



VINO

-- wine --

g btl

Tavola Nostra House White and Red

11

Italiani Bianco e Rosato (White and Rosé)

Pasqua Pinot Grigio.....	Veneto	11	40
Parolvini Sparkling Rosato (Rose).....	Veneto	12	48
Bivio Prosecco.....	Veneto	11	40
Firriato Gaudensius Blanc de Noir.....	Sicilia		89
Bosa Prosecco Spumante.....	Veneto		45
Pecol, Collio Sauvignon.....	Friuli	12	44

Italiani Rosso (Red)

Messer Del Fauno Nero d'Avola.....	Sicilia	11	39
Firriato Santagostino Syrah, Nero d'Avola.....	Sicilia	16	56
Firriato Ribbecca Pericone.....	Sicilia		89
Firriato Harmonium Nero d'Avola Cru.....	Sicilia		95
Campo Di Marzo Primitivo.....	Puglia	12	39
Lacryma Christi Del Vesuvio Rosso.....	Campania	12	44
La Fortezza Aglianico Del Taburno.....	Campania	14	46
Mezzadro Montepulciano d'Abruzzo.....	Abruzzo		39
San Felice, Chianti Classico Riserva IL Grigio.....	Toscana		59
Innocenti "Lume" Rosso.....	Toscana		39
Sandro Forte E Figlio "Forte Ambrone" Red Blend.....	Toscana	12	38
Tenuta il Burchino "SuperTuscan" 2015.....	Toscana		69
San Felice Brunello di Montalcino Campogiovanni.....	Toscana		119
San Antonio Lambrusco (sparkling).....	Emilia	12	36
Villa Marina Ripasso Della Valpolicella.....	Veneto		69
Dino Torti, Poker Divino, Pinot Nero.....	Lombardia	12	46
Barbera D'Alba Superiore Mainerdo.....	Piemonte	14	52
Barolo Sylla Sebaste.....	Piemonte		145
Amarone Della Valpolicella.....	Veneto		86

California Bianco e Rosato (White and Rosé)

San Simeon Grenache Rose.....	Paso Robles	12	42
San Simeon Viognier.....	Paso Robles	15	46
Oak Farm Chardonnay.....	Lodi	12	44
Moscato Villadoro.....	California	10	36

California Rosso (Red)

Opaque "Darkness" Red Blend.....	Paso Robles	12	48
Girasole Zinfandel.....	Mendocino	12	44
San Simeon Merlot.....	Paso Robles		64
Brady Cabernet Sauvignon.....	Paso Robles	14	52
San Simeon Stormwatch Bordeaux Blend.....	Paso Robles		99
Falcone Syrah.....	Paso Robles	16	59
Riboli Family Cabernet Sauvignon 2015.....	Napa Valley		129
Opaque Malbec.....	Paso Robles	12	48
CA’ Momi Merlot.....	Napa Valley	11	40
Beringer Knights Valley Cabernet Sauvignon.....	Napa Valley		69

International

Zolo, Sauvignon Blanc.....	Argentina	12	39
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BIRRA

-- beer --

Draft

Stone Buenaveza Lager	9
Stone Delicious IPA	9
Mother Earth Cali Creamin	9
Alesmith 394 Pale Ale	9
Modern Times, Orderville Hazy	9
Maui Bikini Blond Lager	9
Duvel Belgian Gold Ale Single Fermented	12
Organic Hard Kombucha, Boochcraft - rotating	9
Neon Rainbows New England IPA, Ommegang	10

Bottle

Birra dell'Eremo, Fuoco Tripla 8.5%, Umbria Italy	12
Peroni Nastro Azzurro, Rome Italy	6
Birra Moretti, Rome Italy	6

NON-ALCOHOLIC

Acqua di Fiuggi - 1 liter

11

Fiuggi Water known famously in Italy for its history & natural healing properties

-- Italian Still and Sparking --

A’Siciliana Arancia Rossa - 1 liter

11

Sicilian blood orange Soda - imported

A’Siciliana Limonata - 1 liter

11

Sicilian lemon soda - imported

Italian Soda - can	5
Fountain Sodas	3.5
Iced Tea	5

ESPRESSO / CAPPUCCINO

Proudly serving Caffè Vergnano 1882®

Espresso	3.5
Cappuccino	4.5
Americano	3.5

DOLCI

-- desserts -

Tiramisu / 12

ladyfingers soaked in Caffè Vergnano 1882®
Espresso with mascarpone and cocoa

Cannoli Siciliana / 12

creamy ricotta filling, pistachio,
chocolate sauce, powdered sugar

Italian Style Banana Split / 16

caramelized banana, almond/hazelnut
biscotti, whipped cream, hazelnut gelato
& chocolate sauce

Gelato or Sorbet / 10

assorted flavors

Seasonal Desserts / MP

please ask your server

Corkage Fee 30



PICCOLI PIATTI

--small plates--

Polpette di Manzo / 12
(Sicilian Meatballs)
grated pecorino, basil, tender beef

Arancina / 14
(Sicilian Rice Ball)
risotto ball, beef, mozzarella
center, peas, marinara sauce

 **Caponata Siciliana / 11**
sautéed eggplant, olives, capers
served w/ grilled bread, pine nuts

**Cavoletti di Bruxelles
e Pancetta / 13.5**
brussels sprouts, pancetta, Sicilian
red chili oil, balsamic reduction

 **Nostra Bruschette / 11**
grape tomatoes, roasted garlic, EVOO,
fresh basil, crostini (add prosciutto /+6)

 **Pecorino Truffle Fries / 11**
thick cut fries, parsley, pecorino
romano cheese, truffle aioli

Calamari Fritti / 18
fried calamari, fresh herbs,
pepperoncini aioli, arrabbiata sauce

Cheese and Meat Board / 40
imported artisan meat & cheese
assortments - served w/ Caponata
Siciliana, olives, fig jam, grilled bread

ZUPPA

--soup--

Soup of the Day / 7.50

INSALATA

--salads--

add chicken breast / +9

Cesare / 12
hearts of romaine, parmigiano reggiano,
garlic croutons (add anchovies / +2.5)

 **Nostra Caprese / 16.50**
creamy burrata, cherry tomatoes,
pesto, served w/ grilled bread
(add prosciutto crudo / +6)

 **Sicilian Mixed Greens / 12**
marinated cucumbers, heirloom
tomatoes, carrots, bell peppers, red
onion, 15 yr. aged balsamic vinaigrette

Antipasto / 17
mixed greens, artichoke hearts,
peperoncini, olives, cherry tomatoes,
provolone, four select salumeria meats

 **Insalata di Rucola / 12**
arugula, winter citrus, ricotta salata,
pistachio brittle, honey citrus vinaigrette

PINSA ROMANA

--12" oval--

Ancient Roman Recipe & Technique
Three flour mixture: wheat, rice & soy. Flour
imported from Italy, 80% hydration, low yeast,
48-96 hrs. fermentation. No animal fats, non-GMO.
Delicious, healthy, **vegan** and easy to digest

 **Margherita / 20.50**
crushed tomato, fresh burrata, basil, sea
salt, EVOO (vegan cheese option /+ 2)

Amatriciana / 21.25
crushed tomato, guanciale,
pecorino, calabrese chili, EVOO

 **Alla Norma / 21**
house tomato base, eggplant, smoked
mozzarella burrata, EVOO, basil

Nostra Salciccia e Broccolini / 21.75
mozzarella, broccolini, pork
sausage, burrata, black pepper

 **Patriotica / 21**
pesto, burrata, cherry tomatoes,
aged balsamic, EVOO

Vulcano / 22
sausage, arugula, arrabbiata sauce
(spicy hot) creamy burrata, EVOO

Tavola Nostra's Dolce e Salato / 22
mozzarella, guanciale, pecorino, Sicilian
honey (add Mike's Hot Honey /+2)

PLEASE NO SUBSTITUTIONS

PASTA

Lasagna Della Mamma / 22
ricotta cheese, bolognese ragu, organic beef

 **Lasagna Vegetriana / 22**
ricotta cheese, mozzarella, mixed vegetables,
eggplant, marinara sauce

Pasta Marsala / 17
cremini mushroom, 24 mo. aged parmigiano
reggiano, fresh parsley, creamy marsala wine
sauce (add chicken / + 9)

 **Pesto / 17**
spaghetti, parmigiano reggiano, toasted garlic,
pine nuts, basil, pesto (sub **GF** pasta / + 2)

 **Penne All'Arrabbiata / 16.25**
spicy chili oil, basil, garlic, parsley, EVOO, red
sauce (add cubed Italian sausage /+7)
(sub **GF** pasta / + 2)

 **Cacio e Pepe / 17**
bucatini, toasted black pepper, pecorino
(sub **GF** pasta / + 2)

**Mamma's Spaghetti with
Meatballs / 20**
spaghetti, three tender all beef
meatballs, meaty marinara sauce

Pappardelle alla Bolognese/ 21
ragu, parmigiano reggiano, pappardelle

12" PIZZA CLASSICA (NY STYLE)

--Oliveri Family recipe--

Handmade artisan pizza dough
Slow rise 24-72 hrs.

Classic Pepperoni / 18
pizza sauce, Ezzo cupped
pepperoni, mozzarella

Ross' Pizza Special / 24
pizza sauce, mozzarella, pepperoni,
calabrese sausage, mushrooms,
bell peppers, onions, black olives

Silvio / 20
pizza sauce, mozzarella, pepperoni,
sausage, mushrooms

 **Mamma's Cheese Pizza / 16**
pizza sauce, mozzarella

 **Margherita/ 16.5**
crushed tomatoes,
Fior d' Latte mozzarella,
fresh basil, EVOO

Spinacina /19
mozzarella, spinach, ricotta
black pepper cream, prosciutto
crudo, shaved ricotta salata

 **Orlando's Vegetariano /20**
mozzarella, mushroom, black
olives, yellow bell peppers, cherry
tomatoes, spinach, broccolini

Rucola Prosciutto /21
pizza sauce, mozzarella, arucola,
prosciutto crudo, shaved parmigiano
reggiano

**PLEASE NO SUBSTITUTIONS,
MODIFICATIONS OR ADDITIONS**

BUILD YOUR OWN

Build Your Own Pizza / 16
all pizzas start with base of mozzarella
cheese & family recipe pizza sauce

Toppings /+4
mushrooms, onions, cherry tomatoes,
spinach, basil, black olives, artichokes,
calabreses chili peppers, tomato sauce,
bell peppers, broccolini

Toppings / +6
prosciutto, prosciutto crudo, sopressata
calabrese, EZZO pepperoni, sausage,
parmigiano reggiano, anchovies, guan-
ciale, burrata

(limit 3 toppings per pizza)

SECONDI

Pollo alla Parmigiana / 26
(Chicken Parmigiana) w/ Spaghetti
Italian breaded tender chicken
breast (organic, no hormones),
spaghetti marinara

 CONTAINS NUTS  VEGETARIAN  VEGAN

*In order to keep the utmost freshness our food comes out as it is made, therefore, it
may not necessarily come out together. Substitutions may result in an additional charge.*

18% gratuity will be added for parties of 6 or more