

  
**TAVOLA NOSTRA**  
 PIZZERIA E CUCINA

**ANTIPASTI**



--starters--

**Polpette di Manzo / 15.5**  
(Sicilian Meatballs)  
*grated pecorino, basil, tender beef*

**Arancini / 15.5**  
(house made Sicilian rice balls)  
*risotto ball, beef, mozzarella center, peas, marinara sauce*

   **Caponata Siciliana / 13.5**  
*sautéed eggplant, olives, capers, pine nuts, bell peppers, served w/bread*

**Cavoletti di Bruxelles e Pancetta / 15**  
*brussels sprouts, pancetta, Sicilian red chili oil, balsamic reduction*

  **Nostra Bruschetta / 14.5**  
*Cherry tomatoes, roasted garlic, EVOO, fresh basil, crostini (add prosciutto /+6)*

 **Pecorino Truffle Fries / 13.5**  
*steak cut fries, parsley, pecorino romano cheese, truffle aioli*

**Calamari Fritti / 21**  
*fried calamari, fresh herbs, pepperoncini aioli, arrabbiata sauce*

**Cheese and Meat Board / 39**  
*imported artisan meat & cheese assortments, served w/ Caponata Siciliana, olives, fig jam, bread slices*

**ZUPPA**

--soup--


**Soup of the Day / 9**

**INSALATA**


--salads--

Add organic chicken breast / +9

**Cesare / 15.5**  
*hearts of romaine, parmigiano reggiano, garlic croutons (add anchovies / +2.5)*

  **Nostra Caprese / 18.5**  
*burrata cheese, cherry tomatoes, pesto, served w/ grilled bread (add prosciutto crudo / +6)*

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

 **Antipasto / 19**  
*mixed greens, provolone, mortadella, other select salumeria meats, artichoke hearts, peperoncini, olives, ,red onions*

  **Insalata di Rucola / 15.5**  
*arugula, orange wedges, ricotta salata cheese, pistachio crumble, honey citrus vinaigrette*


**PINSA ROMANA**

--12" oval--

**Ancient Roman Recipe & Technique**  
*High quality Di Marco three flour mixture, rice, soy & wheat imported from Italy, 80% water, low yeast, 48-96 hrs. fermentation. No animal fats, non-GMO. Delicious, healthy, vegan and easy to digest*

 **Margherita / 22.5**  
*housemade crushed tomato, burrata cheese, basil, sea salt, EVOO (vegan cheese option /+ 2)*

**Amatriciana / 23.5**  
*Housemade crushed tomato, guanciale, Pecorino Romano, calabrese chili, EVOO*

 **Alla Norma / 23.5**  
*Housemade crushed tomato, eggplant, smoked mozzarella, burrata cheese, EVOO, basil*

**Nostra Salsiccia e Broccolini / 24**  
*Mozzarella, broccolini, Italian pork sausage, burrata cheese, black pepper*

  **Patriottica / 23.5**  
*Housemade pesto, burrata cheese, cherry tomatoes, aged balsamic glaze, basil*

**Vulcano / 24.5**  
*Arrabbiata sauce, sausage, arugula, burrata cheese, Calabrese chilli oil, chilli threads*



**Tavola Nostra's Dolce e Salato / 24.5**  
*mozzarella, guanciale, pecorino Romano, honey (add Mike's Hot Honey /+2.5)*

**PLEASE NO MODIFICATIONS OR SUBSTITUTIONS**

**PASTA**

**Lasagna Della Mamma / 23.5**  
*ricotta cheese, bolognese ragu, organic beef*

**Pasta Marsala / 19.5**  
*cremini mushroom, 24 mo. Parmigiano Reggiano, fresh, creamy marsala sauce (organic chicken / + 9)*

  **Pesto / 19**  
*spaghetti, parmigiano reggiano, toasted garlic, pine nuts, basil, pesto (sub GF pasta / + 2.5)*

  **Penne all'Arrabbiata / 19**  
*spicy chili oil, basil, garlic, EVOO, red sauce (add spicy talian sausage /+6) (add Shrimp +9) (sub GF pasta / + 2.5)*

 **Cacio e Pepe / 19**  
*Spaghetti, toasted black pepper, pecorino (sub GF pasta / + 2.5)*

**Mamma's Spaghetti W/Meatballs / 21.5**  
*spaghetti, three all beef meatballs, marinara*

**Tagliatelle alla Bolognese/ 23**  
*Tagliatelle, house ragu, Parmigiano Reggiano*

**Linguine alle Vongole/ 25**  
(Linguine with clams)  
*baby clams, white wine butter sauce, red chili flakes*

 **Pasta alla Norma 22**  
*Rigatoni, Fried eggplant, marinara, ricotta salata*

**12" PIZZA CLASSICA (NY STYLE)**

--Oliveri Family recipe--

**Handmade artisanal pizza dough slow rise 24-72 hrs.**

**Classic Pepperoni / 20**  
*pizza sauce, Ezzo cup & char pepperoni, mozzarella (add Mike's Hot Honey + 3)*

**Ross' Special / 27**  
*pizza sauce, mozzarella, Ezzo pepperoni, calabrese sausage, mushrooms, mixed bell peppers, onions, black olives*

**Silvio / 23**  
*pizza sauce, mozzarella, Ezzo pepperoni, sausage, mushrooms*

 **Mamma's Cheese Pizza / 18**  
*house pizza sauce, Grande mozzarella*

 **Margherita/ 18**  
*crushed tomatoes, Fior d' Latte mozzarella, basil, EVOO*

**Saro/23**  
*Soppresata, Calabrese Chilli peppers, red onions,- smoked mozzarella, mozzarella. (spicy)*

 **Orlando's Vegetariano /24**  
*mozzarella, mushroom, black olives, mixed bell peppers, cherry tomatoes, broccolini, Pizza Sauce*

**Rucola Prosciutto /25.5**  
*pizza sauce, mozzarella, arugula, 24mo. prosciutto di parma, shaved parmigiano reggiano, EVOO*

**PLEASE NO SUBSTITUTIONS, MODIFICATIONS OR ADDITIONS**

**Build Your Own**

**Pizza / 18**  
*pizza's start with base of Grande mozzarella cheese & our family recipe pizza sauce*

**Veggie Toppings /+4.5**  
*mushrooms, onions, cherry tomatoes, spinach, basil, black olives, artichokes, calabreses chili peppers, tomato sauce, bell peppers, broccolini Mike's Hot Honey/ 3*

**Meat & Cheese Toppings / +6.5**  
*24m Prosciutto Di Parma, sopressata, EZZO pepperoni, sausage, 24m Parmigiano Reggiano, meatball, anchovies, guanciale, burrata cheese (limit 3 toppings per pizza)*

**PIATTI**

--main dishes--

**Pollo alLa Parmigiana / 27**  
(Chicken Parmigiana) w/ Spaghetti  
*Italian breaded tender Organic chicken breast, spaghetti marinara*

 **Parmigiana di Melanzane / 22.5**  
*Sicilian Style EggPlant, House Red Sauce, Smoked Mozzarella, Parmigiano (includes bread)*

**WE USE AND SOURCE ONLY THE HIGHEST QUALITY INGREDIENTS**



min. 18% gratuity recommended for parties of 6 or more. Max 4 way check split.



Order for Take Out