

INSALATE E ZUPPA

Pasta E Fagioli — \$8 —

Northern Italian bean soup made Abruzzese style

Insalata Di Bietole — \$13 —

Local beets, fried goat cheese, walnuts with a house blend of baby greens with a lemon vinaigrette

Insalate Tre Colori — \$13 —

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

Insalata Cesare — \$13 —

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

Caprese Salad — \$13 —

House made fresh mozzarella, heirloom tomato, roasted peppers, basil, olive oil and aged balsamic

Insalata Eduardo — \$13 —

Baby greens, egg battered eggplant, artichoke hearts, fresh mozzarella, cucumbers, carrot, heirloom tomato, olives and roasted red peppers served with house made vinaigrette

*Add: Chicken - \$6 / Steak - \$10 / Salmon - \$11
Shrimp - \$12 / Scallops - \$15*

POLLO EN CARNE

Pollo Scarpariello — \$24 —

On the bone dark meat chicken, sweet sausage, hot & sweet vinegar peppers, white wine with a touch of tomato demi glace topped with roasted potatoes

Pollo Bocconcino — \$27 —

A pan fired Bell & Evans chicken breast, topped with heirloom tomato, grilled eggplant, fresh mozzarella, a colossal shrimp in a white wine sauce, served with vegetable of the day & potatoes

Beef Braciolo — \$28 —

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

Manzo Pizzaiola — \$44 —

Pan fired Prime NY strip steak sliced with a traditional black olive, plum tomatoes, bell peppers, onions, oregano, mushrooms served with roasted potatoes and vegetable of the day

Costolette Di Maiale Agrodolce — \$29 —

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

ANTIPASTI

Gamberoni Al Pernod — \$16 —

Pan seared colossal shrimp with hand selected wild mushrooms in a Pernod pan au jus served over soft polenta

Calamari Alla Griglia — \$14 —

Rhode Island calamari marinated, grilled, sliced and presented in a radicchio bowl with roasted garlic aioli

Lacci Di Scarpe — \$11 —

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

Calamari Fritti — \$14 —

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

Le Polpette — \$11 —

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

Melanzane Pisa — \$13 —

Panko breaded eggplant towered with fresh mozzarella, baby arugula, heirloom tomato drizzled with a balsamic reduction

Timballo Di Melanzane — \$13 —

Egg battered eggplant in cupcake form, filled with fresh mozzarella & ricotta with pomodoro sauce & chiffonade of basil

Fig, Goat Cheese & Prosciutto Sicilian Focaccia — \$12 —

Fig jam, local goat cheese, fontina cheese, prosciutto and black truffle balsamic reduction

Meatball Sicilian Focaccia — \$12 —

Eddie's secret recipe meatballs, Neapolitan tomato & dollops of ricotta

PESCE

Gamberoni Ripieni — \$34 —

Colossal shrimp stuffed with lump crab meat stuffing topped with Uncle Eddie's famous casino butter & served over a vegetable risotto

Salmone Affogato — \$29 —

Porcini mushroom crusted, pan seared Scottish salmon finished with sun-dried tomato & shitake mushrooms in a white wine, brown butter sauce and served with 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

CONTORNI

**Meatballs (2) / Asparagus Gratinati /
Broccoli Rabe / Escarole & Beans — \$9 —**

LE PASTE

Pappardelle Della Foresta — \$25 —

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

Fettuccine Calabrese — \$29 —

Fresh fettuccine tossed with gulf shrimp, hot soppressata, grape tomatoes and asparagus in a pink grappa sauce

Spaghetti Alla Chitarra Con Vongole

— \$23 —

"A mulberry street favorite" Chopped cherrystone clams, garlic, parsley, and baby clams tossed in with house made guitar string pasta

Fusilli Al Cinghiale Bolognese — \$24 —

Homemade fusilli served with a slowly roasted wild boar ragu

Agnolotti Pomodoro

— \$18 / Add 2 Meatballs for \$5 —

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

Orecchiette Barese — \$23 —

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

Lasagna Alla Bolognese — \$23 —

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

Rigatoni Alla Siciliana — \$23 —

Diced eggplant, fresh tomato and fresh mozzarella in a light San Marzano tomato sauce

Gluten Free & Whole Wheat Pastas Available

VITELLO

Spezzatino Friulano — \$28 —

Tender slow cooked veal stew with wild mushrooms, peas and Barolo wine demi glace over pappardelle

Alla Capricciosa — \$30 —

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

Alla Gissano — \$32 —

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

Rollatini — \$32 —

Sliced veal top round stuffed with smoked prosciutto "spec ham", asparagus, fresh mozzarella, with a wild mushroom Marsala sauce, served with vegetable of the day and potatoes