Menu

CACIO E VINO

make a reservation: 212 228 3269

*** Add up Chicken, Meatballs or Shrimps for $5**

ANTIPASTI/ INSALATE

Bruschetta 9
Grilled Bread with Fresh Tomatoes, Olive Oil, Basil, Garlic

Arancina 10
Rice Ball with Saffron, Beef Ragù, Peas, Tomato Sauce

Caponata di Palermo 16
Chilled Sweet and Sour Eggplant, Celery, Onions, Capers, Olives, Panelle

Timballo di Melanzana 16
Eggplant, Parmesan, Mozzarella, Pecorino Cheese, Tomato Sauce

Tagliere Salumi e Formaggi 3/20 - 5/28
Cheese and Cold Cuts Plate

Calamari Fritti 15
Fried Calamari with Marinara Sauce (Made with Dairy)

Cozze Scoppiate 13
Sauted Mussels with Tomato Sauce and Garlic Bread

Caprese 18
Buffalo Mozzarella, Tomatoes in Olive Oil, Basil

Polpette (with spaghetti $ 19) 15
Homemade Meat Balls with Tomato Sauce

Insalata di Cavolo Verde 16
Kale with Zucchini, Artichokes and Mushrooms

Insalata Mista 13
Mixed Greens, Cucumbers, Tomatoes, Red Onion, Black Olives

Insalata di Rucola 14
Arugula, Shrimps, Capers, Primosale, Lemon Dressing

Insalata Caesar 14
Toasted Bread, Lettuce, Parmesan with Anchovies Capers Garlic Dressing

PIZZA

	Round 12”	Big 17”
Calzone* Ham, Mozzarella Fior di Latte, Tomato Sauce	18	
Margherita* Mozzarella Fior di Latte*, Tomato Sauce, Fresh Basil	17	26
Norma* Mozzarella, Tomato Sauce, Eggplants, Salted Ricotta, Fresh Basil	19	29
Funghi e cipolle* Mushrooms, Onion, Tomato Sauce, Mozzarella	20	31
4 Formaggi Gorgonzola, Ricotta, Mozzarella, Fontina Cheese	21	33
Siciliana* Tomato Sauce, Anchovies, Rosemary, Capers, Black Olives, Garlic	19	29
Diavola* Mozzarella Fior di Latte*, Tomato Sauce, Spicy Salame	19	29
Bianca al Crudo Mozzarella, Prosciutto, Grana Padano, Arugula	21	33
Rossa* Mozzarella, Tomato Sauce, Sausage, Mushrooms	20	29
Capricciosa Mozzarella, Tomato Sauce, Ham, Mushrooms, Artichokes, Olives	20	31
Trentino Mozzarella Fior di Latte*, Gorgonzola, Speck, Basil	21	33

PANINI

Prosciutto* 17
Prosciutto, Mozzarella Fior di Latte, Tomatoes

Cotto* 17
Ham, Mozzarella Fior di Latte, Tomatoes

Vegetariano* 17
Mozzarella Fior di Latte, Eggplants, Zucchini

***Our Mozzarella ”Fior di Latte” and San Marzano Tomato Sauce is the Best Quality Available on the Market**

20% Gratuity will be added to parties of 6 or more - 3 credit card maximum per table $20 minimum per card

PASTA

*** Gluten free pasta available**

Rigatoni alla Norma* 17
Rigatoni Pasta, Tomatoes, Basil, Eggplants, and Salted Ricotta

Spaghetti Carbonara 19
Spaghetti with Pancetta, Eggs, and Pecorino Cheese

Fettuccine Alfredo Sauce* 19
Homemade Fettuccine with Creamy Alfredo Sauce

Gnocchi Sorrentina 20
Homemade Potato Gnocchi with Tomato Sauce and Mozzarella Fior di Latte

Cacio e Pepe 20
Homemade Spaghetti, Pecorino Cheese, Crushed Black Pepper

Penne Vodka* 20
Penne in a Creamy Vodka Sauce

Bucatini con le Sarde 25
Bucatini Spaghetti, Fresh Sardines, Pine Nuts, Fennel

Casareccia al Pesto Siciliano e Gamberi 20
Pasta with Sicilian Pesto (Almonds, Garlic, Basil), Fresh Tomatoes, Sauteed Shrimps

Fusilli Vulcano al Forno 20
Fusilli Pasta Baked in the Oven with Sausage, Mozzarella and Tomato Sauce

Linguine con Vongole 20
Linguine with Clams in White Wine Sauce

Pappardelle alla Bolognese* 20
Fresh Homemade Pappardelle with Traditional Italian Beef Ragu’

Tagliatelle ai Frutti di Mare 24
Homemade Fresh Tagliatelle with Shrimps, Mussels, Calamari, Clams in a Light Tomato Sauce

SECONDI

Pollo alla Parmigiana 27
Organic Fried Chicken Breast with Mozzarella and Homemade Tomato Sauce

Polpo alla Griglia 26
Grilled Octopus with Frisée Salad, Fresh Apples, Apple Vinegar Dressing

Salmone Grigliato 27
Grilled Salmon with Broccoli and Roasted Potatoes

Calamari alla Griglia 26
Grilled Calamari with Sautéed Veggie Mix

Grigliata di Pesce 36
Grilled Fish Platter, Jumbo Shrimps, Calamari, Octopus, Branzino, Roasted Potatoes

Pollo Milanese 26
Organic Fried Chicken Breast with Arugula, Cherry Tomatoes, and Onion Salad