



69 West 55 Street, New York, NY 10019
T. 212-247-7788

INSALATE E ZUPPE

Minestrone 10

*Seasonal Market Vegetable
Soup*

Lenticchie e Broccoli 12

*Castelluccio Lentils &
Broccoli Rabe Soup*

Vegana 18

*Kale, Quinoa, Tosted
Almonds, Golden Raisins,
Cherry Tomatoes*

Insalate 18

*Tri-Legumes Salad, Grilled
Tiger Shrimp, Sundried
Tomato Vinaigrette*

Spinaci 14

*Spinach, Beets, Goat Cheese,
Mango, Pistachio Nuts*

Carciofi 16

*Thinly Sliced Artichoke,
Shaved Parmesan Cheese,
Baby Arugula*

ANTIPASTI

Melanzane alla Parmigiana 14

Eggplant, Tomato Sauce, Mozzarella, Basil

Frittura di Mare 19

*Fried Calamari & Gulf Shrimp, Zucchini
Lemon/Saffron Aioli*

Polpettine Passi e Pinoli 14

*Home-Style Neapolitan Meatballs, Italian
Pine Nuts, Raisins, Broccoli Rabe*

Prosciutto e Burrata 21

*24 Month Aged Prosciutto Di Parma,
Burrata Cheese, Castelvetro Olive,
Grilled Country Bread Bruschetta*

Guazzetto di Mare 17

*Clams, Calamari and Shrimp Stew in an
Aromatic Seafood Broth*

Polpo alla Griglia 18

*Seared Mediterranean Octopus, New
Potatoes, Celery Hearts, Pickled Onions,
Saffron & Ginger Aioli*

Carpaccio di Manzo 16

*Black Angus Beef, Arugula, Hard Boiled
Egg, Parmesan Cheese, Olive Tapenade*

Bruschetta 14

Chef's Daily Selections

PRIMI *All our pasta is made in house*

Maccaronara - *Traditional Long Thick Pasta*

Al Pomodoro 19

Fresh Tomato & Basil

Cacio e Pepe 21

Pecorino Cheese & Cracked Pepper

Bolognese 22

Classic Beef Ragù

Vongole e Bottarga 24

Clams, Gray Mullet Bottarga, Hot Pepper

Cavatelli Cavolfiore e Tartufo 23

Cauliflower & Black Truffle Sauce, Roman Pecorino, Black Pepper

Ravioli PizzArte 22

Seasonal Chef-Inspired Home Made Ravioli

Gnocchi alla Sorrentina 21

Baked Potato Gnocchi, Mozzarella, Parmesan Cheese, Tomato Sauce

Scialatielli alla Luciana 22

Flat Ribbon Pasta , Baby Octopus, Tomato, Capers, Taggiasca Olive

Maccheroncini allo Scoglio 26

Short Pasta, Calamari, Manila Clams, Octopus, Gulf Shrimp, Tomato Sauce

Fusilli al Ragù 22

Fusilli Avellinesi with traditional Neapolitan Veal & Pork Ragù

Pasta alla Genovese 21

Slow-Cooked Veal & Onion Sauce, Fine Herbs

Fettuccine alle Castagne 23

Whole Wheat Fettuccine, Italian Chestnuts, Porcini Mushrooms, Sausage, Pecorino Cheese

Risotto Special Of The Day M/P

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SECONDI

Pollo Arrosto 26

Balsamic Glazed Organic Chicken Breast, Wild Mushroom Farrotto, Roasted Garlic Crema, Natural Jus

Stracotto di Manzo 29

Aglianico Wine Braised Beef Short Ribs, Celeriac Purée, Roasted Baby Root Vegetables

Bistecca ai Ferri 29

Grilled Black Angus Ribeye with Roasted New Potato & Broccoli Rabe

Salmone alla Griglia 26

Grilled Scottish Salmon, Sautéed Escarole, Cannellini Beans, Taggiasca Olives

Fish of the Day M/P

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CONTORNI

7 Each | 18 Trio

Zucchini Alla Scapece

Marinated Zucchini, Mint, Garlic

Melanzane

A Funghetto

Diced Eggplant, Cherry Tomatoes, Basil

Friarielli

Sautéed Broccoli Rabe, Garlic, Olive Oil, Hot Pepper

Cavolfiore

Roasted Cauliflower, Pine Nuts, Raisins, Toasted Bread Crumbs

Spinaci Saltati

Sautéed Spinach, Garlic, Olive Oil, Pepper

Patate Arrosto

Rosemary Roasted Potatoes

PIZZE *All pizze available with traditional or whole grain flour*

DIAVOLA 19

San Marzano Tomatoes, Mozzarella, Spicy Salami, Basil

BOSCAIOLA 22

San Marzano Tomatoes, Mozzarella, Mushrooms, Italian Sausage, Basil

CAPRICCIOSA 22

San Marzano Tomatoes, Mozzarella, Mushrooms, Italian Ham, Black Olives, Artichokes, Basil

EDUARDO 20

Italian Ham, Mushrooms, Mozzarella, Basil

RUSTICHELLA 20

Mozzarella, Italian Sausage, Roasted Red Pepper, Black Olives, Basil

QUATTRO GUSTI 24

Four Flavors: Verace, Parmigiana, Tartufata and Carrettiera

CARRETTIERA 21

Smoked Buffalo Mozzarella, Sauteed Broccoli Rabe, Italian Sausage, Basil

PIZZARTE 22

Burrata Cheese, Butternut Squash, Spicy Italian Sausage, Thyme

PULCINELLA 22

Mozzarella, Cherry Tomatoes, Prosciutto, Arugula, Shaved Parmigiano

CALZONE CLASSICO 20

(Baked or Fried) Ricotta, Mozzarella, San Marzano Tomatoes, Neapolitan Salame /or Italian Ham

SOPHIA 16

Fried then Baked Dough, Buffalo Ricotta Cheese, Neopolitan Salami, Basil

GOURMET PIZZAS

TARTUFATA 24

*Black Truffle, Mushrooms,
Mozzarella, Speck, Basil*

TONNO 21

*Italian Tuna, Mozzarella, Cherry
Tomatoes, Castelvetrano Olives*

PARMIGIANA 20

*San Marzano Tomatoes,
Mozzarella, Eggplant, Shaved
Parmigiano, Basil*

MORTADELLA 21

*Mozzarella, Fresh Ricotta,
Mortadella Ham , Sicilian Pistachio*

RAGÚ NAPOLETANO 22

*Smoked Buffalo Mozzarella,
Traditional Neapolitan Veal And
Pork Ragú*

CAVOLFIORE E TARTUFO 24

*Roasted Cauliflower, Mozzarella,
Sausage, Black Truffle Sauce*

VEGETARIAN

MARINARA 12

*San Marzano Tomatoes, Oregano,
Garlic*

MARGHERITA 15

*San Marzano Tomatoes,
Mozzarella, Basil*

VERACE 17

*San Marzano Tomatoes, Buffalo
Mozzarella, Basil*

TOTÒ 20

*Mozzarella, Cherry Tomatoes,
Roasted Seasonal Vegetables, Basil*

PESTO 18

*Pesto Sauce, Cherry Tomatoes,
Mozzarella, Pine Nuts*

QUATTRO FORMAGGI 19

*Gorgonzola Cheese, Caciocavallo
Cheese, Smoked Buffalo
Mozzarella, Pecorino Romano*

MONTANARA 14

*Fried Then Baked Dough with
Tomato Sauce, Smoked Bufalo
Mozzarella, Percorino Romano,
Basil*



GLUTEN FREE

MARINARA 15

San Marzano Tomatoes, Oregano, Garlic

MARGHERITA 18

San Marzano Tomatoes, Mozzarella, Basil

VERACE 20

San Marzano Tomatoes, Buffalo Mozzarella, Basil

TOTÒ 23

Mozzarella, Cherry Tomatoes, Roasted Seasonal Vegetables, Basil, San Marzano Tomatoes

QUATTRO FORMAGGI 21

Gorgonzola Cheese, Caciocavallo, Smoked Buffalo Mozzarella, Pecorino Romano

PULCINELLA 24

Mozzarella, Cherry Tomatoes Prosciutto, Arugula, Shaved Parmigiano



DOLCI

(homemade desserts)

Panna Cotta alla Fragola 10

Panna cotta, fresh strawberry sauce

Italian Ricotta Cheesecake 10

Ricotta cheese, cream cheese, vanilla

Amalfi Coast-Delizia al Limone 10

Lemon and cream sponge cake

Tiramisu 9

Savoardi dipped in coffee, layered with mascarpone cheese, flavored with cocoa

Torta Caprese 10

Flourless chocolate almond cake, vanilla ice cream

Cannoli 7

Fresh buffalo ricotta, chocolate, pistachios

Gelati & Sorbets 8

Selection of three flavors





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For delivery please call T. 212-247-7788

Open daily 11:30am - 10:30pm