

## STARTERS

### HOUSE MADE MEATBALLS - \$14

Whipped ricotta, marinara

### ARANCINI (RICE BALLS) - \$14

Stuffed with fresh mozzarella, beef bolognese

### BURRATA - \$16

Baby arugula, grape tomatoes, pesto croutons, balsamic glaze

### CRISPY MOZZARELLA FRITTI - \$13

Fried Mozzarella, sour dough breading & homemade marinara

### LUPO ROSSO WINGS (6) OR (12) - \$12/\$24

Hickory Smoked BBQ, Buffalo & Calabrian Sweet Chili

### FOGGACIA - \$16

Made with our pizza dough, topped with fresh herbs, roasted garlic, sesame seeds, and Red, Green & Yellow Confit tomato

### ROSSO RIGATONI - \$19

Vodka sauce, spicy Nduja sausage, pecorino, burrata

## SALADS Add grilled chicken -\$6

### CLASSIC CAESAR - \$12

Romaine lettuce, house caesar dressing, sourdough croutons, parmigiano reggiano

### KING FARRO - \$14 - CONTAINS NUTS

Baby arugula, farro, kalamata olives, golden raisins, toasted pine nuts, crumbled goat cheese, lemon vinaigrette

### LUPO ROSSO - \$15

Mixed Greens, radicchio, goat cheese, fried artichoke hearts, lemon vinaigrette, toasted sunflower seeds

### BEETS & GREENS - \$14 - CONTAINS NUTS

Baby arugula, roasted beets, gorgonzola dolce, toasted pecans, balsamic vinaigrette

### MISTA SALAD - \$14 - CONTAINS NUTS

Mixed greens, fennel, endive, goat cheese crumbles, pear, candied walnuts, balsamic vinaigrette

## PIZZA

### 12" Pizzas

Gluten free crust, cauliflower crust, vegan mozzarella \$4

### MARGHERITA - \$17

Italian tomato sauce, house made fresh mozzarella, grated pecorino, EVOO, Sicilian sea salt, basil

### CARNIVORE - \$20

Italian tomato sauce, fresh mozzarella, pepperoni, local sausage, pecorino, EVOO & basil

### FOUR SEASONS - \$20

Italian tomatoes, fresh mozzarella, prosciutto cotto, olives, mushrooms, artichoke hearts

### 'SHROOM BLOOM - \$24

Mozzarella, Hen-of-the-woods mushrooms & black truffle paté

### CLAM PIZZA - \$24

House made mozzarella, fresh little neck clams, garlic bread crumbs, pecorino & lemon parsley butter

### LONG ISLAND HAWAIIAN - \$19

Pineapple puré, fresh mozzarella, black forest ham, bacon, calabrian chili bombia (spicy) & honey comb

### PROSCIUTTO & ARUGULA - \$22

Prosciutto, arugula, white truffle oil, lemon juice, fresh mozzarella, parmigiano reggiano shavings

### VODKA PESTO - \$23

Margherita topped with vodka & pesto sauce, pecorino, EVOO

### HONEY PEPPER - \$20

Italian tomatoes, hot sausage, fresh mozzarella, grilled Tuscan Jewel Peppers, roasted onions & hot honey

### NONNA ROSSO - \$19

Italian tomato sauce, house made fresh mozzarella, homemade meatballs, ricotta, grated pecorino, EVOO, Sicilian sea salt, & basil

### LIC HEAT- \$23

Italian tomato sauce, house made mozzarella, hot soppresatta, Calabrian chili peppers, cherry peppers, pecorino, hot honey & basil

### 4 CHEESE PIZZA - \$19

Mozzarella, ricotta, gorgonzola, pecorino, double garlic (fresh & roasted) basil, EVOO, rosemary

### SMOKE SHOW - \$19

Broccoli rabe, smoked mozzarella, spicy italian sausage, garlic, pecorino

## EXTRA PIZZA TOPPINGS - \$3

- Sausage
- Pepperoni
- Ham
- Olives
- Garlic
- Hot honey
- Calabrian chili peppers
- Meatballs
- Prosciutto di Parma
- Sweet roasted peppers
- Hot soppresatta
- Grilled Chicken
- Hot Cherry Peppers
- Mushrooms
- Baby arugula
- Onions
- Parmesan
- Pecorino
- Artichokes

## BEER

Peroni Nastro Azzurro 12oz. Pale Lager 5.1% \$7

Menabrea Bionda 12oz. Blonde Lager 4.8% \$8

Rotating selection of craft beers \$10

## BEVERAGES

COKE

DIET COKE

GINGERALE

CLUB SODA

BLOOD ORANGE SODA - \$4

SAN BENEDETTO PEACH ICED TEA - \$4

\$3.00

AQUA PANNA - \$6

1 Liter

SAN PELLEGRINO - \$7

1 Liter

## DESSERT

### GRAFFA - \$10

Fried dough strips, cinnamon, powdered sugar & nutella

### NUTELLA PIZZA - \$12

Nutella base, white chocolate chips, caramel & powdered sugar

### ZEPPOLE (6) - \$10

Stuffed with nutella and sweetened ricotta, topped with caramel sauce