

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 14.95
thinly sliced beets served with arugula and a goat cheese medallion

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 and roasted peppers 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

PIZZA

Green Goddess
Pesto, fontina, goat cheese, kale, zucchini, spinach
20.95

D'Avola
Red sauce, salami, mozzarella, caramelized jalapeños
20.95

Sausage
Crushed tomatoes, mozzarella, fennel sausage, oregano 21.95

Margarita
Red sauce, basil and fresh mozzarella 19.95

TomKoocken
Caramelized onions, bacon, fontina cheese, parmesan cream 21.95

Pizza of the day
Ask your server

Bread puff
a light and airy bread puff 5.95

PASTA E SECONDI

Rigatoni Buona Terra 27.95
Rigatoni pasta tossed in a sun dried tomato pesto cream sauce topped with oven roasted walnuts and goat cheese

Bucatini Cacio e Pepe 25.95
Hollow spaghetti pasta in a Pecorino Romano cheese and black pepper sauce

Capellini d'angelo al naturale 23.95
Angel hair pasta in a tomato basil sauce

Pennine all' arrabbiata 25.95
Pennine pasta in a spicy tomato sauce with fresh herbs and garlic

Pappardelle Bolognese 26.95
Wide ribbon pasta in a homemade meat ragu sauce

Agnolotti zucca 28.95
Round ravioli pasta stuffed with butternut squash in a browned butter and sage sauce

Linguine alla vongole 30.95
Linguine with a choice of red or white clam sauce

Spaghetti ai gamberetti 30.95
Spaghetti pasta with shrimp, spinach, fresh tomatoes tossed in olive oil and garlic

Ravioli con vitello 27.95
Ravioli pasta stuffed with veal in a tomato brandy cream sauce and topped with fresh mozzarella

Rotini di la nona 27.95
Cork screw pasta in a parmesan cream sauce with prosciutto, mushrooms and peas

Paillard di pollo alla griglia 28.95
Pounded chicken breast, grilled and topped with a fresh herb sauce and with arugula and fresh mozzarella

Black Angus Strip Steak 47.95**
Grilled and served with garlic butter and pomme frite

Pork Chop Gorgonzola 31.95
Grilled, and served with crispy gnocchi, julienne vegetables and a Gorgonzola demi-glace

Vitello Cerafino 35.95
Medallions of veal in a citrus white wine sauce with mushrooms and pine nuts served with mashed potatoes and vegetables

Fish of the day
Market Price

Pollo affumicato 29.95
Chicken breast baked with smoked mozzarella in a smoky tomato bacon sauce with pesto mashed potatoes

Melanzana alla Emilia Romagna 27.95
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
Bread puff 5.95

Add a protein

Salmon 11 Chicken 9 Shrimp 11 Meatballs 9

Max two cards per check

**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
Let your server know if you have any allergies or any questions regarding possible allergens

BY THE GLASS

Whites	Reds
Chardonnay 14	Pinot Noir 14
Pinot Grigio 14	Montepulciano 14
Riesling 14	Valpolicella 14
Sauvignon Blanc 14	Cabernet 14
Rose 16	Chianti 14
	Barbera d'Asti 14
Sparkling	Super Tuscan 16
Prosecco 14	Nebbiolo 16
Moscato d Asti 14	
Rose Prosecco Split 15	

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 14

Tequila or Vodka, fresh muddled
grapefruit, grapefruit bitters, grapefruit
flavored soda, salted rim

Espresso Martini 16

A shot of espresso, vodka, Kaluha and
Baileys

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 5.50

Assorted bottles of soda 6.25

Large bottle of sparkling water 9

Tea cold/hot 4.50

Coffee 4.00

Espresso 5.00

Cappuccino 6.50

BUBBLES

La Gioiosa Prosecco Italy	45
Moscato D'Asti, Pico Maccario Piedmont	14/40
La Gioiosa Prosecco Rose Split (200ml)	15
Le Contesse Sparkling Pinot Noir, Veneto	38
Blanc de Blancs Brut, Villa Sparina, Piemonte	65

ROSE AND WHITES

Sauvignon Blanc, St Paul's, Italy	49
Rose, Ca dei frati, Italy,	16/47
Gavi, Villa Sparina, Italy	44
Riesling Spatlese Bex	14/40
Chardonnay, Lavis, Alto Adige, Italy	40
Pinot Grigio, St Paul's, Alto Adige	42
Vermentino Timo, Salento	42
Lugana, Ca dei frati, Italy	42
Falanghina de Sannio, Mastroberardino, Campania	42

REDS

Amarone della Valpolicella, Nicolis, Veneto	96
Sangiovese, Cafaggio, Italy	44
Chianti Classico Riserva Cafaggio, D.O.C.G. Italy	60
Chianti Classico, Ricasole "Brolio" Tuscany	46
Barbera di Asti, Pico Maccario, Piedmont	14/40
Barbaresco, Fontanabianca, Italy	85
Montepulciano D'Abruzzo, Sogno di Ulisse	48
Barolo, Cordero di Montzelmolo, Piedmont	120
Brunello di Montalcino, Ridolfi, Tuscany	98
Sangiovese Cabernet Blend, Ca de Frati, Lombardy	46
Super Tuscan, Ricasoli Antica Feudo, Tuscany	16/48
Super Tuscan, Greppicante, "I Greppi" Italy	58
Merlot, Swanson Vineyards	52
Primativo Di Manduria, San Marzano Sessant'anni	68
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
Cabernet Sauvignon, Anselmi "Realda", Veneto	44
Cabernet, Faust, Napa Valley	90
Cabernet, Justin, Paso Robles	54
Valpolicella Seccal Ripasso Italy	15/48
Carignano/Cannunau, Capichera, Sardinia	45
Radici Taurasi, Mastroberardino, Campania	78

Take our World Famous Garlic
Spread to go!
Inquire with your server.