



*Our grandparents
getting off at Ellis Island!*

TABLE SHARES

FRIED SPICY ITALIAN FINGER PEPPERS
OLIVE OIL & ROASTED GARLIC -- 6

OIL CURED OLIVES
SHARP PROVOLONE CHEESE SERVED WITH CROSTINI CRACKERS -- 6

ITALIAN WHITE BEAN & ROASTED GARLIC DIP
CROSTINI CRACKERS -- 6

My Grandmothers Soups

ITALIAN WEDDING SOUP
ESCAROLE, MINI MEATBALLS, EGG, AND CHICKEN BROTH -- 8

STARTERS

BROCCOLI RABE & SAUSAGE
GARLIC AND EXTRA VIRGIN OLIVE OIL -- 10

VEAL, RICOTTA & SMOKED MOZZARELLA MEATBALLS
WARM BURRATA CHEESE, SAN MARZANO TOMATO SAUCE CROSTINI 12

FLASH FRIED BRUSSEL SPROUTS
CRISPY PANCETTA, ASIAGO, PARMESAN HORERADISH CREAM -- 10

OCTOPUS SALAD
WHITE BEAN, ITALIAN OLIVES, ROASTED TOMATO, OVER BABY ARUGULA- LEMON VINAIGRETTE 14

TASTING BOARD
PROSCIUTTO DI PARMA FIG MOSTRADA, HONEY AND YOUR CHOICE OF 3: DAILY CHEESE SELECTIONS -
M/P

FLASH FRIED CALAMARI
LEMON WEDGE AND BIG BOB'S GRAVY 12

PARMESANO TRUFFLE FRIES
SHOES STRING POTATOES, PECCORINO ROMANO CHEESE, FRESH PARSLEY, TRUFFLE OIL 12

SALAD

CEASAR SALAD
CRISP ROMAINE, HOUSE MADE CAESAR DRESSING, ROASTED GARLIC, FOCACCIA CROUTONS, ASIAGO
CHEESE AND LEMON TOPPED WITH WHITE BOQUERONES -- 10

HOUSE GARDEN SALAD
MIXED GREENS, FRESH LOCAL GARDEN VEGETABLES, HOUSE VINAIGRETTE -- 8

ARUGULA CLASSIC
ARUGULA AND ENDIVE WITH A LEMON VINAIGRETTE, PINE NUTS AND SHAVED ASIAGO - 8

BEEF AND GOAT CHEESE SALAD
ROASTED BEETS, SPINACH, ENDIVE AND RADICCHIO, TRUFFLE AND HERB WHIPPED GOAT CHEESE,
CANDIED
NUTS, PICKED ONION, APPLES AND A LEMON VINAIGRETTE, 12

TOP YOUR SALAD: GRILLED CHICKEN 5 FIRE ROASTED GULF SHRIMP 8 FISH OF THE DAY M/P

HOMEMADE PASTA DISHES SINCE 1989

Gluten Free Whole Grain Organic Brown Rice Pasta Available - add \$4
Zoodles Zucchini Noodles Substitute - add \$4

ALL PASTAS HAVE A DUSTING OF PECORINO ROMANO | PLEASE NOTE: ALL PLATE SHARE ENTREES \$5

SPAGHETTI, CAPPELLINI, RIGATONI, PENNE WITH MEATBALL OR SAUSAGE IN BOB'S RED SAUCE -- 16

CAVATELLI BOLOGNESE - VEAL, PORK, & BEEF W/ RICOTTA CHEESE & FRESH MOZZARELLA -- 21

HOMEMADE RICOTTA CHEESE RAVIOLI MEATBALL OR SAUSAGE 18

RIGATONI ALLA VODKA

CREAMY SAN MARZANO TOMATO SAUCE, PEAS, & PANCETTA, FINISHED WITH GRATED LOCATELLI CHEESE-- 19
WITH CHICKEN-- 23 WITH JUMBO U.S.A. GULF SHRIMP--26

GLUTEN FREE CHICKEN AND KALE RAVIOLI

SPINACH, ARTICHOKE, CICI BEANS POMODORO BROTH - 22

GLUTEN FREE SPAGHETTI PRIMAVERA

SPINACH, MUSHROOM AND ARTICHOKE WITH CICI BEANS AND FRESH HERBS, HARVEST CREAM SAUCE
(CAN BE PREPARED VEGAN) - 21

FRESH, HOMEMADE AND HANDCRAFTED

"DIRECT FROM LUCIA AND ANGIES KITCHEN"

HOME MADE CHEESE LASAGNA

LAYERS OF SEASONED RICOTTA, MOZZARELLA & ROMANO CHEESE WITH FRESH PASTA AND BOB'S GRAVY-- 23
WITH HOMEMADE BOLOGNESE - 22

FRESH GNOCCHI POMODORO OR BOBS RED SAUCE FINISHED WITH A DUSTING OF LOCATELLI CHEESE - 18

PENNE POMODORO

PENNE PASTA, SAN MARZANO TOMATOES, WITH FRESH BASIL & GARLIC - 17
WITH GRILLED CHICKEN -- 24 WITH U.S. LARGE DOMESTIC SHRIMP -- 28

EGGPLANT PARMESAN "LASAGNA STYLE"

LAYERS OF RICOTTA, MOZZARELLA, & FLASH FRIED EGGPLANT, SERVED WITH SIDE OF VERMICELLI POMODORO - 22

BROCCOLI RABE & SAUSAGE WITH ORECCHIETTE PASTA SAUTÉED WITH GARLIC AND OIL, FINISHED WITH A
DUSTING OF LOCATELLI -- 19

If you like spicy... Ask for our family's Italian hot peppers or our Hot Oil on your pasta, also available for re-sale!

SEA AND MOUNTAIN SIDE

"FROM MY GRANDMOTHER'S RECIPE BOX"

SHRIMP AND LINGUINI PASTA AMATRICIANA

GULF SHRIMP, SAN MARZANO TOMATOES, GUANCALE AND RED CHILI FLAKE - 26

SPICY CHIANTI BRAISED SHORT RIBS WITH ROSEMARY AND ROASTED GARLIC

OVER SWEET PEA AND ASIAGO RISOTTO - 24

SMOKED MUSSELS LUCIANO

PEI MUSSELS, GUANCALE, ONION, FRESH HERBS CREAMY SAN MARZANO SAUCE - 22

GNOCCHI WITH SPICY PORK RAGUE

CHERRY PEPPER AND ROSEMARY JUS, ASIAGO AND PECORINO - 23

BUTTERNUT SQUASH TORTALACCI

SPINACH, PINENUTS, HARVEST CREAM SAUCE - 21
ADD CHICKEN - 5

CHICKEN PARMESAN

POUNDED, BREADED, TOPPED WITH IMPORTED PROVOLONE CHEESE, SERVED WITH SIDE OF VERMICELLI - 24

PAN ROASTED SALMON

FARRO "RISOTTO" PECORINO ROMANO, SPINACH & POMODORO SAUCE -- 26

CHICKEN MARSALA

CLASSIC PAN SEARED CHICKEN BREAST TOPPED WITH OUR MARSALA INFUSED MUSHROOM DEMI, HOUSE MASHERS & CHEF'S
SEASONAL LOCAL SAUTÉED VEGETABLE -- 24

SIDES

BIG BOB'S HOMEMADE MEATBALLS (2) -- 6
ITALIAN SAUSAGE -- 3
BROCCOLI RABE WITH GARLIC AND OIL -- 8

GLUTEN FREE ROLL -- 4
SPAGHETTI WITH BOB'S RED SAUCE -- 8
GARLIC BREAD - 8
MASHED POTATOES - 6

Wood Fired Pizza

We are so excited for the opportunity to bring our delicious flavors to BERLIN, MD. We can make any of our Pizzas Vegetarian or vegan

Gluten free dough available \$2.00 extra

1. **Margherita** - Fresh vine ripe tomatoes, fresh mozzarella, Fresh hand-picked basil, E.V.O.O. 12
2. **Classic Marinara** - House made pizza sauce, Imported mozzarella cheese 10
3. **VENETIAN** - Fresh Marinara, Broccocchini (small Mozzarella balls), Torn basil 9
4. **Fried Eggplant and Ricotta** - Marinara, fried eggplant, ricotta cheese, fresh basil, E.V.O.O. Mozzarella 14
5. **HARVEST PIZZA**- Mozzarella, Stracciatella cheese, Sweet Potato, Rosemary Chicken, Spicy Honey, Dried Sage, Dried Dates 12
6. **Quattro Formaggio** - White pizza. Ricotta cheese, mozzarella, provolone and pecorino Romano 14
7. **Spinach Formaggio** - White pizza. Spinach, roasted garlic, ricotta & mozzarella 15
8. **Chicken Parmesan** - Marinara, crispy chicken, sharp provolone, mozzarella, & roasted red peppers, ricotta cheese 16
9. **Wild mushroom, Fontina & black truffle** - White pizza, ricotta cheese 17
10. **Fig and Gorgonzola** - Prosciutto, St. André Brie cheese, Gorgonzola, Arugula with a light drizzle of reduced balsamic 16
11. **Maryland Crab, Caramelized Onion and Pancetta** - Ricotta and mozzarella 17
12. **Roasted Vegetable** - Marinara, seasonal local veggies, Mozzarella 15
13. **Spicy Capicola, Italian Sausage & Peperoni** - (Meat lovers) Marinara, mozzarella & Sunday gravy 16
14. **Meatball Parmesan** - House made meatballs, marinara, ricotta and mozzarella 14
15. **Burrata & Prosciutto** - Marinara, Prosciutto, Mozzarella & Creamy Burrata cheese 16

EXTRA TOPPINGS

\$1 - Mushrooms, Fresh Spinach, Onions, Basil, Garlic, Tomato, Red Pepper, Olives

\$2 - Chicken, Crispy Chicken, Bacon, Sausage, Fig, Ricotta, Fresh Mozzarella,

\$3 - Prosciutto, Pancetta, Capicola, Meatball, Mini Meatball, Blue Cheese

\$4 - Truffle, Crab meat

**** Please note ****

When pizzas are ordered with or as entrees, pizza delivery may not come at the same time as the entrée.....Enjoy!