

Primi

BRUSCHETTA | 18.95

Seasonal tomatoes, basil, EVOO, balsamic glaze

SUPPLI' | 17.95

Risotto balls filled with meat sauce and mozzarella cheese, served with marinara sauce

TRIPPA | 18.95

Slowly simmered tripe in tomato sauce, hot pepper flakes, fresh grated pecorino, mint

FRIED BURRATA | 21.95

Fried creamy mozzarella, spring salad, grape tomatoes, balsamic glaze

CALAMARI | 20.95

Fried, crispy, ready to dip in our marinara sauce

of pork, veal, and beef, and carrots, onions soffritto

OCTOPUS | 26.95

Cannellini beans, caramelized pearl onions, and a basil pesto

LITTLE NECK CLAMS | 24.95

Clams cioppino style sauteed with garlic, white wine, grape tomatoes, our focaccia

MEATBALLS | 20.95

Handmade with pork, veal, and beef, fresh mozzarella, pesto, and marinara

CAPRESE | 18.95

Fresh mozzarella and seasonal tomatoes

CARCIOFI | 25.95

Grilled artichokes, prosciutto di Parma, shaved romano cheese

"aurora" creamy sauce with crispy prosciutto and peas

ROMANA | 16.95

Romaine hearts with crostini, crispy pancetta, and cherry tomatoes, Parmigiano dressing

SPRING MIX | 13.95

Blend of organic greens, grape tomatoes, red onions, radishes, homemade white wine vinaigrette

BEET SALAD | 19.95

Goat cheese, roasted beets, grilled fennel, tangerines, Tuscan olive oil and balsamic vinaigrette

ROLATINI | 16.95

Pan fried eggplants rolled and filled with ricotta and mozzarella, oven baked, with marinara sauce

Secondi

AMATRICIANA | 33.95

Rigatoni with fresh plum tomatoes, pecorino and guanciale, white wine

RAPINI | 33.95

Orecchiette with grilled Italian sausage, broccoli rabe, and Pecorino Romano in a garlic white wine sauce

SALTIMBOCCA | 36.95

Chicken with prosciutto, fresh sage and mozzarella, white wine sauce, served with a side of pasta marinara

POLLO COI PEPERONI | 38.95

Slow roasted half chicken, roasted peppers, plum tomatoes, onions, and rosemary, served with Roman focaccia

CARBONARA | 33.95

Rigatoni, pecorino, guanciale, pasteurized eggs, black pepper

BOLOGNESE | 35.95

Fettuccine tossed with slow cooked bolognese ragu'

SHRIMP | 42.95

Grilled shrimp over seasonal risotto, crispy pancetta, creamy pinot grigio vinaigrette

CACIO E PEPE | 31.95

Spaghetti tossed black pepper and pecorino romano

NORCINA | 33.95

Rigatoni rustici, cremini mushrooms, sweet sausages, light cream sauce, drizzled with truffle oil

LIMONCELLO | 34.95

Breast of chicken sauteed with Limoncello cream and seasonal herbs, over fusilli pasta

PARMIGIANA | Chicken 32.95 / Eggplant 29.95

Classic preparation topped with fresh mozzarella and side pasta marinara.

PAPALINA | 33.95

Spiaggetta's version: Fettuccine tossed in

SPAGHETTI POMODORO | 24.95

Simple and delicious, with house-made tomato-basil marinara, drizzled with EVOO | Add 2 Meatballs +8.95

SALMON | 42.95

Grilled Atlantic salmon, fresh herbs, caviar lentils, sauteed spinach, pine nuts, and a lemon vinaigrette sauce

BRANZINO | 48.95

Our signature seafood offering - Mediterranean sea-bass, broccoli rabe, Mascarpone polenta, and an orange chardonnay reduction

LAMB CHOP | 48.95

Garlic, white wine, capers, fresh tomatoes and rosemary, over farro

RIBEYE | 72.95

16 oz. Steakhouse selection topped with Crimini mushrooms onions and peppers

