burrata
cheese, basil and extra virgin
olive oil

WILD SALMON CAKES 18
Served in a bed of wild arrugala
and cherry tomatoes

FRITTO MISTO 17
Fresh Monterey calamari, zucchini
and shrimp with chef's salsa capri

GUAZZETTO VONGOLE 17
Manila clams, cherry tomato, garlic
and parsley with crostini bread

CARPACCIO OF THE DAY
AQ

OCTOPUS SALAD 18
Served chilled with garden
vegetables

PEACH SALAD 14
Frisee salad, organic peaches,
goat cheese, and caramelized
walnuts with a balsamic glaze

FOCACCIA 9
pizza bread with rosemary and
olive oil

PIZZA

MARGHERITA 16
buffalo mozzarella, tomato, basil

DIAVOLA 18
Tomato, mozzarella, kalamata olives and
Tuscan salami

SOFIA LOREN 20
burrata, san daniele prosciutto, arugula,
eggplant, artichoke, zucchini

CLASSICO 17
pepperoni, buffalo mozzarella

SAN DANIELE 19
san daniele prosciutto, wild arugula,
tomato, mozzarella, shaved parmesana

CALZONE ANTICO 19
salami, ricotta, tomato and basil

Pizza Bianca

PORCINI 19
fresh porcini mushrooms, artichoke hearts,
smoked mozzarella

CARBONARA 20
Eggs, pancetta, pecorino romano

MAIALINA 19
Mortadella, pistachio and fresh ricotta

CONTORNI

**ZUCCHINI
PARMIGIANA** 10

LINGUINI PASTA 8

**SEASONAL
VEGETABLES** 8
(ask for selections)

POTATO CROQUETTE
8

PASTA

STROZZAPRETI PASTA 18
italian sausage, peas, wild mushrooms,
light cream sauce

LINGUINI VONGOLE 22
linguini, fresh clams, with cherry
tomatoes, and white wine sauce

PANZAROTTI RAVELLO 19
homemade half moon pasta, ricotta,
spinach, butter sage sauce

**MAMMA CARMELA'S
LASAGNA** 19
traditional veal bolognese

PISELLI POSITANO 19
Tube pasta with local peas, guanciale,
and parmiggiano reggiano

GNOCCHI ALLA SORRENTINA
19
Traditional recipe with Pomodoro
mozzarella

EGGPLANT PARMIGIANA 20
Mamma Carmela's famous recipe

SPAGHETTI CARBONARA 19
Eggs, guanciale and peccorino

SECONDI

**SALMONE
LIVORNESE** 25
fresh salmon, sautéed
with Sicilian capers, black
olives and a cherry
tomato sauce in a bed of
organic vegetables

VITELLO AL LIMONE 28
Very tender veal scaloppine,
sautéed with white wine, lemon
sauce and capers in a bed of
organic vegetables

**POLLO
MILANESE** 24
organic chicken breast,
breaded and fried, served
with our eggplant
parmigiana and fresh
vegetables

**16oz BONE-IN
RIB-EYE** 35
certified black angus,
wild arugula, and
potato croquette

PLEASE ASK YOUR SERVER FOR TODAY'S SPECIALS

gluten free pizza & pasta available \$2

split charge \$2 per dish