

ANTIPASTI

Lacci Di Scarpe \$11

Shoestring zucchini flash fried, fresh mint, basil, shaved Parmigiano-Reggiano and Eddie's famous marinara sauce

Calamari Fritti \$14

Flash fried day boat calamari with cherry peppers, served with Eddie's famous marinara sauce

Le Polpette \$11

Two meatballs in a San Marzano tomato sauce with a dollop of ricotta

Vongola Oreganata \$15

Whole littleneck clams topped with Italian spiced breadcrumbs

Melanzane Rollentini \$13

Egg-battered eggplant, filled with fresh mozzarella and Ricotta cheese in a San Marzano tomato sauce, topped with chiffonade of basil and grated parmesan cheese

Gamberoni Scampi \$16

Pan seared shrimp with wild mushrooms and pancetta in a scampi sauce served over saffron risotto

Artichoke \$13

Long stem artichokes baked with oreganata breadcrumbs, lemon, white wine, Parmigiano-Reggiano and EVOO

Melanzani Palla \$11

Grilled eggplant and zucchini with Italian spices, flash fried and served in a San Marzano tomato sauce

INSALATA E ZUPPA

Pasta E Fagioli \$8

Northern Italian bean soup made Abruzzese style

Insalate Tre Colori \$12

Arugula, endive, radicchio, granny smith matchstick, toasted pine nuts, goat cheese with lemon olive oil vinaigrette

Insalata Cesare

Prepared Table Side for 2 \$26

Traditional Caesar salad, hearts of romaine, anchovies, shaved parmesan, house made croutons and dressing

Insalata Tritata \$12

Chopped corn, beets, carrots, red onions, cucumbers, roasted red peppers, tomatoes, mixed greens tossed in an Italian balsamic vinaigrette
NO MODIFICATIONS

Insalata Caprese \$14

House made fresh mozzarella, tomato, roasted peppers, fresh basil, EVOO and drizzled with aged balsamic dressing

Burrata \$16

Italian buffalo mozzarella stuffed with stracciatella and cream, served with tomato, prosciutto, roasted red peppers, drizzled with EVOO and a balsamic glaze

*Add any available protein to your salad
Server will price accordingly*

LE PASTE

Pappardelle Della Foresta \$25

House made pappardelle, seasonal wild forest mushrooms, crispy pancetta, shallots with Cognac demi glace and truffle essence

Linguini Marichiera \$24

"A mulberry street favorite" chopped cherrystone clams, San Marzano tomato, garlic, parsley, and baby clams tossed over linguini

Orecchiette Barese \$24

Ear shaped pasta, broccoli rabe, Italian sausage, cherry tomato, extra virgin olive oil and garlic

Chinghile Bolognese \$24

Rigatoni mezzi pasta served with a slowly roasted boar ragu

Lasagna \$23

Prepared by "Uncle Eddie" himself, house made paper-thin pasta sheets layered between Bolognese sauce, superfino ricotta, fresh mozzarella and a touch of Béchamel sauce

Uncle Eddie's Sunday Gravy \$27

Slowly simmered pork, beef and Italian sausage in a San Marzano tomato sauce served over fusilli

Agnolotti Pomodoro \$20

A fresh, house made buffalo filled, half moon ravioli in a San Marzano tomato sauce with extra virgin olive oil and basil

Add 2 Meatballs for \$7

FOOD ALLERGIES?

If so, please inform the Manager or your server. Thoroughly cooking meats, poultry, and seafood reduces the risk of food borne illness.

VITELLO

Alla Capricciosa \$29

Panko crusted milk fed Provini veal, topped with arugula salad with Bermuda onion, grape tomatoes, roasted peppers and crumbled gorgonzola, paired with a Peroni beer battered artichoke heart

Alla Gissano \$29

Veal scaloppini sautéed with crispy pancetta, prosciutto, fontina cheese sautéed in a sangiovese wine reduction, served with the vegetable of the day and roasted potatoes

Vitello Cotoletta \$44

Grilled veal chop topped with sautéed mushrooms in a brandy demi-glaze sauce, served with the vegetable of the day and mushroom risotto

Scaloppini Di Vitello \$29

Choice of:

Parmesan, Piccata, Francaise or Marsala

Served with our house made guitar string pasta and the vegetable of the day

PESCE

Gamberoni Provensal \$29

Large gulf shrimp sautéed with garlic, chopped San Marzano tomatoes, kalamata olives, white wine, EVOO, roasted red peppers, served with our house made guitar string pasta

Salmon al Limone \$29

Pan seared in a citrus beurre blanc sauce with saffron risotto and the vegetable of the day

Zuppa Di Pesce \$39

Clams, shrimp, scallops, scungilli and calamari served over our house made guitar string pasta in marinara or bianco sauce

Red Snapper Italiano \$32

Sautéed and served with roasted red peppers, artichoke hearts, mushrooms and tomatoes in a white wine garlic sauce over spinach

POLLO EN CARNE

Braciola Di Manzo \$29

Thinly sliced top round beef, stuffed with prosciutto, imported provolone and fresh herbs, mushrooms and onions with a slow simmered San Marzano pomodoro sauce over sweet potato gnocchi

Osso Bucco \$29

Slow roasted pork shank simmered to perfection in a mirepoix barolo reduction served with mushroom risotto

Pollo La Tua Strada \$25

Choice of:

Parmesan, Piccata, Francaise or Marsala

Bell-Evans Chicken, served with our house made guitar string pasta and the vegetable of the day

Costoletta Di Maiale Agrodolce \$29

Berkshire pork chop grilled to perfection, topped with sweet and spicy vinegar peppers, served over broccoli rabe and roasted potatoes

PLEASE INQUIRE ABOUT OUR DAILY SPECIALS

VISIT OUR OTHER RESTAURANT,
EDDIE'S ON LAKE NORMAN
LOCATED IN MOORESVILLE, NORTH CAROLINA

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