

# JERSEY

Market soup \$8

Nduja prosciutto spread, sheep's milk ricotta crostini with honey, sea salt and nepitella \$7

Ahi tuna confit aranchini, saffron aioli \$6

Crispy brussel sprouts and artichokes \$7

Grilled Monterey calamari, lemon oil \$8

Roasted head on shrimp, chili de arbol and garlic \$16

## CURED & SMOKED MEATS

Fatted Calf Mortadella \$16

Greci & Folozeni Prosciutto / Italy \$17

Smokey mountain / TN \$15

Taste of all 3 \$31  
served with Nduja, catalan flat bread & tomato jam

*all the above come with cornichons and whole grain mustard*

## SANDWICHES & SALADS

Wild arugula salad, parmesan cheese, lemon and extra virgin olive oil \$9

Jersey chopped salad, radicchio, salami, provolone and pepperoncini \$12

Baby beet salad, blood orange vinaigrette, pecorino, mizuna \$9

Endive and kale salad, French dressing and radishes \$9

*add to any salad - grilled chicken breast \$6, shrimp \$8*

Jersey burger, provolone, pancetta, lettuce, tomato, sesame seed bun \$15

Jersey Boys meatball sandwich \$14

The Goodfellas ~ veal, pork and beef, tomato sauce, jalapeno fontina mornay on ciabatta \$15

Chicken parm, crispy chicken breast, tomato sauce, mizuna, mozzarella and parmesan \$15

Calzone, mozzarella, ricotta, spinach, royal trumpet mushroom \$13

## PASTA

Bucatini vongole, clams steamed with prosecco, parsley, garlic and chili, grilled focaccia \$10 / \$17

Pappardelle with guanciale bolognese and broccoli di ciccio \$11 / \$18

## PIZZA

### Jersey Style 14"

Trenton tomato pie, sliced mozzarella, Parmesan, sauce on top \$16.50

The New Yorker, mozzarella, pork Sausage, pepperoni, salami, hearty tomato sauce, \$19

Little Italy, sopressata picante, mozzarella, provolone, tomato sauce \$18

### California Style 12"

Margherita, mozzarella fior di latte, basil and light tomato sauce \$14

Asparagus, ricotta, caramelized onions, garlic, prosciutto and arugula \$16

Bianca, onion crema, lemon ricotta, provolone, mozzarella, & baby tuscan kale \$15

## ON THE SIDE \$7

Mascarpone polenta with rosemary honey

Grilled salt poached marble potatoes, arugula gremolata

## WEEKLY SPECIALS

Monday – Roasted rosemary chicken \$17

Tuesday - House made pork sausage, roasted peppers \$16

Wednesday – Grilled pork shoulder chop, apple butter \$19

Thursday - Whole grilled branzino, capers and lemon, spinach \$18

Friday - Cioppino with daily fresh catch \$21