



SANDWICH

SERVED ON DAILY BAKED ITALIAN BREAD

LUNCH SERVED 12-4

THE CORLEONE	20
<i>prosciutto, roasted red bell pepper, arugula, mozzarella, balsamic vinaigrette</i>	
NUNZI'S CHEESESTEAK	21
<i>shaved ribeye, American cheese, caramelized onions, garlic aioli, cherry peppers</i>	
THE MOE GREENE	16
<i>potato & egg, cherry peppers, spicy brown mustard served on the side</i>	
THE SINATRA	19
<i>traditional chicken parm</i>	
THE NUNZI	19
<i>chicken cutlet, arugula salad, cherry tomatoes, Grandma's own house-made balsamic vinegar</i>	
THE CLEMENZA	19
<i>traditional meatball & mozzarella</i>	
<i>add burrata</i>	7

INSALATA

FRESH BURRATA	18
<i>fresh peaches, corn, hearts of palm, arugula, radicchio, basil vinaigrette</i>	
ITALIAN CHOPPED SALAD GF	18
<i>salami, provalone, olive, tomato, red onion, chickpea, mozzarella, pepperoncini, italian vinaigrette</i>	
GRILLED CEASAR	16
<i>house-made dressing with anchovies, shaved parmesan, ciabatta croutons</i>	
WATERMELON & FETA SALAD GF	15
<i>cucumber, red onion, candied walnuts, mint, honey citrus vinaigrette</i>	

PASTA

BOW TIE	21
<i>cauliflower, garlic, pistachio, toasted bread crumbs, shaved pecorino</i>	
SPICY RIGATONI ALLA VODKA 🍷	19
<i>tomato, cream, crushed red pepper</i>	
GRANDPA'S RIGATONI	19
<i>filetto di pomodoro tomato sauce, prosciutto di parma, plum tomato, basil, chili oil</i>	
ORECCHIETTE	24
<i>sweet Italian sausage, broccoli rabe, cannellini beans, pecorino</i>	
LINGUINE BOLOGNESE	24
<i>veal, beef, pork, tomato bolognese</i>	
FRUTTI DE MARE	39
<i>linguine pasta, shrimp, mussels, light tomato sauce</i>	
PASTA PUTTANESCA	19
<i>linguine, tomato, olives, capers, garlic, crushed red pepper</i>	
<i>add burrata</i>	7
<i>add chicken or shrimp</i>	8
<i>add steak</i>	9

SIDES | 10

PARMESAN TRUFFLE FRIES BROCCOLI RABE GF
CREAMED SPINACH FOREST MUSHROOMS GRILLED ASPARAGUS GF
CAULIFLOWER

APERITIVO

SHRIMP & SCALLOP CEVICHE GF	22
<i>avocado, tomato, red onion, cilantro</i>	
P.E.I MUSSELS	16
<i>choice of red sauce or white wine garlic sauce, crostinis</i>	
SAFFRON ARANCINI 🍷	13
<i>veal, beef & pork bolognese, spicy vodka sauce</i>	
GRILLED OCTOPUS GF	23
<i>potato, celery, olive, capers, shallot vinaigrette</i>	
CALAMARI	17
<i>choice of fried or sautéed, cherry peppers, blistered grape tomatoes</i>	
LIMONCELLO WINGS GF	19
<i>grilled lemon slices, calabrian pepper</i>	
EGGPLANT PARMIGIANA	15
<i>classic home-style tomato sauce, pecorino</i>	
EGGROLL ITALIANO	17
<i>sweet/hot italian sausage, broccoli rabe, pecorino, mozzarella cheese</i>	
GRANDMA'S MEATBALLS	17
<i>tomato sauce, fresh herbed ricotta, or try them Grandpa-style, simply fried with hot peppers</i>	
ITALIAN MEAT & CHEESE BOARD	24
<i>hot & sweet soppressata, prosciutto, cheese selection, grapes, almonds, honey, fig spread</i>	

PIZZA

MARGHERITA	18
<i>tomato sauce, fresh mozzarella, basil</i>	
PROSCIUTTO ARUGULA	22
<i>tomato sauce, prosciutto, fresh mozzarella, arugula, truffle oil</i>	
FOUR CHEESE	20
<i>asiago, herbed ricotta, mozzarella, pecorino</i>	
SCARPARELLO	24
<i>chicken breast, sweet Italian sausage, cremini mushrooms, cherry & bell peppers, garlic, parsley, mozzarella</i>	
UNCLE SAL'S	24
<i>oyster mushrooms, baby spinach, mozzarella, ricotta</i>	
SWEET & SPICY	22
<i>cherry pepper jam, pancetta, garlic, onion</i>	
SPINACH & ARTICHOKE	24
<i>garlic puree, herbed ricotta, mozzarella, spinach, artichoke</i>	
VEGGIE PIZZA	22
<i>grilled zucchini, red pepper, mushroom, red onion, cherry tomatoes, fresh mozzarella, fresh basil</i>	

a 20% gratuity is included on all checks of parties 6+ | a 2-hour time limit for all table seatings is in effect | consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please notify your server of any known food allergies.