

INSALATE

WOOD & FIRE	\$14
Romaine, Cucumber, Tomato, Red Onion, Vinegar Peppers, Haricot Vert, Olives, Farro, Feta, Italian Vinaigrette -v	
KALE & ROMAINE	\$14
Homemade Croutons, Parmigiano, Crispy Capers, White Anchovies, Caesar Dressing -v	
SCARSDALE	\$14
Mixed Baby Greens, Strawberries, Apples, Grapes, Raisins, Candied Walnuts, Gorgonzola, Balsamic Vinaigrette -v, GF, *	
BEET & PEAR	\$16
Kale, Roasted Beets, Pear, Grapes, Walnuts, Gorgonzola, Golden Raisins, Lemon-EVOO Vinaigrette -v, GF, *	
CALAMARI & SHRIMP	\$23
Calamari, Shrimp, Avocado, Olives, Tomato, Celery, Vinegar Peppers, Aged Balsamic, Lemon, EVOO -DF	
STEAK & AVOCADO	\$26
Grilled Skirt Steak, Mixed Baby Greens, Avocado, Corn, Tomato, Red Onion, Crispy Tortilla, Bacon, Feta, Ranch Dressing -GF	

PIATTINI

MOZZARELLA CAROZZA	\$15
Crispy Fried Fresh Mozzarella, San Marzano Tomato Sauce -v	
SICILIAN RICE BALLS	\$15
Risotto, Beef Ragù, Mozzarella, Sweet Peas, San Marzano Tomato Sauce	
BURRATA & EGGPLANT CAPRESE	\$17
Burrata, Crispy Eggplant, Roasted Peppers, Tomato, Arugula, Aged Balsamic, EVOO, Basil -v	
MEATBALLS & RICOTTA	\$15
San Marzano Marinara, Pamigiano, Basil	
FRITTO MISTO	\$19
Calamari, Shrimp, Cherry Peppers, Lemon Garlic Aioli, Marinara Sauce	
CHARRED OCTOPUS	\$21
Baby Arugula, Lemon, Pancetta, Grape Tomatoes, Red Onion, Farro, Olive, Chili -DF	
WOOD & FIRE MUSSELS	\$21
White Wine, Cream, Mostarda	
WOOD & FIRE CLAMS	\$23
Little Neck Clams, Spicy Soppresata, White Wine, Garlic, Thyme	
POLENTA FRIES	\$14
Marinara, Whipped Ricotta -v	
W&F WINGS	\$14
Italian Herbs, Hot Pepper, Caramelized Onions, Parmigiano, Honey Glaze	
WOOD FIRED PROSCIUTTO & MOZZARELLA	\$21
Wood Fired Bread Bowl, Prosciutto Di Parma, Fresh Mozzarella, Arugula, Aged Balsamic	

PASTA

SPAGHETTI CARBONARA	\$16
Egg Yolk, Parmigiano, Pancetta	
PAPPARDELLE BOLOGNESE	\$19
Slow Roasted Angus Ragù, Basil, Parmigiano, Mascarpone, EVOO	
RIGATONI ALLA VODKA	\$16
Pancetta, Tomato Cream, Basil	
SPINACH GNOCCHI CAPRESE	\$18
Fresh Mozzarella, Sautéed Cherry Tomatoes, Roasted Garlic, Basil, EVOO -v	
CHICKPEA PENNE	\$19
Zucchini, Mushroom, Broccoli, Cherry Tomato, Basil, Garlic, EVOO -v, GF, DF	
FUSILLI BROCCOLI RABE & SAUSAGE	\$16
Roasted Garlic & EVOO	
RAVIOLI AL FORNO	\$21
Vodka Sauce, Braised Short Rib, Melted Fontina, Parmigiano, Basil	
SPAGHETTI PESTO & SHRIMP	\$24
Basil Pesto, Pine Nuts, Sautéed String Beans, Shrimp, Toasted Bread Crumbs -*	
WOOD FIRED ZITI	\$19
Beef Ragù, Ricotta, Mozzarella, Marinara Sauce, Shaved Parmigiano, Basil	
GNOCCHI TOSCANA	\$21
Homemade Gnocchi, Italian Sausage Ragù, Fresh Tomato, Burrata, Basil	
BURRATA RAVIOLI	\$19
San Marzano Marinara, Pesto, Basil, EVOO -v, *	
SPAGHETTI & MEATBALLS	\$23
Marinara Sauce, Meatballs, Fresh Mozzarella, Shaved Parmigiano, Basil, EVOO	
LINGUINI VONGOLE	\$26
Fresh Clams, Roasted Garlic, Parsley, EVOO -DF	
LINGUINI DI MARE	\$29
Mussels, Shrimp, Calamari, Salmon, Spicy San Marzano Sauce -DF	
MUSHROOM & ASPARAGUS RISOTTO	\$21
Wild Mixed Mushrooms, Asparagus, Black Truffle, Parmigiano -v	

THERE WILL BE A 3% PROCESSING FEE FOR ALL CREDIT CARDS
 PARTIES OF 6 OR MORE 20% GRATUITY WILL BE ADDED

IF YOU HAVE AN ALLERGY PLEASE SPEAK WITH YOUR SERVER, CHEF OR MANAGER

EXECUTIVE CHEF : **PASQUALE ABBATIello**

V-VEGETARIAN GF-GLUTEN FREE DF-DAIRY FREE *-CONTAINS NUTS

PIZZA

CLASSICO	\$14
San Marzano Tomato Sauce, Mozzarella -v	
MARGHERITA	\$14
San Marzano Tomato Sauce, Fresh Mozzarella, Basil, EVOO -v	
ROMAN	\$17
Very Thin Crust, San Marzano Tomato Sauce, Mozzarella, Roasted Garlic, Oregano, Parmigiano -v	
PICANTE	\$18
San Marzano Tomato Sauce, Fresh Mozzarella, Spicy Soppresata, Mikes Hot Honey	
BROOK ST	\$18
Sicilian Style Crust, Crispy Pepperoni, San Marzano Tomato Sauce, Mozzarella, Garlic Oil, Shaved Parmigiano	
ALLA VODKA	\$18
Grandma Style, Vodka Sauce, Fresh Mozzarella, Crispy Prosciutto, Basil	
WOOD & FIRE	\$18
Burrata, Marinated Tomatoes, Fresh Garlic, Basil -v	
PESTO & BURRATA	\$23
Grandma Style, Basil Pesto, Roasted Tomatoes, Prosciutto Di Parma, Burrata -*	
PROSCIUTTO & ARUGULA	\$19
Prosciutto Di Parma, Fresh Mozzarella, Parmigiano, San Marzano Tomato Sauce, EVOO	
BIANCA & TARTUFO	\$19
Burrata, Fresh Mozzarella, Parmigiano, Sautéed Spinach, Truffle -v	
CHARRED VEGETABLE	\$19
Eggplant, Zucchini, Roasted Peppers, Fresh Mozzarella, San Marzano Tomato Sauce -v	
BUFFALO CHICKEN	\$19
Blue Cheese, Celery, Mozzarella	
CLAM PIZZA	\$23
Long Island Little Neck Clams, Roasted Garlic, Lemon, Cream, Pecorino	
ROASTED CAULIFLOWER	\$18
Mozzarella, Sautéed Onions, Basil, Garlic -v	
CALZONE CLASSICO	\$16
Fresh Ricotta, Mozzarella, Basil, Garlic -v	

TOPPINGS- \$2

GARLIC
TOMATO
MUSHROOMS
ONIONS
OLIVES
BASIL

TOPPINGS- \$3

MEATBALL
SAUSAGE
PEPPERONI
EXTRA CHEESE
ANCHOVY
BROCCOLI

TOPPINGS- \$5

PROSCIUTTO
SPICY SOPPRESSATA
BURRATA
PESTO

PARMIGIANA

CHICKEN \$24 • EGGPLANT \$23 - V • BONE IN VEAL CHOP \$39
 CHICKEN PARM FOR TWO \$39

PIATTONI

CHICKEN MILANESE	\$26
Arugula, Grape Tomatoes, Red Onion, Parmigiano, Aged Balsamic	
CHICKEN SALTIMBOCCA	\$29
Prosciutto Di Parma, Melted Fontina, Asparagus, Creamy Garlic Mashed Potatoes, Sherry Wine Sauce	
GRILLED SALMON	\$29
Sautéed Broccoli, Shallots, Lemon Potatoes, Honey Dijon Glaze -DF, GF	
MIXED SEAFOOD GRILL	\$39
Jumbo Shrimp, Scallop, Octopus, Calamari, Italian Cannellini Beans, Baby Arugula, Roasted Tomato, Herb Oil, Lemon -DF, GF	
CHICKEN SCARP	\$27
Sweet Italian Sausage, Hot & Sweet Peppers, Potatoes, Rosemary Demi -DF	
JUMBO LEMON SHRIMP	\$33
Francese Style Shrimp, Grilled Zucchini, Roasted Carrots, Lemon White Wine Sauce	
SEARED SCALLOP RISOTTO	\$36
Wild Mushroom & Asparagus Risotto, Black Truffle -GF	
GRILLED VEAL CHOP	\$42
Sautéed Wild Mushroom, Marsala Wine Sauce, Shallots, Mashed Potato -GF	
BRAISED SHORT RIB	\$29
Creamy Polenta, Sautéed Spinach, Cabernet Jus, Parmigiano -GF	
GRILLED SKIRT STEAK	\$36
Creamy Garlic Mashed Potatoes, Sautéed Hericot Vert, House Made Steak Sauce -GF	
NY STRIP STEAK	\$39
Twice Baked Potato, Sautéed Broccoli Rabe, Cherry Peppers -GF	

CONTORNI

WOOD FIRED GARLIC BREAD -v.....	\$13
Roasted Garlic, Oregano, Pecorino Romano, EVOO..... add Mozzarella \$3	
SIDE SALAD Romaine, Cucumber, Tomato, Red Onions, Vinegar Peppers, Haricot Vert - V, DF, GF.....	\$8
MASHED POTATOES -V.....	\$8
CREAMY POLENTA -V, GF.....	\$9
TRUFFLE FRIES Parmigiano -v.....	\$10
TWICE BAKED POTATO -v.....	\$9
CHARRED BRUSSELS SPROUTS Pickled Onion, Pancetta, Sherry Vinegar -DF.....	\$9
SAUTÉED BROCCOLI -V, DF, GF.....	\$9
BROCCOLI RABE Sautéed Garlic, EVOO -v, DF, GF.....	\$10