

## **\*\*GLI ANTIPASTI\*\***

<b>BRUSCHETTA ONLYWOOD</b>	<b>09.00</b>
Toasted bread, marinated chopped fresh tomatoes, garlic and basil	
<b>POLPETTE DI MANZO</b>	<b>13.50</b>
Homemade beef Meatballs with plum tomato sauce	
<b>COZZE E VONGOLE</b>	<b>16.50</b>
Sautéed Mussels and Manila Clams in a white wine, garlic and herbed tomato broth, light spicy pepperoncini and toasted crostini	
<b>CARPACCIO DI MANZO</b>	<b>15.50</b>
Thinly sliced raw Filet Mignon with Arugola and shaved parmesan cheese	
<b>ALETTE DI POLLO ALL'ITALIANA</b>	<b>10.50</b>
Alessandro's style chicken wings!	
<b>CALAMARI FRITTI</b>	<b>12.50</b>
Flash fried calamari with a light spicy marinara sauce	
<b>PROSCIUTTO DI PARMA E BUFALA</b>	<b>16.50</b>
Prosciutto di Parma, roasted sweet bell peppers and imported Buffalo Mozzarella	
<b>STUZZICAROLO (for 2 people)</b>	<b>18.50</b>
Classic Italian antipasto with imported cheeses and cold cuts served with toasted bread	

## **\*\*LE INSALATE\*\***

<b>ALLA CAPRESE</b>	<b>13.00</b>
Homemade fresh mozzarella cheese with ripe vine tomatoes extra virgin olive oil and fresh basil	
<b>ESTIVA</b>	<b>12.50</b>
Baby arugula, heart of palm, avocado, cherry tomatoes and shaved parmesan cheese in a lemon dressing	
<b>INSALATA DI CESARE</b>	<b>11.50</b>
Romaine lettuce tossed in Cesar dressing, croutons and shaved Parmesan cheese	
<b>BRACCIO DI FERRO</b>	<b>12.50</b>
Baby spinach, goat cheese, blue berries, strawberries and toasted walnuts in a balsamic dressing	
<b>MISTA CON POMODORINI</b>	<b>09.50</b>
Organic mixed greens salad with grape tomatoes and lemon dressing	
<b>ADD CHICKEN OR SHRIMP</b>	<b>04.50</b>

An 18% gratuity will be added to your bill for parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition

## **\*\*FROM OUR WOOD FIRE OVEN\*\***

### **\*\*LE NOSTRE PIZZE\*\***

<b>MARGHERITA</b>	<b>12.50</b>
San Marzano tomato sauce with homemade mozzarella cheese and basil	
<b>MARINARA</b>	<b>11.50</b>
San Marzano tomato sauce with garlic, oregano and extra virgin olive oil	
<b>ACCIUGHE</b>	<b>14.50</b>
San Marzano tomato sauce with Buffalo mozzarella, anchovies, basil and Oregano	
<b>4 FORMAGGI</b>	<b>18.50</b>
White pizza with homemade mozzarella, gorgonzola cheese, Parmesan cheese and Ricotta cheese	
<b>HAWAII</b>	<b>15.50</b>
San Marzano tomato sauce with pineapple and parmacotto ham	
<b>SALSICCIA</b>	<b>16.50</b>
San Marzano tomato sauce, homemade mozzarella, sweet Italian sausages and basil	
<b>4 STAGIONI PIZZE</b>	<b>18.50</b>
San Marzano tomato sauce with mozzarella, Ham, black olives, mushrooms and baby artichokes hearts	
<b>KESTE`</b>	<b>19.50</b>
San Marzano tomato sauce with homemade mozzarella, topped with Prosciutto di Parma arugula and shaved parmesan cheese	
<b>PEPPERONI</b>	<b>15.50</b>
San Marzano tomato sauce, homemade mozzarella cheese pepperoni and basil	
<b>VEGETARIANA</b>	<b>17.50</b>
San Marzano tomato sauce, homemade mozzarella, eggplant, zucchini, mushrooms and basil	
<b>REGINA MARGHERITA</b>	<b>18.50</b>
San Marzano tomato sauce, buffalo mozzarella, cherry tomatoes and basil	
<b>4 MAIALI</b>	<b>18.50</b>
San Marzano tomato sauce, homemade mozzarella, Prosciutto di Parma, pepperoni, sweet Italian sausages, ham and basil	
<b>PROSCIUTTO DI PARMA</b>	<b>17.50</b>
San Marzano tomato sauce, homemade mozzarella and prosciutto di Parma	
<b>FUNGHI</b>	<b>17.50</b>
San Marzano tomato sauce, homemade mozzarella and mixed mushrooms	
<b>CALZONE</b>	<b>18.50</b>
Calzone style pizza stuffed with tomato sauce, mozzarella, ham and basil	
<b>COTTO</b>	<b>16.50</b>
San Marzano tomato sauce, mozzarella and prosciutto cotto	
<b>PIZZA JUDY</b>	<b>17.50</b>
San Marzano tomato sauce, mozzarella, zucchini, roasted peppers, spinach and basil	
<b>RUSTICHELLA</b>	<b>19.50</b>
San Marzano tomato sauce, mozzarella, gorgonzola cheese, sweet sausages, mixed mushrooms and basil	
<b>PIZZA DEL GIORNO</b>	<b>M.P.</b>
Please ask your server for the pizza of the da	

## **\*\*LE PASTE\*\***

<b>GNOCCHI ALLA CHECCA</b>		<b>18.50</b>
Homemade potato dumplings in a San Marzano tomato sauce with fresh mozzarella and basil		
<b>SPAGHETTI AL FIOCCO DI POMODORO E BASILICO</b>		<b>15.50</b>
Spaghetti in a fresh plum tomato basil sauce	<i>ADD MEATBALLS:</i>	<b>03.00</b>
<b>FETTUCCINE ALLA BOLOGNESE</b>		<b>17.50</b>
Fresh fettuccine in our homemade beef ragu`		
<b>SPAGHETTI ALLE VONGOLE</b>		<b>18.50</b>
Spaghetti with Clams in a white wine and garlic sauce		
<b>GNOCCHI AL PESTO E GAMBERETTI</b>		<b>18.50</b>
Homemade potato dumplings homemade pesto sauce with shrimp		
<b>LASAGNA</b>		<b>19.50</b>
Homemade lasagna in a fresh beef ragu`		
<b>SPAGHETTI ALLO SCOGLIO</b>		<b>19.50</b>
Spaghetti with assorted shellfish and seafood in a light spicy tomato sauce		
<b>FETTUCCINE PANNA E PARMIGGIANO</b>		<b>15.50</b>
Fresh fettuccine in classic "Alfredo" sauce		
<b>BUCATINI ALL`AMATRICIANA</b>		<b>17.50</b>
Bucatini pasta, onion tomato ragu` with Pancetta and pecorino cheese		
<b>BUCATINI ALLA CARBONARA</b>		<b>18.50</b>
Bucatini in egg yolk, Parmesan cheese sauce, Pancetta and ground black pepper		
<b>PENNE ALLE VERDURE (Gluten free)</b>		<b>17.00</b>
Gluten free Penne in tomato sauce with fresh vegetables and mozzarella cheese		
<b>PASTA DEL GIORNO</b>		<b>M.P.</b>
Please ask your server for the pasta of the day		

## **\*\*I SECONDI\*\***

<b>POLLO PIZZAIOLA</b>		<b>23.50</b>
Chicken breast in oregano marinara sauce, melted Mozzarella served with roasted potatoes and sautéed string beans		
<b>TAGLIATA DI MANZO</b>		<b>28.50</b>
Sliced oven roasted sirloin steak with fresh herbs, over arugula and parmesan cheese		
<b>BRODETTO DI PESCE</b>		<b>29.50</b>
Assorted seafood in a saffron-tomato based fish broth and crostini		
<b>MEAT OR FISH OF THE DAY</b>		<b>M.P.</b>
Please ask your server for our meat or fresh catch of the day		

**\*\*LE PASTE\*\***  
**FOR LUNCH**

<b>GNOCCHI ALLA CHECCA</b>		<b>18.50</b>
Homemade potato dumplings in a San Marzano tomato sauce with fresh mozzarella and basil		
<b>SPAGHETTI AL FIOCCO DI POMODORO E BASILICO</b>		<b>15.50</b>
Spaghetti in a fresh plum tomato basil sauce	<i>ADD MEATBALLS:</i>	<b>03.00</b>
<b>FETTUCCINE ALLA BOLOGNESE</b>		<b>17.50</b>
Fresh fettuccine in our homemade beef ragu`		
<b>SPAGHETTI ALLE VONGOLE</b>		<b>18.50</b>
Spaghetti with Clams in a white wine and garlic sauce		
<b>GNOCCHI AL PESTO E GAMBERETTI</b>		<b>18.50</b>
Homemade potato dumplings homemade pesto sauce with shrimp		
<b>LASAGNA</b>		<b>19.50</b>
Homemade lasagna in a fresh beef ragu`		
<b>SPAGHETTI ALLO SCOGLIO</b>		<b>19.50</b>
Spaghetti with assorted shellfish and seafood in a light spicy tomato sauce		
<b>FETTUCCINE PANNA E PARMIGGIANO</b>		<b>15.50</b>
Fresh fettuccine in classic "Alfredo" sauce		
<b>PASTA DEL GIORNO</b>		<b>M.P.</b>
Please ask your server for the pasta of the day		
<b>MEAT OR FISH OF THE DAY</b>		<b>M.P.</b>
Please ask your server for our meat or fresh catch of the day		

**\*\*I PANINI FROM OUR WOOD FIRE OVEN\*\***

*Served with French fries or mix greens salad*

<b>ITALIA</b>		<b>14.50</b>
Homemade Mozzarella, ripe vine tomatoes ,basil and Balsamic reduction		
<b>PARMA</b>		<b>14.50</b>
With Prosciutto di Parma, ripe vine tomatoes, basil and Buffalo Mozzarella		
<b>CHIPPETTONE</b>		<b>13.50</b>
With imported Mortadella and Taleggio cheese		
<b>KEY WEST</b>		<b>14.50</b>
With chicken breast, roasted bell peppers, homemade mozzarella and basil		
<b>CONTADINO</b>		<b>13.50</b>
With zucchini, eggplant, mushrooms and homemade mozzarella		
<b>PARMACOTTO</b>		<b>13.50</b>
With imported ParmaCotto ham, homemade Mozzarella, heirloom tomatoes and basil		