

'O SFIZIO

— R I S T O R A N T E —

ANTIPASTI

CALAMARI Pan fried, Oreganata, or Agrodolce	19	MELANZANE ALLA PARMIGIANA Breaded pan fried eggplant, fresh mozzarella, marinara sauce	18
VONGOLE OREGANATA Littleneck clams baked with seasoned breadcrumbs	17	TORRE DI MELANZANE Grilled eggplant tower, tomatoes, fresh mozzarella & crispy prosciutto di parma with a balsamic glaze	22
POLPO ALLA GRIGLIA Grilled octopus, roasted fingerling potatoes, heirloom cherry tomatoes, capers, kalamata olives, lemon vinaigrette	19	SPIEDINI ALLA ROMANA Capers, anchovies in a sherry brown sauce	18
ZUPPE DI VONGOLE O COZZE Sautéed in red or white wine sauce served with a crostini	18	BURRATA & PROSCIUTTO Roasted peppers, sundried tomatoes, olives, prosciutto di parma & balsamic glaze	22
MOZZARELLA IN CARROZZA Fried mozzarella layered with bread & served with tomato sauce	15	TAGLIERE DI FORMAGGI & SALUMI A selection of cured Imported Italian meats & cheese, olives, fig jam & crostini	36
POLPETTE DELLA NONNA Classic Neapolitan meatballs made with pork, veal & beef. Served in tomato sauce & topped with ricotta	18	GAMBERI ALLA ROCCA Florida rock shrimp tempura style with spicy mayo, sesame seeds & sweet soy sauce	22
MOZZARELLA ALLA CAPRESE Fresh mozzarella with tomatoes, olives & roasted peppers	16	GAMBERI COCKTAIL U12 shrimp served with cocktail sauce & horseradish	6 ea.
ARANCINI Meat sauce, peas & mozzarella	15	CLAMS ON THE HALF SHELL Served with cocktail sauce & horseradish	3 ea.

INSALATE & ZUPPE

Add to any salad: chicken +8 | shrimp +12

'O SFIZIO Mesclun greens, red onions, cucumber, tomato, olives, asiago cheese, lemon vinaigrette	16	TRE COLORE Baby arugula, endives, radicchio, tomato, parmesan cheese & balsamic vinegar dressing	18
FINOCCHIO E ARANCIO Fennel, oranges, baby arugula, red wine vinegar dressing	18	CAESAR Romaine hearts, croutons & creamy caesar dressing	16
PERA Boston bibb lettuce & poached pears, candied walnuts, gorgonzola cheese, balsamic fig reduction	18	PASTA E FAGIOLI 13	
		ESCAROLE & BEANS 13	
		TORTELLINI IN BRODO (BEEF) 12	

PRIMI PIATTI

LINGUINE VONGOLE Manila clams sautéed in garlic, EVOO & finished in a red or white sauce	28	SPAGHETTI CARBONARA Pancetta, onions, grana padano & egg yolk	28
LINGUINE CAPRI Squid, mussels, manila clams & shrimp in a white or red sauce	34	FIORETTI BOSCAIOLA Pasta purses stuffed with four cheeses sautéed with mushrooms, pancetta, touch of cream & drizzled with truffle oil	28
PAPPARDELLE BOLOGNESE Slow simmered ground beef ragu topped with ricotta salata	28	ORECCHIETTE ALLA BARESE Ear shaped pasta sautéed with broccoli rabe, sausage, garlic & EVOO	28
PENNE ALLA VODKA Fresh tomatoes, touch of cream & vodka	25	GNOCCHI ITALIANO Ricotta gnocchi, pesto tomato sauce, topped with burrata	28
CAVATELLI 'O SFIZIO Roasted cauliflower, garlic, sautéed in a light San Marzano cherry tomato sauce, topped with ricotta salata	28	RISOTTO PESCATORE Squid, mussels, manila clams & shrimp	34

SECONDI

SOPHIA LOREN Pan seared chicken layered with prosciutto, olives, mozzarella in a sherry wine sauce. Served with potatoes & seasonal vegetables	29	SALMON Pan seared salmon over spinach with dijon mustard lemon dill sauce	38
PARMIGIANA Pan fried chicken topped with fresh mozzarella and tomato sauce. Served with potatoes & seasonal vegetables	29	FILET OF SOLE ALMONDINE Egg battered sole topped with toasted almonds in a lemon butter sauce. Served with potatoes & seasonal vegetables	39
PICCATA Pan seared chicken, capers, baby artichokes in a lemon white wine sauce. Served with potatoes & seasonal vegetables	29	GAMBERI LIMONCELLO Egg battered shrimp with lemon citrus wildflower honey limoncello sauce served over spinach	39
CAPRICCIOSA Pan fried chicken served with baby arugula, red onions, tomatoes, fresh mozzarella in a red wine dressing & balsamic glaze	29	MARSALA Veal sautéed in marsala wine with shiitake mushrooms. Served with potatoes & seasonal vegetables	32
CORDON BLEU Breaded chicken stuffed with fontina cheese & ham in a wild mushroom cream sauce. Served with spinach	32	LAMB CHOPS Grilled lamb chops served over risotto Milanese	53
MEDITERRANEAN BRANZINO Whole branzino butterflied, slices of yukon potatoes, olives, capers, cherry tomatoes, lemon butter white wine sauce	39	PREMIUM RESERVE PORK CHOP Pan seared double cut pork chop with sweet peppers, onions, porcini mushrooms, in a light cherry wine brown sauce over broccoli rabe	39
		16 OZ. PRIME NY STRIP STEAK Served with Jack Daniel's sauce, frizzled onions, broccoli rabe & roasted potatoes	53

CONTORNI

BROCCOLI RABE Sautéed in garlic & EVOO	15
BROCCOLI Sautéed in garlic & EVOO	10
FRIED ZUCCHINI	12
SPINACH Sautéed in garlic & EVOO	10
ESCAROLE Sautéed in garlic & EVOO	10
MAC & CHEESE	12
FRENCH FRIES	8
TRUFFLE FRIES	10
ROASTED POTATOES	10

PIZZE ROSSE

All pizzas can be made with Cauliflower, gluten-free crust +7

MARGHERITA Tomato sauce, fior di latte, Grana Padano, basil & EVOO	17
MARINARA Tomato sauce, garlic, oregano, basil & EVOO (no cheese)	14
SALSICCE E FUNGHI Tomato sauce, fior di latte, fresh mushrooms, sausage, Grana Padano, basil & truffle oil	19
DIAVOLA Tomato sauce, fior di latte, spicy imported sopressata, Grana Padano, basil & EVOO	19
CAPRICCIOSA Tomato sauce, fior di latte, prosciutto cotto, fresh mushrooms, artichokes, Gaeta olives, Grana Padano, basil & EVOO	19
BUFALINA Tomato sauce, fresh imported mozzarella di bufala, Grana Padano, basil & EVOO	19
POLPETTINA & RICOTTA Meatballs, ricotta, tomato sauce, fior di latte, Grana Padano, basil & EVOO	21

PIZZA BIANCHE

All pizzas can be made with Cauliflower, gluten-free crust +7

'O SFIZIO Fresh mozzarella, arugula, prosciutto di parma, cherry tomatoes, shaved Grana Padano & EVOO	19
SALSICCE E FRIARIELLI Fior di latte, Italian sausage, broccoli rabe, Grana Padano & EVOO	19
VODKA Fior di latte, vodka sauce & Grana Padano	24
FILETTO DI POMODORO Imported bufala mozzarella, fresh cherry tomatoes, shaved parmigiano reggiano, basil & EVOO	21
BIANCHE Fior di latte, ricotta & Grana Padano	19
PRIMAVERA Eggplant, fresh mushrooms, garlic, artichokes, spinach	20

CALZONE

CLASSICO Filled with fresh mozzarella & ricotta, topped with tomato sauce, Grana Padano & basil	18
SPEZIATO Filled with fior di latte, ricotta, spicy imported sopressata, prosciutto cotto, topped with tomato sauce, Grana Padano & basil	21
DI PARMA Filled with fior di latte, ricotta, prosciutto di parma, arugula, topped with tomato sauce, Grana Padano & basil	21

Please alert your server to any food allergies. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

'O SFIZIO

— R I S T O R A N T E —

WINE BY THE GLASS

The Pale, Rosé , Provence France	12
Mezzacorona, Pinot Grigio , Italy, Trentino	12
Echo Bay, Sauvignon Blanc , New Zealand	12
Frescobaldi ' Remole ' Super, Tuscany, Italy	12
Cantine Di Ora, Rosso Veneto , "Amicone", Veneto, Italy	12
Banfi, Chianti Classico , Tuscany, Italy	12
Robert Hall, Cabernet Sauvignon , Paso Robles, California	12
Franciscan, Chardonnay , Monterey-Napa Counties, California	12
Banfi, Toscana Pinot Grigio Le Rime, Tuscany, Italy	12
Hogue Cellar, Sweet Riesling , Columbia Valley	12
Mark West, Pinot Noir , California	12
Mionetto, Prosecco, Brut , "Prestige Collection", Treviso, Veneto, Italy	13

CHAMPAGNE & PROSECCO

Moët & Chandon, Brut , "Impérial", Champagne, France	115
Veuve Clicquot, Brut , "Yellow Label", Champagne, France	150
Dom Pérignon, Brut , Champagne, France, Vintage	350
La Marca, Prosecco , Italy	40

WHITE WINE

La Scolca, Bianco , Secco, "Black Label", Gavi, Piedmont, Italy	110
Sonoma-Cutrer Vineyards, Chardonnay , Russian River Ranches, Sonoma Coast	45
Charles Krug, Chardonnay , Napa Valley Carneros, California	48
Stag's Leap Winery, Chardonnay , Napa Valley, California	54
Donnachiara, Falanghina , Beneventano, Campania, Italy	38
Banfi, Toscana Pinot Grigio Le Rime, Tuscany, Italy	35
Santa Margherita, Pinot Grigio , Alto Adige, Veneto, Italy (375 ML)	35
Santa Margherita, Pinot Grigio , Valdadige, Veneto, Italy	65
Honig, Sauvignon Blanc , Napa-Lake Counties, California	42
Brancott Estate, Sauvignon Blanc , Marlborough, New Zealand	46
Banfi, Vermentino , "La Pettegola", Toscana, Tuscany, Italy	42
Ava Grace, Sauvignon Blanc , California	28

RED WINE

Banfi, Chianti Classico , Tuscany, Italy	38
Marchesi De' Frescobaldi, Chianti Rufina , Riserva, "Nipozzano", Tuscany, Italy	55
Renato Ratti, Langhe Nebbiolo Ochetti, Piedmont, Italy	45
Banfi, Rosso Di Montalcino , Tuscany, Italy	60
Tenuta San Guido, Toscana , "Guidalberto", Tuscany, Italy	135
Robert Hall, Cabernet Sauvignon , Paso Robles, California	50
The Federalist, Cabernet Sauvignon , Lodi, California	40
Louis M. Martini, Cabernet Sauvignon , Alexander Valley, California	70
Frank Family Vineyards, Cabernet Sauvignon , Napa Valley, California	132
Jordan, Cabernet Sauvignon , Alexander Valley, California	160
Caymus Vineyards, Cabernet Sauvignon , Napa Valley, California	210
St. Francis, Merlot , Sonoma County, California	40
Joel Gott, Pinot Noir , California	40
Roco, Pinot Noir , "Gravel Road", Willamette Valley, Oregon	60
Four Graces, Pinot Noir , Oregon	72
Stag's Leap, Red Blend , Hands Of Time, California	72
Stag's Leap Artemis, Cabernet , Napa Valley, California	190
Righetti, Amarone , Italy, Veneto	87
Candoni, Merlot , Organic, Italy, Veneto	35
J. Lohr, Cabernet Sauvignon , Central Coast California (375 ML)	28

COCKTAILS

APEROL SPRITZ	15
Aperol, prosecco & club soda garnished with an orange wedge	
THE LITTLE ITALY	15
Bourbon, aperol & vermouth garnished with maraschino cherries	
CAMPARI NEGRONI	15
Gin, Campari & vermouth with a orange twist	
ARNOLD PALMERS PUNCH	15
Deep Eddy sweet tea vodka, lemonade & Stoli Blueberry	
PASSION LIMONCELLO MOJITO	15
Limoncello, white rum, passion fruit purée, lime juice & club soda garnished with lemon and mint	
'O SFIZIO MARGARITA	15
Tequila, Campari, agave nectar, lime juice & pink peppercorn	
BOURBON LEMONADE	15
Bourbon & lemonade garnished with lemon	
LA PERA	15
Pear vodka, elderflower liqueur & lemon juice	
MAMA MIA	15
Vodka, amaretto, canton ginger liqueur & lemon juice	

MARTINIS

TROPICAL MARTINI	15
Vodka, aperol, pineapple, passionfruit & lemon juice	
ESPRESSO MARTINI	15
Vanilla vodka, Kahlua, espresso & a touch of Baileys	
WATERMELON MARTINI	15
Vodka, watermelon & lime juice	
CUCUMBER MARTINI	15
Cucumber vodka, St Germain and dry vermouth	
POMEGRANATE MARTINI	15
Orange vodka, Pama liqueur, triple sec & lime juice	
LYCHEE MARTINI	15
Vodka, St Germain, lychee purée & lemon juice	
BLUEBERRY COCONUT MARTINI	15
Coconut vodka, blueberry vodka, coconut purée & lime sour	

OLD FASHIONED

ITALIAN OLD FASHIONED	19
Scotch, chinotto, whiskey barrel aged bitters, brown sugar cube & amarena cherries	
SMOKEY OLD FASHIONED	16
Bourbon smokey infused, Luxardo maraschino liqueur, whiskey barrel aged bitters, orange syrup & maraschino cherry	

SANGRIA

RED SANGRIA	12 glass / 38 pitcher
WHITE SANGRIA	12 glass / 38 pitcher

BOTTLED BEER

DOMESTIC	6
IMPORTED	7

DRAFT BEER

7