

# ANTIPASTI

- BAKED CLAMS** | 15  
Little Necks, Bread Crumbs, Garlic, Olive Oil
- EGGPLANT ROLLATINI** | 12  
Stuffed with Ricotta, Rolled, Baked, Marinara
- FEAST EGG ROLL** | 14  
Pasta Dough Filled with Sausage, Peppers and Onions
- SPIEDINI ALLA ROMANA** | 14  
Mozzarella In Carrozza, Tomato, Lemon, Anchovy, Caper, White Wine
- SPIEDINI SICILIANA** | 16  
Sliced Veal, Bread Crumbs & Parmigiano Reggiano
- MOZZARELLA & TOMATO** | 12 ☞
- MUSHROOM GRATINE** | 15  
Mixed Mushrooms, Marsala, Bread Crumbs, Parmigiano-Reggiano
- MEATBALL INSALATA** | 15  
Homemade Meatball with Marinara, Traditional Italian Salad
- PASTINA** | 10  
with Butter and Cheese
- ZUCCHINI TWO WAY** | 15  
Sliced-Breaded & Shoestring-Flour Dusted, Lightly Fried, Marinara
- FEAST SAUSAGE** | 16 ☞  
Grilled Parsley & Cheese Sausage with Peppers & Onions
- WOOD OVEN ROASTED WINGS** | 19  
Dry Rub or Aglio Olio
- ITALIAN RIBS** | 19 ☞  
Dry Rubbed Ribs, Slow Cooked in a Wood Oven with Cherry Peppers & Long Hots
- ZUPPA DI CLAMS OR MUSSELS** | 17 ☞  
Red or White

## HOT ANTIPASTO PLATTER

- BAKED CLAMS**  
**EGGPLANT ROLLATINI**  
**CALAMARI OREGANATA**  
**MUSSELS FRA DIAVOLO**  
20 Per Person - Minimum of Two

# CLAM BAR SPECIALS

Served with Medium or Hot Sauce On Top

- FRIED CALAMARI** | 17  
**FRIED SHRIMP** | 19  
**SHRIMP & CALAMARI** | 19  
**SCUNGILLI** | 25 ☞  
**TRIO OF SHRIMP, CALAMARI & SCUNGILLI** | 27



RISTORANTE • BAR • PIZZERIA

## SALUMI ☞

- SOPPRESSATA** ▪ **CACCIATORINI** (hot or sweet)  
**MORTADELLA** ▪ **CAPICOLA**  
selection of one | 7 selection of three | 19

## PROSCIUTTOS ☞

- SAN DANIELLE** | 10  
**DI PARMA** | 13  
**SPECK** | 10  
selection of all | 26

## FORMAGGIO ☞

- Served with Almonds, Honey, Dried Cherries  
**PARMIGIANO REGGIANO** ▪ **TARTUFO**  
**FONTINA** ▪ **GORGANZOLA** ▪ **PROVOLONE**  
selection of one | 7 selection of three | 19

## MOZZARELLA ☞

- WARM MOZZARELLA** | 10  
**BURRATA** | 11  
**MOZZARELLA DI BUFALA** | 12

## TASTING ☞

- TWO SALUMI** ▪ **TWO FORMAGGIO**  
**TWO MOZZARELLA** | 25

# PIZZA AL FORNO A LEGNA

Pizza is served from our 800 degree oven when ready. ☞ Gluten Free Crust Available!

## ROSSO

- MARGHERITA** | 20  
San Marzano D.O.P., Mozzarella, Basil
- PALERMO** | 25  
Grandma Sicilian, San Marzano Sauce, Fresh Mozzarella, Bufala Mozzarella, Parmigiano Reggiano & Basil
- BLUSH** | 18  
Brandy Cream, Plum Tomato Sauce, Fresh Mozzarella
- CHICKEN PARM** | 21  
Ground Chicken Breaded and Fried, Topped with San Marzano D.O.P. & Fresh Mozzarella
- MARGHERITA DOP** | 21  
San Marzano D.O.P., Bufala Mozzarella, Basil
- MARINARA** | 18  
Roasted Garlic, Parmigiano Reggiano
- BURRATA** | 20  
San Marzano D.O.P., Melted Burrata, Basil
- JERSEY SHORE** | 18  
Mozzarella Bottom, Plum Tomato Sauce Swirled on Top

## BIANCO

- QUATTRO FORMAGGIO** | 22  
Mozzarella, Asiago, Grana Padano, Provolone
- WHITE TRUFFLE** | 28  
Fresh Mozzarella, Truffle Cream, Mushrooms, Shaved Truffle
- FRANCESCA** | 21  
Asiago, Red Onion, Salami, Artichoke
- CARBONARA** | 20  
Guanciale, Parmigiano-Reggiano, Fresh Cracked Egg
- BIANCA** | 20  
Fresh Mozzarella, Pecorino, Ricotta, Garlic, Extra Virgin Olive Oil
- CLAM PIE** | 21  
Fresh Clams, Grana Padano, Garlic, Extra Virgin Olive Oil, Peperoncino
- CALABRIA** | 20  
Italian Long Hots, Fresh Mozzarella, Red Onion, Roasted Garlic, Crumbled Sausage
- SAN GENNARO** | 20  
Sausage, Peppers, Onions, Fresh Mozzarella
- FUNGHI MISTI** | 21  
Smoked Mozzarella, Sautéed Mushrooms, Parmigiana-Reggiano

# INSALATA & ZUPPA

- CLASSIC ITALIAN** ☞ | SM 10 / LG 17 ▪ **TRI COLORE** ☞ | SM 11 / LG 19 ▪ **ARUGULA** ☞ | SM 11 / LG 19  
**CAESAR** | SM 11 / LG 19 ▪ **TOMATO/ONION** ☞ | SM 11 / LG 19 (with mozzarella add 2/4)

**FEAST SALAD** | for 2 / 25 for 4 / 40  
Mixed Greens, Sun-Dried Tomatoes, Roasted Peppers, Black Olives, Fresh Mozzarella, Dried Sausage, Prosciutto, Oil and Vinegar

**ZUPPA PASTA FAGIOLI** | 10

# PASTA & RISOTTO

## LONG PASTA

- CAPELLINI ALLA FEAST** | 23 Spicy Marinara, Fresh Mozzarella, Arugula
- SPAGHETTI CARTOCCIO** | 27 Shrimp, Prosciutto, Cognac, Cream, Baked in Foil
- BUCATINI AMATRICIANA** | 22 Guanciale, Onions, Plum Tomato
- BUCATINI CARBONARA** | 22 Guanciale, Cream, Pecorino, Egg Yolk
- LINGUINE WHITE CLAM SAUCE** | 26 Fresh Clams, Garlic, Extra Virgin Olive Oil
- LINGUINE AGLIO OLIO** | 19 Garlic, Extra Virgin Olive Oil
- PAPPARDELLE BOLOGNESE** | 27 Slow Cooked Meat Sauce, Touch of Cream
- FETTUCINE ALFREDO** | 22 Cream, Parmigiano-Reggiano

☞ GLUTEN FREE  
Spaghetti (Rice)  
Penne (Corn)

☞ = Gluten Free

## SHORT PASTA

- RIGATONI TOMATO BASIL** | 23 Fresh Plum Tomatoes Infused with Olive Oil, Garlic & Fresh Basil
- PENNE FILETTO DI POMODORO** | 22 Prosciutto, Onions, Fresh Plum Tomato
- PENNE ARRABIATA** | 20 Marinara, Peperoncino, Garlic
- RAVIOLI MARINARA** | 22 Homemade Cheese Ravioli, Marinara Sauce
- RIGATONI VODKA** | 22 Crispy Pancetta, Shallots, Tomato Cream
- CAVATELLI** | 25 Fresh Cavatelli, Broccoli Rabe, Sausage
- RISOTTO FUNGHI** | 23 Risotto with Mixed Mushrooms
- RISOTTO FRUTTI DI MARE** | 32 Shrimp, Clams, Mussels, Calamari

## AL FORNO (Oven Baked)

- BAKED ZITI** | 22 Pasta Layered with Marinara, Ricotta Mozzarella
- LASAGNA** | 25 Fresh Pasta Sheets Layered with Marinara, Mozzarella, Ricotta
- EGGPLANT PARMIGIANA** | 23 Sliced, Breaded, Fried, Layered with Marinara and Mozzarella
- RAVIOLI PARMIGIANA** | 24 Homemade Ravioli Layered with Mozzarella and Marinara Sauce
- GNOCCHI SORRENTINO** | 25 Homemade Ricotta-Gnocchi Marinara, Baked with Mozzarella in Pizza Crust Bowl

# SECONDI

## POLLO

- CHICKEN PARMIGIANA** | 26  
Pounded, Breaded, Fried with Marinara, Mozzarella
- CHICKEN SCARPARELLO** | 29 ☞  
Sautéed on the Bone with Sausage, Potatoes, Lemon, White Wine
- CHICKEN RITA** | 27  
Baked, on the Bone, Coated in Italian Bread Crumbs
- CHICKEN LEMON** | 27 ☞  
Baked, On the Bone, Lemon, White Wine, Extra Virgin Olive Oil
- CHICKEN MILANESE** | 26  
Pounded, Breaded, Fried, Topped with Arugula, Radicchio, Cherry Tomato
- CHICKEN FRANCESE** | 26  
Dipped in Egg Batter, Sautéed White Wine, Lemon, Butter
- CHICKEN SAVOY** | 27 ☞  
Baked, On the Bone, Balsamic Garlic Reduction
- CHICKEN "JR"** | 32  
Boneless, Baked, Stuffed with Prosciutto, Italian Bread Crumbs, Topped with Mushroom Marsala Sauce

## VITELLO

- VEAL PARMIGIANA** | 30  
Pounded, Breaded, Fried with Marinara, Mozzarella
- VEAL MARSALA** | 30  
Sautéed Scallopini Topped with Mushrooms, Marsala
- VEAL MILANESE** | 30  
Pounded, Breaded, Fried, Topped with Arugula, Radicchio, Cherry Tomato
- VEAL MARTINI** | 31  
Parmesan Crusted, Sautéed with Mushrooms, Sundried Tomato, White Wine, Touch of Tomato
- VEAL FRANCESE** | 30  
Scallopini Dipped in Egg, Sautéed, Wine, Lemon, Butter

## BISTECCA AND MAIALE

- PORK CHOP** | 29 ☞  
Porterhouse Pork Chop with Hot & Sweet Vinegar Peppers
- STUFFED PORK CHOP** | 32  
Porterhouse Stuffed with Prosciutto and Mozzarella, Breaded, Fried, Topped with Mushroom Truffle Cream Sauce
- TWIN PORK CHOP OREGANATA** | 32  
Breaded, Fried, Served with Pink Fra Diavolo Sauce
- TUSCAN HERBED RIBEYE** | 39 ☞
- STEAK PIZZAIOLA** | 34 ☞  
Sirloin, Peppers, Onions, Mushrooms, Touch of Tomato
- STEAK MILANESE** | 31  
Pounded, Breaded, Fried, Topped with Arugula, Radicchio, Cherry Tomato

## PESCE

- SHRIMP PARMIGIANA** | 31  
Breaded, Fried, Served with Marinara, Mozzarella
- SHRIMP FRANCESE** | 31  
Dipped in Egg Batter, Sautéed White Wine, Lemon, Butter
- SHRIMP SCAMPI** | 31 ☞  
White Wine, Lemon, Butter, Garlic, Olive Oil, Parsley
- SHRIMP FRA DIAVOLO** | 31  
Sautéed in a Spicy Marinara Sauce
- SHRIMP OREGANATA** | 31  
Topped with Seasoned Bread Crumbs, Garlic, Olive Oil
- SOLE FRANCESE** | 34  
Dipped in Egg Batter, Sautéed White Wine, Lemon, Butter
- SOLE OREGANATA** | 34  
Topped with Seasoned Bread Crumbs, Garlic, Olive Oil
- SALMON SICILIANA** | 32  
Pan Seared, Sun-Dried Tomatoes, Spinach, Parmigiana Cream

# CONTORNI

- BROCCOLI DI RABE** | 10 ▪ **STRING BEANS** | 8  
**SPINACH** | 8 ▪ **CARROTS** | 8 ▪ **POTATO CROQUETS** | 6 ▪ **LONG HOTS** | 8

## FEAST FAMILY STYLE

Parties of 6 or More, Served with House Wine or Sangria

- PIZZA MARGHERITA, MOZZARELLA & TOMATO, EGGPLANT PARM, FRIED CALAMARI, BAKED CLAMS, PASTA, STEAK PIZZAIOLO, CHICKEN SCARPARELLO** | 50 PP

- PIZZA MARGHERITA, MOZZARELLA & TOMATO, EGGPLANT PARM, FRIED CALAMARI, BAKED CLAMS, MEATBALLS, PASTA, TUSCAN RIBEYE, CHICKEN SCARPARELLO, SHRIMP OREGANATA** | 60PP

## MAMA BOTTA'S SUNDAY DINNER

Please Join Us on Sundays for Our Homemade Sunday Gravy with Slow Braised Ribs, Meatballs, Sausage & Braciola | 29

ALL OF OUR PRICES ARE FOR CASH PAYMENTS  
CREDIT CARD PAYMENTS WILL HAVE 3.5% CONVENIENCE FEE  
A 20% GRATUITY WILL BE ADDED TO ALL GROUPS OF SIX OR LARGER