

# antipasti

## cold

### BURRATA BLUES

homemade burrata over hammonton-blueberry pesto, charred grapes, crushed pistachios, salt, pepper, evoo 18 (V / GF)

### WHIPPED RICOTTA TOAST

seasoned ricotta on toasted crostini, lemon zest, drizzled honey, toasted walnuts, evoo 16

### EGGPLANT CAPONATA

sweet & tangy mix of roasted eggplant, tomato, onion, olives, capers, arugula on toasted crostini 15 (V)

### ITALIAN SUSHI

\*DOES NOT CONTAIN FISH\*

prosciutto di parma stuffed w/ burrata, arugula & roasted peppers, hand rolled sushi-style, drizzle of evoo & balsamic glaze, over house-made basil aioli 18 (GF)

### SHRIMP & CRAB CEVICHE

mexican-style w/ jumbo lump crab, baby shrimp, mango, avocado, house fried mini tortillas 22 (GF)

### SPECIALTY

V = vegetarian

GF = gluten free or can be made gluten free

## hot

### FRIED MOZZARELLA

chunks of fresh mozzarella, fried & served w/ a trio of dipping sauces 16 (V)

### STUFFED LONG HOTS

stuffed w/ prosciutto di parma & sharp provolone cheese 16 (GF)

### CHEESESTEAK ARANCINI

giant risotto ball filled w/ shaved ribeye & diced onions, fried golden & laid atop a bed of melted cooper sharp, crowned w/ cherry pepper relish 18

### GARLIC BUTTER SHRIMP

butterflied shrimp, sauteed in a garlic butter scampi sauce, served over fried risotto 18

### THAI-CHILI CALAMARI

fried calamari rings, tossed in our sweet thai chili sauce, garnished w/ scallions, black & white sesame seeds 18

### COACH RODIO'S CLAMS CASINO

chopped top necks, peppers, onions, bacon, toasted breadcrumbs, fresh lemon, touch of cherry pepper relish, grated parmesan 18

### MEXICAN CRAB CAKE

jumbo & lump crab meat, cumin, corn, onions, peppers, served over a silky poblano cream, topped w/ charred corn salsa 20

## FOR THE TABLE

### PULL APART STUFFED FOCACCIA

fluffy, seasoned bread baked in our rotating oven w/ cherry tomatoes, sicilian green olives & house made mozzarella cheese 20

### ANTIPASTO

hanging prosciutto di parma, thin sliced pepperoni, chef's selection of cheese from bagliani's - hammonton's famous italian market, mixed olives, roasted peppers, toasted crostini, seasonal jam, toasted walnuts 34

### HOT SEAFOOD

clams casino, mini crab cakes, fried shrimp & calamari, bacon wrapped scallops 42

## salads

ADDITIONS: GRILLED CHICKEN 7 | CUTLET 8 | BLACKENED 8 | BURRATA 8 | SHRIMP 12 | TUNA 12

### CAESAR

chopped romaine heart, house-made dressing, shaved parmesan, herb-crouton breadcrumbs, touch of lemon zest 16

### CUTLET ARUGULA

thin pounded cutlet topped w/ arugula salad, lemon vinaigrette, chopped walnuts, bruschetta, shaved parmesan, balsamic glaze 22

### WEDGE

chunk of iceberg, crispy prosciutto bits, fried leeks, gorgonzola crumbles, poppyseed dressing 16 (GF)

### GRECO ITALIANO

caprese & greek hybrid w/ tomatoes, mozzarella pearls, green olives, cucumbers, capers, red onion, crumbled feta, lemon-oregano vinaigrette 15 (V / GF)

### SCARPELLI CHOPPED SALAD

finely chopped iceberg, radicchio, green grapes, sicilian green olives, sharp provolone, pepperoni, white onion, cherry tomatoes, white balsamic dressing 18 (GF)

### SOUP OF THE DAY

please ask your server for today's selection

ALL MENU ITEMS ARE PREPARED IN THE SAME KITCHEN AND WE CANNOT GUARANTEE THE COMPLETE REMOVAL OF FOOD ALLERGENS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

20% gratuity charge to tables of 8 or more

# TABLESIDE TASTING EXPERIENCE

\*PORTIONS ARE CONSIDERED APPETIZER SIZE - EXCLUSIVELY OFFERED IN THE DINING ROOM\*

## HAND-CRAFTED MOZZARELLA

(MINIMUM FOR 2)

hot & stretchy mozzarella made from scratch at your table, accompanied w/ an arugula & roasted pepper salad, individually plated 15 per person (V / GF)

PAIR WITH PROSCIUTTO DI PARMA 12

## TUNA TARTARE

sushi-grade, fresh ahi tuna layered over sliced cucumbers, onions & fresh avocado, finished w/ ponzu & sesame seeds, squeeze of lime, served w/ house fried mini tortillas 20 (GF)

## PENNE VODKA (MINIMUM FOR 2)

not just a classic, but an italian-american ritual that must be made tableside to emphasize it's reputation, finished w/ crispy pancetta & parmesan – proceed w/ caution, there will be flames 16 per person (V / GF PENNE AVAILABLE FOR SUBSTITUTION 3 PP)

## CAESAR (MINIMUM FOR 2)

our touch on a classic table side caesar salad, starting with the building of the dressing to the finishing with shavings of parmesan cheese 15 per person

## SCALLOPS BRULÉ

lightly blackened & seared, green pea / asparagus puree, topped w/ sugar crystals that are torched & caramelized tableside 24 (GF)

## pasta | risotto

\*GLUTEN FREE PENNE IS AVAILABLE TO SUB ANY PASTA 3\*  
ADD OUR HOMEMADE BURRATA TO ANY PASTA 8

### STRAIGHT OUTTA BROOKLYN

linguine & littleneck clams - a neighborhood staple in your choice of red or white, pinch of red pepper flakes 28

### POSITANO COAST

capellini in garlic & oil w/ white wine, lemon & butter, sauteed shrimp, jumbo lump crab, blistered cherry tomatoes, splash of calabrian chili oil 34

### SORRENTO SUNSET

linguine sauteed w/ tender chunks of lobster, lemon & herb-butter sauce, crowned w/ a lobster tail 40

### RAVIOLI IN RAVELLO

filled w/ hand-torn pieces of burrata & lemon zest, sauteed in a butter-sage sauce, topped w/ crispy pancetta, cracked black pepper, grated parmesan & toasted breadcrumbs 32

### AUTUMN IN AMALFI

sweet potato gnocchi, gorgonzola cream, bacon, wilted spinach 30

### SUNDAY GRAVY

spaghetti or rigatoni in a rich, tomato sauce w/ homemade meatballs & italian sausage, grated parmesan, fresh basil – a tribute to our grandmothers 28

### THE SPICY RIGATONI

our take on this modern-day, nyc classic – creamy, spicy vodka sauce w/ crispy guanciale & green peas, finished w/ plenty of parmesan cheese 28

POUR IT OVER A GOLDEN CHICKEN CUTLET 8

### THE ITALIAN-AMERICAN

cavatelli pasta in garlic & oil w/ hot italian sausage & broccoli rabe, topped w/ melted burrata 30

### THE SICILIAN-ITALIAN

casarecce, sicilian pesto cream w/ pistachios, sliced italian sausage, parmesan cheese 26

### RISOTTO AMERICANO

crispy chicken cutlet topped w/ a lemon-parmesan, caper risotto, caramelized shallots, crispy prosciutto, blistered cherry tomatoes, crowned w/ two roasted long hots 38

### RISOTTO AL MARE

shrimp, jumbo lump crab, & seared scallops over a brown-butter risotto w/ chopped asparagus, finished w/ blistered cherry tomatoes 49 (GF)

## FEAST OF THE SEVEN FISHES

think of christmas eve dinner - shrimp, crab, clams, mussels, calamari, scallops, & lobster sauteed in a white or red broth, poured over linguine – your choice of: spicy, no spicy 66

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# meat

## FILET MIGNON (choice of:)

10 oz, dual of garlic mashed & sweet mashed potatoes, topped w/ a rich demi-glace w/ fried leeks & scallions 48 (GF)

🍷 10 oz, cognac cream sauce w/ peppercorns, jumbo lump crabmeat, asparagus 68 (GF)

## 🍷 SIGNATURE CHICKEN PARM

marinara sauce on the plate, thin-pounded chicken cutlet laid on top w/ vodka sauce, melted mozzarella, dusted w/ fresh basil – your choice of pasta on the side 34  
keep it classic 30

## CALABRIAN PORK CHOP

14 oz bone-in, topped w/ pickled cherry peppers & green olives, drizzled w/ calabrian chili oil, served w/ sweet potato mash 40 (GF)

## CHICKEN SCARPELLI

airline chicken breast bone-in, sauteed in a lemon-butter, white wine sauce w/ fresh garlic & capers, topped w/ jumbo lump crab, served w/ charred asparagus 38

# SHOW-STOPPERS

## 🍷 TOMAHAWK RIBEYE

served on the long bone, sliced & prepared table side, finished w/ melted compound butter & sea salt crystals, accompanied w/ a mountain of endless french fries & our signature green peppercorn sauce 140

### OTHER ATTRACTIONS

lobster tail | jumbo lump crabmeat | mexican crab cake | grilled shrimp | seared scallops - 20 per addition

## 🍷 BONE-IN VEAL CHOP

14 oz PREPARED 3 WAYS:

**BROOKLYN-STYLE** – butterflied & pounded thin, golden fried, finished w/ marinara & melted mozzarella, dusted basil – your choice of pasta on the side 59 | w/ vodka sauce 63

**LONG ISLAND STYLE** – butterflied & pounded thin, golden fried topped w/ prosciutto, melted mozzarella, wild mushrooms, covered in a white marsala sauce 65

**TUSCAN GRILLED** – topped w/ an herbaceous tuscan chimichurri, side of arugula salad w/ pickled red onions, lemon vinaigrette 65

# fish

## AHI TUNA

8 oz sushi-grade saku, pan seared rare, black & white sesame seed crust, drizzled ponzu sauce, served w/ a soy cucumber slaw, smear of wasabi 38 (GF)

## ATLANTIC SALMON

8 oz, grilled & finished in the oven, served over spinach risotto w/ charred broccolini & blistered cherry tomatoes 38 (GF)

## 🍷 HALIBUT

pan seared, over a sweet corn puree, topped w/ mango poblano salsa 48

## BRANZINO

lemon, garlic, white wine, capers, cherry tomatoes, splash of cream, served w/ sauteed broccoli rabe 46 (GF)

# sides

OLIVE OIL MASHED POTATOES 8 | SWEET POTATO MASH 8 | BROCCOLINI / BROCCOLI RABE 12

LEMON PARM ASPARAGUS 10 | CHARRED CORN SALSA 10 | ROASTED LONG HOTS 10

CRISPY ROSEMARY POTATOES 8 | MEATBALLS (beef & pork) 10 (3) / SAUSAGE 10 (2)

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# FROM THE FLAMING OVEN

our pizza oven operates independently from the kitchen, while we do our best to time dishes together, the following items may not always arrive at the same time as other appetizers or entrees. we appreciate your understanding.

## pizza

AVAILABLE IN PERSONAL SIZES ONLY - ABOUT 12"  
CAULIFLOWER CRUST (GF) AVAILABLE TO SUBSTITUTE ANY PIZZA 5

### OG CLASSIC CHEESE

seasoned tomato sauce, hand-pulled fresh mozzarella,  
evoo drizzle 17  
ADD PEPPERONI 3

### MARGHERITA

seasoned tomato sauce, house made mozzarella, chopped basil,  
grated parmesan, evoo drizzle 19

### PHILLY PHILLY

white pie, shaved ribeye, diced caramelized onions,  
hand-pulled mozzarella & cooper sharp blend,  
cherry pepper relish drizzle 26

### THE CAESAR PIZZA

freshly cooked pizza shell topped w/ our  
homemade caesar salad 20

### SPICY VODKA

vodka sauce w/ a kick, fresh mozzarella, diced chicken cutlet,  
hand-pulled burrata, grated parmesan 26

### NEW-SCHOOL PEPPERONI

seasoned tomato sauce, hand-pulled mozzarella,  
copping pepperoni, touch of ricotta, drizzle of house-made  
hot honey & pesto, grated parmesan 24

### PROSCIUTTO PISTACHIO

white pie, topped w/ arugula salad, lemon vinaigrette,  
prosciutto di parma, burrata, crushed pistachios,  
balsamic glaze, evoo 26

### BUFFALO BILL

house mild sauce, hand-pulled mozzarella,  
chopped chicken cutlets, ranch drizzle,  
pickled red onions 24

### ADD TO ANY PIZZA

PEPPERONI 3 | SAUSAGE 3 | ANCHOVIES 4 | LONG HOTS 4 | WILD MUSHROOMS 4  
GRILLED CHICKEN 7 | CUTLET 8 | BURRATA 8 | SHRIMP 10

## panuozzo

(PAH-NWOH-TSO)

### ONLY AVAILABLE IN THE BAR & LOUNGE

NEAPOLITAN-STYLE "PIZZA" SANDWICHES – FOLDED, STUFFED, AND BLASTED IN THE OVEN UNTIL OOZING

### SRIRACHA CAESAR CHICKEN CUTLET

spicy caesar salad, thin pounded cutlet, charred pepperoni, shaved parmesan, hot honey drizzle 22

### CUBANO ITALIANO

italian-style cuban w/ slow-roasted pork, prosciutto di parma, sharp provolone, hot honey dijon mustard,  
pickles, crowned with a long hot, pressed pizza dough 20

### PROSCIUTTO BURRATA CAPRESE

prosciutto di parma, torn burrata, tomatoes, arugula, evoo, balsamic glaze 20

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# BAR MENU

ALL HANDHELDS ARE SERVED W/ CHOICE OF SHOESTRING FRIES, OR SWEET POTATO FRIES  
WHITE OR WHEAT WRAPS AVAILABLE FOR SUBSTITUTION OF BREAD

## handhelds

### 🍷 SCARPELLI SMASH BURGER

twin 3 oz patties, smashed w/ caramelized onions, cooper sharp, secret sauce, black sesame seed bun, your choice of pickle or no pickle 18

### RIBEYE CHEESESTEAK

shaved ribeye, caramelized onions, cooper sharp cheese sauce, cherry pepper relish, sesame seeded roll 18 – TRY IT ON FOCACCIA 4

### 🍷 CUBANO ITALIANO

italian-style cuban w/ slow-roasted pork, prosciutto di parma, sharp provolone, hot honey dijon mustard, pickles, crowned with a long hot, pressed pizza dough bread 20

### CUTLET SANDWICH

CHOICE OF: CAESAR, BUFFALO, VODKA OR CLASSIC PARM, sesame seeded roll 16

### GRILLED CHICKEN PESTO PRESS

grilled chicken tossed in pesto, melted mozzarella, roasted peppers, balsamic glaze pressed focaccia 15

## with the hands

### CARNITAS EGG ROLLS

marinated pulled pork & diced onions, salsa verde dipping sauce 15

### BANG-BANG SHRIMP TACOS (2)

fried baby shrimp, tossed in house-made bang-bang sauce, cucumber slaw 16

### 🍷 CHICKEN CUTLET TACOS

CHICKEN CUTLETS (2) FOLDED AND USED AS A TACO SHELL – FILLED W/ THE FOLLOWING OPTIONS  
caesar salad 16

arugula, pickled onions, salsa verde 18  
spicy penne vodka 20

### FLAME-FIRED WINGS

6 FOR 16 OR 10 FOR 20 – YOUR CHOICE OF SAUCE  
garlic parmesan | house mild (hot honey)  
tuscan dry rub (lemon, garlic, herbs)  
sriracha caesar | flaming hot wings

### SHOESTRING FRIES OR SWEET POTATO FRIES 7

### GARLIC & HERB FRIES

tossed w/ garlic, herbs & parmesan cheese 10

### VODKA PARM FRIES

tossed in our vodka sauce w/ bits of crispy pancetta, mountain of parm cheese 12

## cold options

### BURRATA BLUES

homemade burrata over hammonton-blueberry pesto, charred grapes, crushed pistachios, salt, pepper, evoo 18 (V / GF)

### SHRIMP & CRAB CEVICHE

mexican-style w/ jumbo lump crab, baby shrimp, mango, avocado, house fried mini tortillas 22 (GF)

### ITALIAN SUSHI

\*DOES NOT CONTAIN FISH\*

prosciutto di parma stuffed w/ burrata, arugula & roasted peppers, hand rolled sushi-style, drizzle of evoo & balsamic glaze, over house-made basil aioli 18 (GF)

### CAESAR

chopped romaine, house-made dressing, shaved parmesan, herb-crouton breadcrumbs, touch of lemon zest 16

### WEDGE

chunk of iceberg, crispy prosciutto bits, fried leeks, gorgonzola crumbles, poppyseed dressing 16 (GF)

### CUTLET ARUGULA

chicken cutlet topped w/ lemon vinaigrette arugula salad, chopped walnuts, bruschetta, shaved parmesan, evoo, light balsamic glaze 22

SALAD ADDITIONS: GRILLED CHICKEN 7 | CUTLET 8 | BLACKENED 8 | BURRATA 8 | SHRIMP 10 | TUNA 10

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