

### ANTIPASTI

#### **Arancini (4)** 15

Mini Crispy Breaded Rice Balls stuffed with Wild Mushrooms & Fontina Cheese in a White Truffle Cream Sauce

#### **Bar Pretzel** 11

10 oz Salted Pretzel with an Applewood Bacon Maple Dipping Sauce & a Honey Dijon Sauce

#### **Cozze** 16

Mussels in either Fra Diavolo Sauce, Marinara Sauce or Garlic Wine Sauce

#### **Fried Calamari** 17

Crispy Calamari served with our House Marinara Sauce

#### **Fish Tacos (3)** 15

Three Soft Tortillas filled with Blackened Cod, Pico de Gallo, Guacamole, & Shredded Cabbage topped with a Sour Cream Sauce

**Sub Chicken**  
**Sub Shrimp** \$3

#### **Short Rib Grilled Cheese** 17

Short Rib, Applewood Bacon, Gouda Cheese with a Marshmallow Dipping Sauce

#### **Buffalo Wings (8)** 16

Served Mild, Medium, Hot, Barbecue, Teriyaki or Honey Garlic served with celery & Blue Cheese on the side

#### **Angry Cauliflower** 11

Golden Fried Cauliflower tossed in our Spicy Buffalo Sauce, served with a Side of Ranch  
**To really Piss it off, add Calabrian Chili Oil \$2**

#### **Eggplant Tower** 16

Layers of Fried Eggplant with Cherry Tomatoes, Roasted Burrata topped with Pesto and Aged Balsamic

**Also Available Parmigiana Style**

#### **Italian Garlic Bread** 11

Brick Oven Roasted Garlic Bread with Melted Gouda Cheese, Kalamata Olives, Cherry Tomatoes and Balsamic Reduction

#### **Burrata** 14

Creamy Burrata Mozzarella, Heirloom Tomatoes, Sun-dried tomatoes, & shredded basil topped with a Balsamic Reduction & Pesto Sauce

## WOODBURNING PIZZA

*All speciality pies are 14"*

*All Pies available Gluten Free for additional charge*

#### **Margherita** 16

San Marzano Tomato Sauce, Fresh Mozzarella & Basil

#### **N.Y Style** 15

San Marzano Tomato Sauce & Shredded Mozzarella

#### **901° Clam Pizza** 21

Chopped Little Neck Clams, Creamy Burrata, Garlic, Mozzarella, Italian Parsley & Roasted Extra Virgin Olive Oil

#### **Adrianna Bella** 18

Sweet Sausage, Fig Jam, Fresh Mozzarella, Burrata Cheese, & Toasted Pumpkin Seeds

#### **Lily Rose** 18

Fresh Mozzarella, Prosciutto, Goat Cheese, Pistachios, Honey & topped with Argula

#### **Vinny & Nicky Diavolo** 18

San Marzano Tomato Sauce, Spicy Soppressata, Fresh Mozzarella, Chili Oil & Calabrian Chili

#### **Buffalo Chicken** 17

Chicken Cutlet, Fresh Mozzarella & Housemade Buffalo Sauce

#### **Blueberry & Fig** 19

Goat Cheese, Mozzarella, Blueberries, Dried Figs, Fig Jam & Topped with Toasted Almonds

#### **Don Pasquale** 17

San Marzano Tomato Sauce, Fresh Mozzarella, Sausage, Broccoli Rabe, & Garlic Oil

#### **Eggplant Calabrese** 17

San Marzano Tomato Sauce, Fried Eggplant, Fresh Mozzarella, Ricotta Cheese, & Caramelized Onions

#### **Solo Carne** 20

San Marzano Tomato Sauce, Fresh Mozzarella, Sweet Sausage, Meatball, Hot & Sweet Soppressa

#### **Bronx Bomber** 19

San Marzano Tomato Sauce, Fresh Mozzarella, Chicken, Roasted Peppers, Hot Peppers & Caramelized Onions

#### **Caprese** 17

Fresh Mozzarella, Sliced Tomato, Roasted Peppers topped with Pesto & Balsamic Reduction

#### **Bianco** 17

Ricotta and Mozzarella with a touch of Garlic

#### **Florentini** 18

Ricotta, Baby Spinach, Mushroom and White Truffle Oil

#### **Alfresco** 19

Ricotta, Prosciutto, Cherry Tomatoes, Baby Arugula, Basil Pesto and a Balsamic Glaze

## INSALATA / ZUPPA

**Salmon \$12, Chicken \$8, Shrimp \$10**

### **Pasta Fagioli 8**

Ditalini Pasta, Cannellini Beans, Parmigiano Reggiano Cheese & Crispy Pancetta in a Rich Tomato Broth

### **Market Salad 🍴 13**

Mixed Greens, Cranberries, Apples, Toasted Pumpkin Seeds, Pistachios & Gorgonzola Cheese in a White Honey Balsamic Dressing

### **Spinach & Fig 🍴 15**

Baby Spinach, Turkish Figs, Cranberries, Goat Cheese & Toasted Almonds in a Bacon Vinaigrette

### **Chopped Salad 🍴 15**

Romaine Lettuce, Grilled Chicken, Tomatoes, Avocado, Bacon, Shaved Parmesan Cheese, Apples & Candied Walnuts in a Creamy Caesar Dressing

### **Rucola Carciofi 🍴 14**

Baby Arugula, Grilled Artichoke, Red Onions, Toasted Almonds, Shaved Parmesan Cheese in a Lemon Vinaigrette Dressing

### **Cobb Salad 15**

Romaine Lettuce, Sliced Egg, Bacon, Grilled Chicken, Avocado & Tomatoes in a Blue Cheese Dressing

### **Caesar Brussel Sprouts 16**

Romaine Lettuce tossed with Roasted Brussels Sprouts in a Creamy Caesar Dressing with Shaved and Grated Parmesan Reggiano Cheese

## PRIMI PIATTI

*All Dishes are Served with a Side House Salad*

### **Spaghetti Carbonara 19**

Served with Crispy Pancetta, Onions, Grated Parmesan Cheese, Egg Yolk & a Touch of Cream

### **Rigatoni Taormina 21**

Served with Sautéed Crumbled Sausage & Broccoli Rabe in a Garlic Wine Sauce

### **Linguini Vongole 🍴 23**

Whole and Chopped Clams served in a Choice of Garlic Wine Sauce or Marinara Sauce

### **Pappardelle Bolognese 20**

Veal, Beef & Pork Bolognese with Sweet Peas in a Pink Marinara Sauce

### **Wild Mushroom Ravioli 26**

Roasted Oyster Mushrooms, Sun-dried Tomatoes, Sweet Peas and Burrata Cheese in a White Truffle Cream Sauce

### **Penne alla Vodka 19**

Served with Crispy Pancetta and Shallots in a Creamy Vodka Sauce

### **Gamberi Scampi 🍴 23**

Shrimp Sautéed in Garlic and Butter served over Linguine and topped with Toasted Bread Crumbs

### **Rigatoni alla Nickolas 21**

Crumbled Sausage, Eggplant, Plum Tomatoes topped with Roasted Ricotta Cheese and Light Marinara

### **Linguini Nero Pescatore 🍴 29**

Black Squid Ink Linguini, Sautéed Calamari, Shrimp, Clams & Mussels with Shredded Basil in a Light Marinara Sauce

### **Gnocchi alla Nina 24**

Prosciutto, Cherry Tomatoes, Pine Nuts, Shrimp, Topped with Burrata Cheese in a Pesto Sauce

Pasta Choices: Penne, Linguine,  
Spaghetti, Rigatoni  
Gnocchi: **\$4.00**

Gluten Free Pasta **\$3.00**

Squid Ink Linguine **\$4.00**

Pappardelle **\$4.00**

**Owner / Chef: Vincent Gaudio**  
**Owner: Barbara Degaltini**

## SECONDI PIATTI

*All Dishes, Excluding the 901° Burger are served with a Side House Salad*

### **Braised Short Rib 28**

Over Three Cheese Mashed Potatoes & Wilted Spinach Topped with Frizzled Onions

### **N.Y Strip Steak 37**

Grilled 16 Oz Strip Steak Served with Grilled Asparagus & Hand Cut Steak Fries  
*Choice of Garlic Herb or Gorgonzola Butter*

### **901° Burger 18**

Grilled Beef, Brisket & Short Rib Patty on a Kaiser Roll with Melted Gouda Cheese, Applewood Smoked Bacon Topped with a Fig Jam Mayonnaise  
*Served with French Fries & Onion Rings*

### **Gamberi Francese 🍴 24**

### **Pollo 22**

Parmigiana, Francese, Marsala or Milanese

### **Pollo Scarpariello 🔥 23**

Sautéed Chicken Breast, Sliced Sausage, Potatoes & Wild Mushrooms with Hot Cherry Peppers in a Lemon Wine Sauce

### **1/2 Roasted Chicken 26**

Served over Garlic Smashed Potatoes, Grilled Asparagus in a Au Ju Sauce

### **Risotto Novacentouno 🍴🍴 29**

Creamy Risotto served with Shrimp, Mussels & Sun Dried Tomatoes in a Pink Sauce

### **Arctic Char 🍴 29**

Pistachio Crusted Arctic Char over Roasted Potatoes, Asparagus and Cauliflower in a Lemon Dijon Sauce

### **Berkshire Pork Chop 31**

Grilled 16 oz Pork Chop served over Pan Roasted Brussel Sprouts and Potatoes, topped with Bourbon Apples

## KID'S MENU

**Chicken Fingers & French Fries 10.00**

**Cheeseburger 12.00**

Served with French Fries

**Kids Pizza 11.00**

N.Y. Style or Margherita

**Mozzarella Sticks (6) 10.00**

**Pasta Butter 9.00**

**Pasta Marinara 9.00**

**Chicken Parmigiana 11.00**

Served with Penne, Spaghetti, Rigatoni or Linguini

## CONTORNI

**Brussel Sprouts 11**

Sautéed with Pancetta, Red Onion & Chickpeas in a Fig Jam Balsamic Reduction

**Parmigiana Truffle Fries 10**

Crispy Shoestring Fries tossed in Parmigiana Cheese and Truffle Oil

**Polpette 15**

Trio of Beef, Veal, & Pork Meatballs served over Creamy Polenta topped with Tomato Ragu & Whipped Ricotta Cheese

**Broccoli Rabe 11**

**Spinach 9**

**Asparagus 10**

**Mashed Potatoes 10**

**Onion Rings 10**

**French Fries 10**