

APPETIZERS

- BURRATA CON ZUCCA \$28 (GF)

Roasted Acorn Squash, Basil Pesto, Sage Brown Butter
- SHRIMP ARRABBIATA \$28

Caramelized Onion, Guanciale Lardon, Calabrian Chili, Pomodoro, Crostini
- MEATBALLS WITH RICOTTA \$25

Pomodoro, Whipped Ricotta, Basil
- BALSAMIC WINGS \$24 (GF)

Orange Chili Gastrique, Toasted Sesame Seeds, Parsley

*Calabrian Chili Sauce +\$5
- PRINCE EDWARD ISLAND MUSSELS \$27

Vino Bianco Sauce or Marinara
- CALAMARI FRITTI \$25

White Balsamic Reduction, Calabrian Chilies, Marinara, Lemon
- EGGPLANT CAPONATA \$18

Red Pepper, Celery, Onion, Zucchini, Olives & Capers in Agrodolce with Crostini
- BEEF TARTARE \$28

Whole Grain Mustard, Shallot, Cornichon, Capers, Crostini
- ANTIPASTI FOR TWO \$36

Mozzarella Caprese, Prosciutto, Salami, Mortadella, Castelvetro Olives, Grana Padano, Eggplant Caponata, Crostini
- EGGPLANT CAPRESE \$29

Cherry Tomatoes, Stracciatella, Grana Padano Crisp, Basil
- INSALATA DI MARE \$36 (GF)

Octopus, Shrimp, Calamari, Scungilli, Bell Pepper, Red Onion, Celery, EVOO

MINESTRA

- PASTA E FAGIOLI \$18

Pisarei, Cannellini Beans, Fresh Vegetables
- MINISTRONE \$22 (GF)

Cannellini Beans, Carrots, Celery, Onion, Zucchini, Tomatoes
- CHICKEN NOODLE \$14

Pisarei, Cannellini Beans, Fresh Vegetables

KIDS

- CHICKEN FINGERS \$15

FRENCH FRIES \$10

MOZZARELLA STICKS \$12
- CHEESE RAVIOLI WITH MARINARA \$15

SPAGHETTI WITH BUTTER \$14

PIZZA 16”

PLAIN SLICE \$3	BUFFALO CHICKEN \$23
TOPPING SLICE \$4	CHICKEN VODKA \$23
SPECIALTY SLICE \$5	MEATBALL RICOTTA \$23
PLAIN \$19	WHITE RICOTTA GARLIC \$24
MARGHERITA \$21	VEGGIE \$24
CHICKEN PARM \$23	Broccoli, Tomato, Onion, No Sauce
BBQ CHICKEN \$23	
PIZZA TOPPINGS	
\$4 Per Topping (Whole) • \$2 Per Topping (Half)	
Pepperoni, Meatballs, Sausage, Black Olives, Onions, Peppers, Spinach, Broccoli, Tomatoes, Long Hots, Cherry Peppers, Garlic	

CALZONES & STROMBOLIS

- CALZONE \$15

Additional Topping +\$3
- STROMBOLI \$15

Additional Topping +\$3

SPECIALTY PIZZA

- MIKE'S HOT PEPPERONI \$25

Pepperoni Cups, Hot Honey Drizzle
- QUATTRO FORMAGGI \$26

Fresh Mozzarella, Smoked Mozzarella, Grana Padano, Ricotta, Provolone
- PIZZA NAPOLETANA \$25

Fresh Mozzarella, Basil, Olive Oil Drizzle
- PIZZA PICANTE \$24

Pepperoni, Cherry Peppers, Fresh Garlic
- GRANDMA \$25

Fresh Tomato Sauce, Garlic, Fresh Mozzarella, Basil, Olive Oil
- GRANDMA VODKA \$25

Homemade Vodka Sauce, Fresh Mozzarella
- UPSIDE DOWN PIZZA \$22

Cheese And Tomato Sauce with Basil and Olive Oil
- SAUSAGE & BROCCOLI RABE \$26

Sausage, Broccoli Rabe, Long Hot Peppers
- SPINACH AND RICOTTA \$25

White Pie with Fresh Spinach, Ricotta, Mozzarella, Fresh Garlic
- SCAMPI \$28

Shrimp, Garlic, Fresh Parsley



EXECUTIVE CHEF ANTHONY PALERMO

**Items and pricing subject to change without notice.*

INSALATA

CAESAR \$22 Chopped Romaine, Semi-dried Tomato, Garlic Crouton, Parmigiano Reggiano
CAPRESE \$25 (GF) Housemade Mozzarella, Beefsteak Tomatoes, Genovese Basil, EVOO
CASA NOSTRA \$17 Mixed Greens, Roasted Peppers, Cherry Tomato, Mozzarella, Pancetta, Honey Balsamic
SHRIMP SALAD \$19 Celery, Shallot, Mayo, Tarragon, Parsley, Lemon
LOCALE SALAD \$24 (GF) Mixed Greens, Red Onion, Roasted Peppers, Provolone, Fresh Mozzarella, Parmigiano Reggiano, Lemon Vinaigrette
MEDITERRANEAN SALAD \$14 Arugula, Feta, Semi-Dried Tomatoes, Onions, Cucumbers, Roasted Peppers, Olives

PASTA

FUSILLI VODKA \$29 Spicy Vodka Sauce, Calabrian Chili, EVOO
BUCATINI CACIO E PEPE \$29 Pecorino Romano and Cracked Black Pepper
CAVATELLI CON SALSICCIA E FRIARIELLI \$31 Homemade Cavatelli, Sweet Italian Sausage, Broccoli Rabe, Garlic, EVOO
SPAGHETTI POMODORO \$26 Italian Plum Tomatoes, Genovese Basil, EVOO
LINGUINE ALLE VONGOLE \$35 Baby Clams, Sautéed Garlic, Vino Bianco Sauce
GNOCCHI AMATRICIANA \$38 Pomodoro, Guanciale, Pecorino Romano, Red Chili Flakes
PACCHERI BOLOGNESE \$31 Mirepoix, Red Wine, Marinara, Ground Beef, Parmigiano
CAVATELLI CREMOSA \$37 Pomodoro, Ricotta, Parsley, EVOO
BAKED RIGATONI VODKA \$21 Fresh Mozzarella, Grana Padano, Basil
SHRIMP ADRIATICA \$24 Marinara, Cherry Tomatoes, Spaghetti, EVOO

MAINS

NONNA’S CHICKEN PARM \$42 Pomodoro, Mozzarella, Parmigiano Reggiano, Basil Oil
PAN SEARED CHICKEN \$40 Vinegar Peppers, Fingerling Potatoes, Onions, Garlic and Pan Sauce
LOBSTER CUTLET \$64 Creamy Risotto, Saffron Butter, Chives
SAUTÉED VEAL CUTLET \$39 Broccoli Rabe, Long Hot Peppers, EVOO
CHICKEN MARSALA \$34 Sautéed Chicken Breast, Potatoes, White Mushrooms, Marsala Sauce
CHICKEN FRANCESE \$34 Sautéed Chicken Breast, Vino Bianco Sauce, Parsley
SHRIMP FRANCESE \$26 Sautéed Shrimp, Vino Bianco Sauce, Parsley
EGGPLANT PARMIGIANO \$25 Breaded Eggplant, Marinara, Fresh Mozzarella, Basil

SIDES

SIDE PASTA \$14 Fusilli, Cavatelli, or Bucatini
BROCCOLI RABE \$16 (GF)
ESCAROLE AND BEANS \$14
LOCALE CHIPS \$15 (GF) Calabrian Chilies, Fresh Parsley, Parmigiano Reggiano
FRIED POLENTA BITES \$15 Gorgonzola Sauce, Wildflower Honey, Thyme
SAUTEED SPINACH \$13
POTATOES & BEAN SALAD \$15
SAUTÉED SEASONAL VEGETABLES \$14 Sauteed Zucchini, Roasted Corn, Shaved Parmigiano Reggiano
CAESAR SPROUTS \$19 Crispy Brussels Sprouts, Semi-Dried Tomatoes, Croutons, Caesar Dressing, Parmigiano Reggiano

PANUOZZO

“Brick Oven Sandwiches”

PROSCIUTTO \$22 Prosciutto, Mozzarella, Basil Pesto
MORTADELLA \$21 Mortadella, Stracciatella, Pistachio Cream
VEGETABLE \$18 Sautéed Vegetables, Balsamic Glaze, EVOO
CHICKEN PARM \$22 Chicken Cutlet, Marinara, Mozzarella, Basil
GRILLED CHICKEN \$19 Arugula, Fresh Mozzarella, Roasted Peppers, Balsamic Glaze
CHEESESTEAK \$23 Sirloin Steak, Onions, Cherry Peppers, Mozzarella
HOUSEMADE ROAST BEEF \$27 Fresh Mozzarella, Roasted Garlic, Hot Gravy
CHICKEN BRUSCHETTA \$25 Grilled Chicken Breast, Tomato Bruschetta, Provolone, Basil
BREADED CHICKEN CUTLET \$24 American Cheese, Honey Mustard, Lettuce, Pickle, Mayo
ITALIAN CLUB \$24 Sweet Coppa, Spicy Coppa, Turkey, Prosciutto Cotto, Fresh Mozzarella, Lettuce, Tomato, Bacon, Mayo, Red Wine Vinaigrette
ITALIAN HOAGIE \$24 Prosciutto, Mortadella, Sweet Coppa, Lettuce, Tomato, Red Onion, EVOO, Red Wine Vinegar
GRILLED VEGGIE \$22 Zucchini, Red Pepper, Onion, Fried Eggplant, Mozzarella, Balsamic Glaze
MIKE ALI \$25 Sirloin Steak, Demi Glacé, Coopers Cheddar
OVEN ROASTED TURKEY \$24 American Cheese, Mayo, Lettuce, Tomato, Onion, EVOO, Vinegar