

ITALIAN SANDWICHES

CHOOSE FROM
VIENNA WHITE OR WHOLE WHEAT BREAD

SERVED WITH CHOICE OF :
SIDE OF THE DAY OR BAG OF CHIPS

GIANLUCA

FRESH MOZZARELLA, PROSCIUTTO DI PARMA, ROASTED PEPPERS, PESTO, SEA SALT, FRESH PEPPER, OREGANO, BALSAMIC VINEGAR \$15

MAMMA FLORA

PROSCIUTTO DI PARMA, PROVOLONE, HAM, FRESH TOMATO, BABY ARUGULA TOPPED WITH EVOO, BALSAMIC VINEGAR, SEA SALT, FRESH PEPPER, OREGANO \$15

VICENZINA

FRESH MOZZARELLA, MARINATED ROASTED PEPPER SLICES, SUNDRIED TOMATOES, RED ONIONS, BABY ARUGULA, EVOO, BALSAMIC REDUCTION, SEA SALT, FRESH CRACKED PEPPER & OREGANO (V) \$13

PAPA COSTANTINO

ITALIAN SEASONED PULLED BEEF, FRESH MOZZARELLA, GREEN LONG HOTS, SUNDAY SAUCE \$14

ITALIANO

HAM, PANCETTA, GENOA SALAMI, PROVOLONE CHEESE, HEIRLOOM TOMATO, RED ONION, SPRING MIX, EVOO, RED WINE VINEGAR, OREGANO \$15

TOSCANO

GRILLED CHICKEN BREAST, GRILLED EGGPLANT, FRESH MOZZARELLA, ROASTED RED PEPPERS, BASIL PESTO \$14

PARMESAN

– SAUSAGE \$15
– EGGPLANT \$14
– CHICKEN \$15
– MEATBALL \$15

SOUPS

ITALIAN WEDDING

SPINACH, EGG DROP, MINI MEATBALLS, PASTINA \$8

SEASONAL SOUP OF THE DAY \$9

SALADS

ADD GRILLED CHICKEN BREAST \$4
ADD GRILLED SHRIMP \$6

FRAGOLA

ORGANIC STRAWBERRIES, ALMONDS, FETA, SPRING MIX, BALSAMIC VINAIGRETTE (V)(GF) \$15

HEIRLOOM BEET

BEETS, GOAT CHEESE, WALNUTS, BABY ARUGULA, BALSAMIC VINAIGRETTE (V)(GF) \$15

CAESAR

ROMAINE, OUR CAESAR DRESSING, PARMIGIANO REGGIANO, CROUTONS \$12
SUB: KALE AND BRUSSELS \$13

CAPRESE

FIOR DI LATTE MOZZARELLA, HEIRLOOM CHERRY TOMATOES, BASIL, ROASTED RED PEPPERS, EVOO, AGED BALSAMIC \$14

GRECO

FETA, KALAMATA OLIVES, HEIRLOOM TOMATO, CUCUMBER & RED ONION, ROMAINE, SEASONED RED WINE VINEGAR, EVOO (V)(GF) \$13

MELA E NOCE

GRANNY SMITH APPLES, WALNUTS, GORGONZOLA, BABY SPINACH, BALSAMIC VINAIGRETTE (V)(GF) \$14

LA PERA

PEARS, GORGONZOLA, WALNUTS, RED ONIONS & SPRING MIX, BALSAMIC VINAIGRETTE (V)(GF) \$14

BURRATA AND FIGS

CREAM-FILLED FRESH MOZZARELLA BALL, FIG COMPOTE, PROSCIUTTO (GF) \$18

KALE AND BRUSSELS

HEALTHFUL BLEND OF SEVEN GRAINS, RED BELL PEPPER, CRUMPLED GORGONZOLA, CREAMY LIMONCELLO DRESSING (V)(GF) \$16

THE WEDGE

ROMAINE WEDGE, CRISPY PANCETTA, HEIRLOOM CHERRY TOMATOES, CORN, RED ONION, CREAMY BLUE CHEESE DRESSING \$14
ADD SHRIMP OR PULLED BEEF \$3

PASTA

SERVED WITH SIDE SALAD
GLUTEN FREE PASTA AVAILABLE +\$3

GNOCCHI ALFREDO

PARMESAN AND ROMANO CHEESE, CREAM SAUCE WITH PEAS \$17

GNOCCHI VODKA

FRESH POTATO GNOCCHI TOSSED IN OUR VODKA SAUCE WITH DICED PROSCIUTTO \$18

GEMELLI AND MEATBALLS

FRESH GEMELLI PASTA TOSSED IN OUR SUNDAY SAUCE SERVED WITH OUR FAMOUS MAMMA'S MEATBALLS AND FRESH RICOTTA \$21

CACIO E PEPE

FRESH FETTUCCINE PASTA TOSSED WITH BUTTER, GRANA PADANO AND PECORINO CHEESE, FINISHED WITH CRACKED BLACK PEPPER \$17

FETTUCCINE AND CLAMS

FRESH FETTUCCINE PASTA, WHITE WINE, FRESH GARLIC, HERBS, SHAVED PARMESAN, EVOO \$18

ARTISAN STUFFED PASTA

PORCINI RAVIOLI

WILD MUSHROOMS, WHITE WINE, EVOO, FRESH PARMESAN, TRUFFLE OIL \$18

FOUR CHEESE AND PEAR SACHETTI

FRESH IMPORTED STUFFED PASTA PURSES, AGED BALSAMIC CREAM SAUCE, CRISPY PANCETTA \$21

LOBSTER RAVIOLI

VODKA SAUCE, DICED PROSCIUTTO \$22

STRACCIATELLA & BURRATA RAVIOLI

PESTO CREAM SAUCE \$18

CHILDRENS MENU

CHICKEN NUGGETS

ALL NATURAL & OVEN BAKED \$11

KIDS MARGHERITA

WITHOUT THE GREEN STUFF \$14

KIDS WHITE PIE

WITHOUT THE GREEN AND RED STUFF \$14

FIRE ROASTED ENTREES

ITALIAN SPECIALTIES FROM OUR
900 DEGREE POMPEII STYLE
TERRA COTTA BRICK HEARTH

SERVED WITH SIDE SALAD,
ROSEMARY ROASTED POTATOES & ZUCCHINI
AND SEASONAL VEGETABLES

CLASSIC CHICKEN PARMESAN

CHICKEN CUTLET, MELTED PROVOLONE, PARMESAN, SUNDAY SAUCE \$23

HALF-ROASTED CHICKEN PIZZAIOLA

CRUSHED TOMATOES, ONIONS, PEPPERS, MUSHROOM, GARLIC \$23

SCAMPI

FRESH LEMON, GARLIC, WHITE WINE, CAPERS
– CHICKEN \$22
– SHRIMP \$23
– SALMON \$24

NY STRIP (8oz)

– FLORENTINE SAUTÉED SPINACH,
AGED PROVOLONE \$30
– CAPRESE FRESH HEIRLOOM CHERRY
TOMATOES, MOZZARELLA,
BASIL PESTO \$30

PETITE PORK CHOPS

CREMINI MUSHROOMS,
CREAMY MARSALA SAUCE \$23

EGGPLANT PARMIGIANA

SHARP PROVOLONE, FRESH MOZZARELLA,
SUNDAY SAUCE \$20

APPETIZERS

BRUSCHETTA \$12

• TRADITIONAL (V)(VG)
• TRUFFLED HONEY & GOAT CHEESE (V)
• HERBED RICOTTA, CRANBERRY & WALNUT (V)
• APPLE, GORGONZOLA, BALSAMIC GLAZE
• PEACH BRULEE AND BURATTA

ANTIPASTO DELLA CASA SERVES 2-4
VARIETY OF ITALIAN SPECIALTIES (GF) \$17

PROSCIUTTO ROLLATINI

GOAT CHEESE STUFFED PROSCIUTTO DI PARMA,
PESTO, DRIZZLED BALSAMIC REDUCTION (GF) \$15

MAMMA'S MEATBALLS

GRASS FED BEEF, VEAL & PORK,
SUNDAY SAUCE, SHAVED PARM (GF) \$16

GARLIC KNOTS

"OUR FAMOUS DOUGH BALLS"
FRESH GARLIC PARMESAN,
ITALIAN SEASONING, EVOO,
SUNDAY SAUCE FOR DIPPING \$9

STUFFED CLAMS

GARLIC, PARMESAN, BUTTER,
CRISPY PANCETTA \$15

FIRE ROASTED SMALL PLATES

FROM OUR 900 DEGREE POMPEII STYLE
TERRA COTTA BRICK HEARTH

BRUSSELS SPROUTS

CRISPY PANCETTA, CRANBERRIES,
PIGNOLI NUTS & GOAT CHEESE (GF) \$10

SHRIMP ROMANO

GARLIC ROMANO SEASONING, BUTTER,
TRUFFLED WHITE BEAN PUREE (GF) \$14

EGGPLANT ROLLATINI

BREADED EGGPLANT, RICOTTA, FRESH
MOZZARELLA, BASIL, SHAVED PARMESAN,
VODKA SAUCE \$11

SICILIAN RICE BALLS

GROUND BEEF, PEAS, MOZZARELLA,
SUNDAY SAUCE & MASCARPONE \$11

**ROSEMARY ROASTED POTATOES
AND ZUCCHINI** \$10

**MEDITERRANEAN CHICKPEAS
& OCTOPUS** DICED CUCUMBERS, ONIONS,
KALAMATA OLIVES, CHICKPEAS, FETA \$15

PANZEROTTI (STUFFED BREAD)

– MOZZARELLA, RICOTTA, PEPPERONI \$11
– RICOTTA, GOAT CHEESE, ROASTED
RED PEPPERS, ONIONS (V) \$11

PIZZA

OUR TERRA COTTA METHOD OF COOKING WILL RESULT IN VARIATIONS IN THE APPEARANCE OF YOUR PIZZA'S CRUST. OUR PIES HAVE A CHARRED CRUST TYPICAL OF AUTHENTIC ITALIAN PIZZA. ALL PIES ARE THIN CRUST; THIS IS OUR HOUSE SPECIALTY. ALL OF OUR DOUGH IS VEGAN.

ORIGINAL

WHOLE WHEAT ADD \$2

GLUTEN FREE (CAULIFLOWER) ADD \$4

SPECIAL NOTE: OUR GLUTEN PIZZA IS A GLUTEN FREE DOUGH, HOWEVER IT IS STILL PREPARED IN THE SAME WORK SPACE & OVEN WITH OUR TRADITIONAL PIZZA AND IS NOT RECOMMENDED FOR CUSTOMERS WITH SEVERE CELIAC.

TOPPINGS

\$3

- ANCHOVIES
- PEPPERONI
- SAUSAGE
- MEATBALLS
- CHICKEN
- GOAT CHEESE
- GORGONZOLA
- RICOTTA
- ARTICHOKE
- PANCETTA

\$2

- BABY SPINACH
- MUSHROOMS
- ROASTED PEPPERS
- RED ONIONS
- SUN-DRIED TOMATOES
- PEPPERONCINO PASTE
- CAPERS
- OLIVES
- PROVOLONE
- FETA
- BROCCOLI

PROCACCINI ORGANIC TOMATO PIE

CRUSHED ITALIAN TOMATOES, EVOO, GRATED PARMESAN CHEESE, FRESH ROASTED GARLIC, OREGANO (V) \$18

BEVERAGES

\$3

ALL NATURAL SODA

- LEMON -LIME
- ROOT BEER
- CREAM
- LEMONADE
- BLACK CHERRY
- MANDARIN ORANGE
- ORANGE CREAM
- DIET MEXICAN COLA
- MEXICAN COLA

SAN PELLEGRINO ITALIAN SODA

- LIMONATA
- ARANCIATA

FLAVORED SHANGRI LA COLD BREW ICED TEA

- UNSWEETENED
- MANGO
- PEACH
- RASPBERRY
- WATERMELON

SAN PELLEGRINO & ACQUA PANNA ½L SPARKLING MINERAL \$5 NATURAL MINERAL \$5

RED

CLASSIC MARGHERITA (V)

OUR MOST TRADITIONAL PIE...
MOZZARELLA, TOMATO SAUCE, EVOO, BASIL \$14

MARGHERITA PGI (V)

TOMATO SAUCE, IMPORTED BURRATA
EVOO, BASIL \$15

STEFANO IL PARMIGIANO

BREADED CHICKEN CUTLET, PROSCIUTTO,
SHAVED PARMESAN, PROVOLONE \$19

PIZZA DORA

TOMATO SAUCE, FRESH MOZZARELLA,
SAUSAGE, PEPPERONI \$17

NAPOLITANA

"SALTY HEAVEN" TOMATO PIE, ANCHOVIES,
CAPERS, KALAMATA OLIVES, GARLIC, EVOO,
SHAVED PARMIGIANO \$17

TARTUFO DI GIANNI

TOMATO SAUCE, FRESH MOZZARELLA,
SAUSAGE, MUSHROOMS, WHITE TRUFFLE OIL \$17

AMATRICIANA

TOMATO SAUCE, FRESH MOZZARELLA,
ROASTED GARLIC, RED ONIONS,
PANCETTA, FRESH BASIL, EVOO \$18

TRENTON MUSTARD PIE

CHAMBERSBURG FAVORITE
FRESH MOZZARELLA, TOMATO SAUCE,
CRUMBLER SAUSAGE, SPICY MUSTARD \$17

VODKA

FRESH MOZZARELLA, VODKA SAUCE,
GRILLED CHICKEN, PARSLEY \$18

PICCANTE

TOMATO SAUCE, MARTINS CRUMBLER SAUSAGE,
RED ONION, PROVOLONE, PEPPERONCINO PASTE \$18

COFFEE BAR

AMERICANO \$3

LATTE \$4

ESPRESSO \$3 / \$5

MACCHIATO \$4

AFFOGATO \$7
SHOT OF ESPRESSO, GELATO

CAPPUCCINO \$4

HOT TEA \$3

WE PROUDLY SERVE COFFEE
IMPORTED FROM ITALY

WHITE

CAPRINO DI GIANNA

GOAT CHEESE, FRESH MOZZARELLA,
RED ONIONS, RED PEPPERS, EVOO (V) \$17

NONNA CESINA

GORGONZOLA, MOZZARELLA, RICOTTA, PROVOLONE,
HEIRLOOM TOMATOES, EVOO & FRESH BASIL \$17

RAFFAELLA LA CALABRESE

FRESH MOZZARELLA, ROASTED GARLIC,
HOT PEPPERONCINO PASTE, EVOO
& SHAVED PARMIGIANO (V) \$16

RUCHETTA E PROSCIUTTO

FRESH MOZZARELLA, PROSCIUTTO DI PARMA,
ARUGULA, SHAVED PARMIGIANO,
BALSAMIC REDUCTION \$19

PESTO POMODORO

FRESH MOZZARELLA & PESTO MARINATED
HEIRLOOM TOMATOES, BALSAMIC REDUCTION
**MARINATED HEIRLOOM TOMATOES
ARE ROOM TEMPERATURE** (V) \$17

Z PIE

ORGANIC CREMINI & SHIITAKE MUSHROOMS,
WHITE TRUFFLE OIL, SLICED PROVOLONE CHEESE,
PARSLEY (V) \$18

GAMBERI

WILD CAUGHT ARGENTINIAN RED SHRIMP, CAPERS,
WHITE WINE, GARLIC, SHAVED PARMESAN, EVOO \$19

CASALE PIE

MOZZARELLA, RICOTTA, GARLIC,
BROCCOLI, EVOO (V) \$17

MORE THAN Q BBQ PIE

OAK CHERRY AND APPLE SMOKED PULLED BEEF,
SHAVED PARMESAN, CARAMELIZED ONION, FRESH
JALAPENO, HORSE RADISH CREAM SAUCE,
CAROLINA BBQ SAUCE DRIZZLE \$21

THE CLAM PIE

FRESH PROVOLONE, MARINATED CLAMS IN
WHITE WINE GARLIC, HERBS, SHAVED PARMESAN \$20

GORGONZOLA AND PEAR

IMPORTED GORGONZOLA, POACHED PEAR,
CANDIED PECANS, CARAMELIZED ONIONS,
PROSCIUTTO, BALSAMIC REDUCTION \$19

DESSERTS

TIRAMISU

\$9

GELATO

\$7

CANNOLI

\$3 SM / \$6 LG

HOMEMADE CRÈME BRULÉE \$7

SLICE OF THE DAY \$8

ASK YOUR SERVER FOR THE CAKE CHOICE OF THE DAY

CANNOLO ROLLATINI \$15

PIZZA CRUST, CANNOLI CREAM, STRAWBERRIES

DOLCE VITA \$17

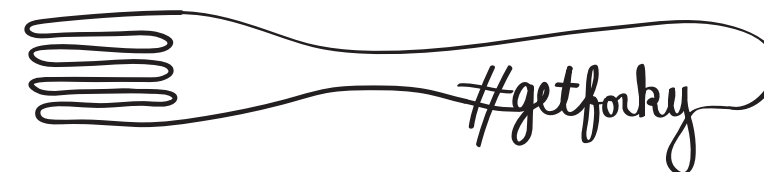
PIZZA CRUST, NUTELLA, STRAWBERRIES, BANANAS

DARK SIDE OF THE MOON

FUDGE CAKE FILLED WITH CHOCOLATE MOUSSE,
DIPPED IN CHOCOLATE GANACHE \$9

OSTERA

PROCACCINI



WE PRIDE OURSELVES IN SERVING ALL-NATURAL
& ORGANIC DISHES WHENEVER POSSIBLE.

MEATS & SEAFOOD BEING LOCALLY SOURCED,
GRASS FED, ANTIBIOTIC FREE, WILD CAUGHT & HUMANE.
CAGE-FREE EGGS, UNBLEACHED, UNBROMATED DOUGH
AND PRODUCE FROM LOCAL FARMS.

PENNINGTON • CROSSWICKS

FIND US ON

