



SANDWICH

SERVED ON DAILY BAKED ITALIAN BREAD

LUNCH SERVED 12-4

THE CORLEONE	22
<i>prosciutto, roasted red bell pepper, arugula, mozzarella, balsamic vinaigrette</i>	
NUNZI'S CHEESESTEAK	23
<i>shaved ribeye, American cheese, caramelized onions, garlic aioli, cherry peppers</i>	
THE MOE GREENE	18
<i>potato & egg, cherry peppers, spicy brown mustard served on the side</i>	
THE SINATRA	21
<i>traditional chicken parm</i>	
THE NUNZI	21
<i>chicken cutlet, arugula salad, cherry tomatoes, Grandma's own house-made balsamic vinegar</i>	
THE CLEMENZA	21
<i>traditional meatball & mozzarella</i>	
<i>add burrata</i>	7

INSALATA

FRESH BURRATA	19
<i>cherry tomato, roasted butternut squash, arugula, radicchio, honey basil vinaigrette</i>	
ITALIAN CHOPPED SALAD GF	19
<i>salami, olive, tomato, red onion, chickpea, provolone, pepperoncini, italian vinaigrette</i>	
GRILLED CEASAR	17
<i>cherry tomato, radish, house-made dressing with anchovies, shaved parmesan, ciabatta croutons</i>	
ROASTED BEET SALAD GF	17
<i>red onion, arugula, radicchio, candied walnuts, feta, apple, balsamic vinaigrette</i>	

PASTA

BOW TIE	23
<i>cauliflower, garlic, pistachio, toasted bread crumbs, shaved pecorino</i>	
SPICY RIGATONI ALLA VODKA 🌶️	21
<i>tomato, cream, crushed red pepper</i>	
GRANDPA'S RIGATONI	21
<i>filetto di pomodoro tomato sauce, prosciutto di parma, plum tomato, basil, chili oil</i>	
ORECCHIETTE	26
<i>sweet italian sausage, broccoli rabe, cannellini beans, pecorino</i>	
LINGUINE BOLOGNESE	26
<i>veal, beef, pork, tomato bolognese</i>	
FRUTTI DE MARE	39
<i>linguine pasta, shrimp, mussels, light tomato sauce</i>	
BUTTERNUT SQUASH RAVIOLI	23
<i>brown butter sage</i>	
RIGATONI BURRATA POMODORO	22
<i>burrata infused pomodoro, pan roasted sicilian zucchini, pecorino romano cheese</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

PROSCIUTTO WRAPPED SHRIMP GF	19
<i>butternut squash risotto, balsamic glaze</i>	
P.E.I MUSSELS	17
<i>choice of red sauce or white wine garlic sauce, crostinis</i>	
SAFFRON ARANCINI 🌶️	17
<i>veal, beef & pork bolognese, spicy vodka sauce</i>	
STUFFED PEPPERS	19
<i>mini bell pepper, sweet/hot italian sausage</i>	
CALAMARI	19
<i>choice of fried or sautéed, cherry peppers, grape tomatoes, white wine butter sauce</i>	
LIMONCELLO WINGS GF	19
<i>grilled lemon slices, calabrian pepper</i>	
EGGPLANT PARMIGIANA	17
<i>classic home-style tomato sauce, pecorino</i>	
EGGROLL ITALIANO	19
<i>sweet/hot italian sausage, broccoli rabe, pecorino, mozzarella cheese</i>	
GRANDMA'S MEATBALLS	19
<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	20
<i>tomato sauce, fresh mozzarella, basil</i>	
PROSCIUTTO ARUGULA	25
<i>tomato sauce, prosciutto, fresh mozzarella, arugula, truffle oil</i>	
FOUR CHEESE	23
<i>provolone, herbed ricotta, mozzarella, pecorino</i>	
SCARPARELLO	26
<i>chicken breast, sweet italian sausage, cremini mushrooms, cherry & bell peppers, garlic, parsley, mozzarella</i>	
MELANZANA	23
<i>eggplant & mozzarella</i>	
SWEET & SPICY	23
<i>cherry pepper jam, pancetta, garlic, onion</i>	
SPINACH & ARTICHOKE	25
<i>garlic puree, herbed ricotta, mozzarella, spinach, artichoke</i>	
CRUMBLED SAUSAGE	25
<i>sausage, cherry peppers, mozzarella</i>	

a 20% gratuity is included on all checks of parties 6+ | a 2-hour time limit is in effect to accommodate all reservations | 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.