

EST. 2002



ANTIPASTI

Calamari al tre modo 18.95

baby squid **fried, grilled** and served over a bed of baby salad greens or **sautéed** in a spicy tomato sauce

Zuppa di cozzi 18.95

black mussels in a spicy tomato sauce

Fire Roasted Vegetables 11.95

Broccoli and cauliflower roasted over a wood fire and served with a cheese and mustard sauce or Arrabbiata sauce

Arancini 13.95

Fried saffron infused risotto balls stuffed with fresh mozzarella and served with creamy tomato sauce

Carpaccio di manzo 20.95**

shaved tenderloin of beef, portobello mushrooms and truffle oil, topped with shaved parmesan cheese

Carpaccio di barbabietola 13.95

thinly sliced beets served with arugula and a goat cheese medallion

Green Goddess

pesto, fontina, goat cheese, kale, zucchini, spinach
19.95

D'Avola

red sauce, salami, mozzarella, caramelized
jalapeños 19.95

Sausage

crushed tomatoes, mozzarella, fennel sausage,
oregano 20.95

PIZZA

Margarita

red sauce, basil and fresh mozzarella 18.95

TomKoocken

caramelized onions, bacon, fontina cheese, parmesan
cream 20.95

Pizza of the day

ask your server

PASTA E SECONDI

Rigatoni Buona Terra 26.95

rigatoni pasta tossed in a sun dried tomato pesto cream sauce topped with oven roasted walnuts and goat cheese

Bucatini Cacio e Pepe 24.95

Hollow spaghetti pasta in a Pecorino Romano cheese and black pepper sauce

Capellini d'angelo al naturale 22.95

angel hair pasta in a tomato basil sauce

Pennine all'arrabbiata 23.95

pennine pasta in a spicy tomato sauce with fresh herbs and garlic

Pappardelle Bolognese 25.95

wide ribbon pasta in a homemade meat ragu sauce

Agnolotti zucca 26.95

round ravioli pasta stuffed with butternut squash in a browned butter and sage sauce

Linguine alla vongole 29.95

linguine with a choice of red or white clam sauce

Spaghetti ai gamberetti 29.95

spaghetti pasta with shrimp, spinach, fresh tomatoes tossed in olive oil and garlic

Ravioli con vitello 26.95

ravioli pasta stuffed with veal in a tomato brandy cream sauce and topped with fresh mozzarella

Rotini di la nona 26.95

cork screw pasta in a parmesan cream sauce with prosciutto, mushrooms and peas

Add a protein

Salmon 11 Chicken 9 Shrimp 11 Meatballs 9

ZUPPA E INSALATE

Zuppa del giorno 7.95

Caesar 11.95

romaine hearts tossed with classic homemade Caesar dressing and bread croutons

H & C Salad 11.95

Mixed greens, pine nuts, goat cheese with a honey champagne vinaigrette dressing

Mediterranean Salad 11.95

Vine ripe tomatoes, cucumber, red onion, Kalamata olives, and Feta cheese in a red wine vinaigrette

Mista 10.95

mixed green salad in a homemade red wine vinaigrette

Add a protein

Salmon 11 Chicken 9 Shrimp 11

Paillard di pollo alla griglia 26.95

pounded chicken breast, grilled and topped with a fresh herb sauce and with arugula and fresh mozzarella

Black Angus Strip Steak 43.95**

Grilled and served with garlic butter and pomme frite

Pork Chop Gorgonzola 29.95

Grilled, and served with crispy gnocchi, julienne vegetables and a Gorgonzola demi-glace

Vitello Cerafino 33.95

medallions of veal in a citrus white wine sauce with mushrooms and pine nuts

Fish of the day

Market Price

Pollo affumicato 26.95

chicken breast baked with smoked mozzarella in a smoky tomato bacon sauce with pesto mashed potatoes

Melanzana alla Emilia Romagna 25.95

eggplant medallions baked with a crunchy almond crust, served in a tomato basil sauce and topped with caramelized onions and goat cheese

Sides

Verdure all'aglieto 7.95

sautéed broccoli or spinach in garlic and olive oil

Pommes Frites 7.95

Max two cards per check please

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

Please let your server know if you have any allergies or have any questions regarding possible allergens

BY THE GLASS

Chardonnay	Pinot Noir
Pinot Grigio	Montepulciano
Riesling	Valpolicella
Sauvignon	Rose Prosecco Split
Blanc	14
Prosecco	Super Tuscan
Moscato d Asti	Aglianinco
Cabernet	15
Chianti	Rose
Barbera d'Asti	Nebbiolo
13	16
	Zinfandel
	19

COCKTAILS

Hearth and Crust Manhattan 15

Bourbon barrel aged Rum, Barolo Chinato, Luxardo Marachino Cherry

Independent 15

Cranberry Gin, Elderflower Liquor, Lemon juice

Old Fashioned 14

Bourbon, Angostura Bitters, muddled orange and cherry

Aperol Spritz 14

Aperol, Prosecco, Splash of soda water, slice of orange

Salty Dog with vodka or tequila 14

fresh muddled grapefruit, grapefruit bitters, grapefruit flavored soda, salted rim

MOCKTAILS AND SOFT

DRINKS

Mai Tai 6

Orange and Pineapple Juice with a splash grenadine

Berry Lemonade 6

Strawberry, raspberry and blueberry muddled with lemon soda

add a shot of vodka, rum or tequila 8

Assorted cans of sodas 4.50

Assorted bottles of soda 5.50

Large bottle of sparkling water 7

Tea cold/hot 4.50

Coffee 4.00

Espresso 5.00

Cappuccino 6.50

Please ask your server about our draft and bottled beer selection

Port, Cordials and Grappa, available, inquire with server

BUBBLES

La Gioiosa Prosecco Italy **45**

Moscato D'Asti, Pico Maccario Piedmont **13/38**

La Gioiosa Prosecco Rose Split (200ml) **14**

Le Contesse Sparkling Pinot Noir, Veneto **38**

Blanc de Blancs Brut, Villa Sparina, Piemonte **65**

ROSE AND WHITES

Sauvignon Blanc, St Paul's, Italy **38**

Rose, Ca dei frati, Italy, **16/47**

Gavi, Villa Sparina, Italy **40**

Riesling Spatlese Hirshbach and Sohne **13/40**

Chardonnay, Lavis, Alto Adige, Italy **40**

Chardonnay, Match Book, CA, **45**

Pinot Grigio, St Paul's, Alto Adige **40**

Vermentino di Sardegna, Capichera, Sardinia **42**

Semillion Blanc, Alberico Appia Antica 400, Lazio **46**

Lugana, Ca dei frati, Italy **39**

Falanghina de Sannio, Mastroberardino, Campania **42**

REDS

Amarone della Valpolicella, Nicolis, Veneto **96**

Sangiovese, Cafaggio, Italy **44**

Chianti Classico Riserva Carpineto, D.O.C.G. Italy **60**

Chianti Classico, Ricasole "Brolio" Tuscany **46**

Barbera di Asti, Pico Maccario, Piedmont **13/40**

Barbaresco, Fontanabianca, Italy **85**

Montepulciano D'Abruzzo, La Valentina **45**

Barolo, Cordero di Montzelmolo, Piedmont **117**

Cabernet, True Myth, CA **44**

Brunello di Montalcino, Ridolfi, Tuscany **98**

Sangiovese Cabernet Blend, Ca de Frati, Lombardy **46**

Super Lazio, Tenuta Alberico, Rosso, Italy **48**

Super Tuscan, Ricasoli Antica Feudo, Tuscany **15/45**

Super Tuscan, Greppicante, 'I Greppi' Italy **54**

Super Tuscan, Aia Vecchia, "Sor ugo", Italy **84**

Primativo Di Manduria, San Marzano Sessant'anni **68**

Zinfandel, Alexander Valley, CA **19/ 58**

Dolcetto di Alba, Borgogno, Italy **44**

Nebbiolo Langhe, Fontanabianca, Piemonte **45**

Nebbiolo, Mirafiore, Italy, **66**

Pinot Noir, Cantina Cembra, Trentino **38**

Pinot Noir, St Pauls "Luzia" Alto Adige **50**

Aglianico Irpinia, Mastroberardino, Campania **15/45**

Cabernet Sauvignon, Anselmi "Realda", Veneto **44**

Cabernet Sauvignon, Bonanno, Napa **75**

Cabernet Franc, Alexander Valley, CA **55**

Valpolicella Seccal Ripasso Italy **14/48**

Carignano/Cannunau, Capichera, Sardinia **45**

Radici Taurasi, Mastroberardino, Campania **78**

