

PIZZETTE

\$9

NAPOLETANA

Mozzarella, tomato sauce and basil

MARINARA

Fresh Italian Roma tomatoes, fresh basil and toasted garlic

\$13

FOUR CHEESE

Pecorino, mozzarella, fontina and asiago

PEPPERONI

Cured Italian salami, mozzarella, tomato sauce

MARGHERITA

Fresh mozzarella, fresh sliced Roma tomato, basil, evoo

\$14

THE STELLA

Roasted Roma tomato, eggplant, sausage, caramelized onion, mozzarella

CHICKEN PARMIGIANA

Fried chicken cutlet, tomato and mozzarella

\$15

MESSINA

Pancetta, Roma tomato, fresh sage, fontina/asiago mix

QUATTRO STAGIONI

Artichoke hearts, asparagus, roasted peppers, shiitake mushrooms, garlic and evoo

EGGPLANT ROLLATINI

Battered eggplant, ricotta and mozzarella cheeses and ground prosciutto



SALUMERIA TASTING

FOR YOU: 14 FOR TABLE: 25

Choice of 2 Spuntini, 2 Formaggi, 2 Salumi accompanied with assorted olives, evoo dipping plate and crostini

APPETIZERS

MOZZARELLA IN CARROZZA 11 24

Fresh mozzarella, basil, roasted pepper, sandwiched, breaded, baked and topped with a fresh tomato basil garlic sauce

8 BAKED CLAMS OREGANATA 11 24

Whole fresh clams, stuffed with seasoned parmigiano bread crumbs and a garlic lemon sauce

8 CLAMS LUCIANO 11 24

Fresh clams sauteed with sliced garlic, basil, white wine (red, add marinara)

P.E.I. MUSSELS 11 24

Your choice of luciano, red or fra diavolo

CALAMARI FRITTI 11 24

Regular, lightly fried and served with marinara sauce

CALAMARI FRITTI ARRABIATA 12 26

Fried calamari served in fresh tomato and cherry peppers in a spicy sauce

GRILLED OCTOPUS 14 30

Marinated, lightly grilled and tossed with shaved celery and sliced cherry peppers

BROCCOLI DI RABE 11 24

With garlic and EVOO

SEMIFREDDO 12 28

Fresh spinach covered with sauteed asparagus, artichoke hearts, roasted peppers and fresh mozzarella in a balsamic reduction

PANZA 12 28

Fresh mozzarella and plum tomato chopped and tossed with red onion and fresh basil in a balsamic vinaigrette dressing. Served over toasted garlic bread

SOUPS

STRACCIATELLA 7

PASTA FAGIOLI 7

SOUP DU JOR 7

SALADS

CAESAR 9

Romaine hearts, garlic croutons, classic dressing and shaved pecorino

ARUGULA/SPINACH 11

Mixed arugula and spinach, fresh tomatoes, shaved parmigiano, lemon truffle vinaigrette

MISTA 9

Mixed greens, cucumbers, olives, roasted peppers

MESCLUN 11

Mixed mesclun greens, cognac poached pears, shaved red onion, orange segments, provolone, balsamic vinaigrette

CAPRESE 11

Fresh tomatoes, fresh basil, fresh mozzarella, evoo and balsamic

RAINBOW BEET 11

Diced rainbow beets, toasted walnuts, goat cheese crisp, red onion, citrus vinaigrette

Add Chicken 5

Add Shrimp 8

PANINI

Served on Focaccia bread

PRIMAVERA 10

Fresh grilled vegetables topped with fresh mozzarella

FONTINELLA 10

Oven roasted tomatoes, grilled chicken, caramelized onions and fontina cheese

TRICOLORE 10

Chicken, roasted peppers, asparagus, fresh mozzarella

STELLA 13

Sliced filet, spinach, mushrooms and mozzarella on garlic Panini bread

SIDES

MIXED VEGETABLES 8

BROCCOLI DI RABE 8

SAUTÉED SPINACH 8

STELLA POTATOES (SPICY) 8

PASTA

PENNE ALLA VODKA 9

Spicy vodka meat sauce with cream, prosciutto, bacon and onion

PENNE CARINE 9

Sautéed with asparagus, chicken and roasted peppers, light red sauce

CAVATELLI BOLOGNESE 9

A delicate ground meat sauce and tomato with a hint of cream

PENNE PUTTANESCA 10

Sautéed garlic, capers, onions, olives, anchovies, fresh diced plum tomato sauce

MUSSELS MARINARA 11

Over linguini

CALAMARI MARINARA 12

Over linguini

SHRIMP MARINARA 13

Over linguini

LINGUINI & CLAM SAUCE 10

Red or White

LINGUINI & MEATBALLS 9

ENTRÉES

EGGPLANT ROLLATINI 10

Stuffed with ricotta, mozzarella, ham, topped with tomato sauce and mozzarella

CHICKEN FRANCESE 10

Egg battered, sauteed, lemon, white wine, butter sauce

CHICKEN CUTLET PARMIGIANA 10

With tomato sauce and mozzarella

CHICKEN CAPRICCIOSA 11

Breaded chicken topped with a light salad mix of diced fresh tomato, fresh mozzarella, shaved red onion, basil, evoo and balsamic with mesculin greens

CHICKEN MAMA 11

Sautéed chicken breast with spinach and topped with mozzarella

VEAL CUTLET PARMIGIANA 11

With tomato sauce and mozzarella

VEAL SORRENTINO 13

Sautéed, topped with prosciutto, eggplant, mozzarella and demi glaze

VEAL MARSALA 12

Shiitake mushrooms rendered with rich marsala and demi glaze

VEAL CHOP 29

Grilled loin veal chop served with shallots, shiitake mushrooms, fresh tomatoes in a marsala sauce

10 oz FILET MIGNON 28

Char-grilled served with fresh vegetables and potatoes

SALUMERIA

OLIVES

- Cerignola Rosse
- Sicilian Verde
- Mischiata

SPUNTINI

- Caponata Sicilian (Eggplant)
- Roasted Red Peppers
- Giardiniera
(Grilled marinated garden vegetables)

SALUMI

- Dry Cured Sausage
- Sopressata
- Prosciutto di Parma
- Mortadella

FORMAGGI

- Gorgonzola
- Fontina
- Asiago
- Provolone (Sharp)
- Provolone (Mild)
- Ricotta Salada

SALUMERIA TASTING

For you: 14
For the table: 25

LIGHT WHITES

	BTL	GL	½	LT
101 Chardonnay, Mezzacorona, Italy	30	9	22	38
103 Pinot Grigio, Villa Pozzi, Italy	25	9	20	34
104 Pinot Grigio, Mezzacorona, Italy	30	9	22	38
105 Rosato, Mezzacorona, Italy	28	9	20	34
106 Chardonnay S. Oslvaldo, Italy		9	22	38
107 Pinot Grigio, S. Oslvaldo, Italy		9	22	38
108 Sangria		9	22	38

LIGHT REDS

	BTL	GL	½	LT
402 Chianti, Querceto, Italy	34	9	24	40
403 Merlot, Bolla, Italy	30	9	22	38
404 Montepulciano d'Abruzzo, Umani Ronchi, Italy	28	9	22	38
406 Merlot, Skyfall, California	28	9	20	34
408 Sangria		9	22	38

SPARKLING/ROSE

	BTL	GL	½	LT
Prosecco Lunetta by Cavit (187ml)	9			
Lambrusco Cavicchioli	25	9	20	34
Mumm Cordon Rouge	120			
Sutter Home White Zinfandel				

CORDIALS

	GL
Bailey's	9
Campari	9
Chambord	11
Cointreau	11
Disaronno Amaretto	10
Frangelico	10
Grand Marnier	12
Homemade Limoncello	9
Kahlua	9
Romana Sambuca	11
Romana Black	11

BEERS

Peroni (Draft)	8
Blue Point Toasted (Draft)	8
Budweiser (Bottle)	6
Bud Light (Draft)	6
Heineken Light (Bottle)	8
Blue Point Summer (Draft)	8
Great South Bay Blood Orange (Draft)	8
Stella Artois (Draft)	8
Montauk Driftwood Pale Ale (Draft)	8
Brooklyn Lager (Draft)	8
Dog Fish 60 min IPA (Draft)	8
St. Paulie Girl (N/A) (Bottle)	8
Angry Orchard Crisp Cider (Gluten Free) (Bottle)	8
Sierra Nevada Pale Ale (Bottle)	8

MEDIUM WHITES

	BTL	GL	½	LT
200 Orvieto, Ruffino, Italy	30	9	22	38
201 Riesling, Chateau Ste. Michelle, Washington	34	9	24	40
202 Sauvignon Blanc, Crossings, NZ	36	10	24	44
203 Fume Blanc, Ferrari Carano, CA	36	10	24	44
204 Chardonnay, Josh, California	30	9	22	38
205 Sauvignon Blanc, Tom Gore, CA	35	10	23	43
206 Chardonnay, Gold Label, Pugliese, Long Island	36	10	24	44

MEDIUM REDS

	BTL	GL	½	LT
500 Sangiovese, Banfi	30	9	22	38
501 Cabernet, Jacob's Creek, Australia	28	9	22	38
503 Shiraz-Cabernet, Rosemount, Australia	28	9	22	38
505 Chianti, Ruffino, Italy	34	9	24	40
506 Barbera d'Alba, Giacosa, Italy	42	11	28	50
507 Valpolicella Ripasso, Luigi Righetti, Italy	28	9	22	38
508 Pinot Noir, Stemmari, Italy	30	9	22	38
509 Red Blend, Primal Roots, CA	34	9	24	40
511 Cabernet, S. Oslvaldo, Italy		9	22	38

CELLAR SELECTIONS

	BTL
700 Siena, Ferrari Carano, California (Sangiovese Blend)	35
701 Cabernet, Concannon, Paso Robles, California	36
702 Pinot Gris, Skyfall, California	32
703 Chardonnay, Concannon, Monterey, California	38
704 Legacy (Red Blend), Josh Cellars, California	41
705 Gavi, La Scolca Black Label	80

FULL WHITES

	BTL	GL	½	LT
300 Chardonnay, Kendall-Jackson, CA	42	11	28	50
302 Chardonnay, Luigi Bosca	42	11	28	50
304 Pinot Grigio, Santa Margherita, Italy	50	15	33	62
306 Sauvignon Blanc, Josh Cellars, CA	35	10	23	43

FULL REDS

	BTL	GL	½	LT
600 Pinot Noir, J. Lohr, California	40	11	28	48
601 Shiraz, Coppola, California	32	9	21	40
602 Malbec, Broquel, Argentina	36	10	24	44
603 Cabernet, Coppola Diamond, CA	36	10	24	44
605 Toscana, Antinori Santa Cristina, Italy	42	11	28	50
606 Chianti Classico Riserva, Ruffino Tan Label, Italy	48	12	32	54
607 Aglianico, Feudi Rubrato, Italy	44	12	30	52
609 Old Vine Zinfandel, Gnarly Head, California	34	9	24	40
610 Ripasso, Luigi Righetti, Italy	36	10	24	44

RESERVE REDS

	BTL
800 Brunello di Montalcino, Col d'Orcia, Italy	85
801 Chianti Reserva, Ruffino Gold Label, Italy	78
802 Brunello di Montalcino, Banfi, Italy	155
803 Barolo, Marchesi di Barolo, Italy	68
804 Amarone, Luigi Righetti, Italy	68
805 Cabernet, Mondavi Reserve, CA	225
806 I Giusti & Zanza Dulcamara, Italy	85