



Small Plates

<u>Mussels Bianco</u>	12
<i>Fresh blue mussels steamed in a light broth of white wine, butter and lemon zest</i>	
<u>Truffle Fries</u>	9
<i>Crispy shoe string potatoes tossed with garlic, sea salt, truffle oil and parmesan cheese</i>	
<u>Flame Roasted Wings</u>	10
<i>Jumbo wings covered in our signature rosemary, lemon and garlic rub over caramelized onions</i>	
<u>Fried Calamari</u>	11
<i>Seasoned with black pepper and sea salt served with spicy aioli and marinara</i>	
<u>Mini Meatballs</u>	9
<i>Served with tomato dipping sauce and ricotta cheese</i>	
<u>Burrata</u>	12
<i>Served over roasted red peppers and grilled zucchini with a balsamic glaze</i>	
<u>Sicilian Nachos</u>	13
<i>Homemade potato chips topped with meatball, bruschetta and mozzarella cheese</i>	
<u>Mac and Cheese</u>	9
<i>Cooked in our open flame oven and topped with Applewood smoked bacon</i>	
<u>Filet Mignon Crostini</u>	14
<i>Topped with provolone cheese and caramelized onions on a toasted crostini. Served with a sriracha and honey dipping sauce</i>	

Cutting Board

	S/L
<i>Prosciutto di Parma, Sweet Sopressata, and a selection of Our Artisanal cheeses with a fig jam spread</i>	15/30

Salads

	S/L
<u>Arcadian</u>	7/10
<i>Mesclun greens, dried cranberries, goat cheese, grape tomatoes and red onions with our balsamic vinaigrette</i>	
<u>Garden</u>	5/8
<i>Iceberg lettuce, cucumbers, green peppers, tomatoes, onions and black olives with our balsamic vinaigrette</i>	
<u>Caeser</u>	7/10
<i>Fresh romaine hearts, parmesan cheese, croutons and a creamy Caeser dressing</i>	
<u>Roasted Beet</u>	7/10
<i>Slices of our flame roasted beets over baby arugula, topped with sprinkled goat cheese and balsamic glaze</i>	
<u>Avocado</u>	7/10
<i>Mixed greens, cilantro, avocado, fresh mozzarella, tomato and onion in our white balsamic vinaigrette</i>	
<u>L'Estate</u>	7/10
<i>Baby arugula, strawberries and shaved almonds with our white balsamic vinaigrette</i>	
 Add Grilled Chicken To Any Salad	 3
Add Grilled Shrimp To Any Salad	5

Sandwiches

<u>Chicken Parmigiana</u>	9
<u>Eggplant Parmigiana</u>	8
<u>Meatball Parmigiana</u>	8
<u>Open Faced Steak</u>	12
<i>Filet Mignon steak with sautéed onions and peppers topped with provolone cheese on ciabatta bread</i>	

If you have any food allergies please consult your server or a manager. Thank You.
*Ask about our Gluten friendly options.

New York Style

<u>NY Traditional</u>	17/19
<u>NY Specialty Pies</u>	20/22
<i>Buffalo Chicken, Ziti, Chicken Marsala, Chicken Bacon Ranch, Meat Lover, Veggie, White</i>	
<u>Sicilian</u> <i>Our traditional thick crust squared pie</i>	21
<u>Grandma Sicilian</u> <i>thin crust with marinated plum tomatoes and fresh sliced mozzarella</i>	21
<u>Calzone / Family Calzone</u> <i>(serves 4-5)</i>	7/15
<u>Toppings / Fillings</u> <i>Pepperoni, Sausage, Meatball, Mushroom, Eggplant, Onions, Garlic, Broccoli Rabe, Bacon, Peppers, Olives</i>	2
<u>Specialty Toppings / Fillings</u> <i>Buffalo Mozzarella, Prosciutto di Parma, Shrimp</i>	6
<i>Freshly Steamed Baby Clams</i>	10

Artisan Pizza

<u>R U Nuts!</u> <i>Home-made pistachio pesto, crumbled sausage, ricotta, and mozzarella</i>	17
<u>Arugula & Balsamic Glaze</u>	13
<u>Broccoli Rabe & Sausage</u>	15
<u>Fresh Clam</u>	18
<u>Margherita</u>	15
<u>Goat Cheese, Fig & Honey</u>	16
<u>Parma</u> <i>Plum Tomatoes, Buffalo Mozzarella, Prosciutto di Parma</i>	18
<u>Wild Mushroom</u> <i>Truffle oil and Fresh Mozzarella</i>	17
<u>Lil' Nonna Flatbread</u> <i>Our Grandma Sicilian</i>	15
<u>Porky Fig Flatbread</u> <i>Soppraffina Ricotta, Fig Jam and Applewood Smoked Bacon</i>	17
<u>The Hangover</u> <i>Mozzarella and Cheddar, Applewood Smoked Bacon topped with two fried eggs</i>	17
<u>Gluten Free</u> <i>Your choice of any Artisan Pie</i>	15

Pastas

<u>Drunken Rigi</u> <i>Rigatoni Pasta with our signature vodka sauce</i>	15
<u>Linguini White Clam Sauce</u>	18
<i>Whole baby clams and chopped sea clams served in a white wine, garlic and herb sauce</i>	
<u>Nonna's Lasagna</u> <i>Mom's own classic recipe made fresh to order.</i>	18

Entrees

<u>Chicken Scarpariello</u>	23
<i>Pieces of boneless chicken breast and sausage, served with hot or sweet peppers in a white wine and garlic sauce. Served with Rigatoni</i>	
<u>The Veal Parm</u>	28
<i>Bone in Veal Chop, butterflied and panko crusted, topped with fresh mozzarella & pomodoro sauce. Served with Rigatoni</i>	
<u>Roasted Chicken</u>	20
<i>Murray's free range and hormone free chicken breast, roasted until crisp in our open flame oven with a blend of herbs and spices. Served with mashed potatoes and string beans</i>	
<u>The Ardsley</u>	19
<i>Pieces of boneless chicken breast sautéed in garlic, white wine and tomato sauce over a bed of rigatoni</i>	
<u>Shrimp</u> <i>Parmigiana, Francese or Slyce's Hot Sauce served with Linguini</i>	22
<u>Eggplant</u> <i>Parmigiana or Rollatini style served with Rigatoni</i>	19
<u>Chicken</u> <i>Parmigiana, Marsala or Francese style served with Rigatoni</i>	19

Vegetables

<u>Broccoli Rabe</u>	6
<u>Parmesan String Beans</u>	8

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