



APPETIZERS ~ ANTIPASTI

HOT ~ CALDI

ARANCINI DI RISO ALLA SICILIANA 10

Fried panko breaded rice balls, stuffed with diced fresh Mozzarella, peas, meat ragout, Saffron, Served with tomato sauce

POLPETTINE AL FORNO 9

Baked homemade meatball casserole

COZZE ALLA MARINARA 14

Sautéed Mussels in olive oil, garlic, touch of red pepper, fresh basil, white wine & tomato marinara sauce

CALAMARI FRITTI ALLA VENEZIANA 14

Fried lightly floured fresh Calamari & zucchini served with marinara sauce

ROLLATINA DI MELANZANA ALLA PAMIGIANA 10

Baked rolled sliced eggplant stuffed with ricotta cheese, spinach, marinara sauce, fresh basil, Parmigiano Reggiano & Mozzarella cheese

CALAMARI ALLA GRIGLIA 14

Fresh Calamari marinated & grilled served over arugula lettuce with extra virgin olive oil and lemon

COLD ~ FREDDI

PROSCIUTTO DI PARMA E MELONE 12

Thin sliced Parma Prosciutto & seasonal Melon

CARPACCIO DI MANZO 14

Thin sliced raw Beef tenderloin, yogurt tartare sauce coulis, arugula, shaved Parmigiano Reggiano, capers, extra virgin olive oil & lemon

MOZZARELLA CAPRESE 12

Fresh Mozzarella, sliced Tomatoes, fresh basil, & extra virgin olive oil

BRUSCHETTA ALLA POSTA 10

Toasted Italian bread with cherry tomatoes, fresh basil shaved Parmigiano Reggiano, garlic & olive oil

BURRATA ALLA POSTA 13

Fresh Burrata *Mozzarella stuffed with Stracciatella cream cheese* served over a bed of mixed green lettuce, grilled zucchini, roasted peppers, tomatoes, Cerignola olives, fresh basil, & extra virgin olive oil

Add Prosciutto di Parma aged 18 months 8

ANTIPASTO MISTO SALUMERIA ITALIANA 19/35

*serving for 2 or 4 *

FROM OUR SELECTION OF TOP QUALITY CURED IMPORTED ITALIAN MEATS

Combination of thin sliced Parma Prosciutto 18 months aged, Salamino, Soppressata, Mortadella with Pistachio, Rosemary baked Porchetta ham, Pecorino Toscano & Cerignola Olives

SOUP ~ ZUPPE

PASTA E FAGIOLI 8

Traditional Italian Cannellini beans in a Prosciutto base soup with Ditalini pasta

LA ZUPPA DEL GIORNO 8

Ask the server about it

SALADS ~ INSALATE

ARUGULA 11

Baby Arugula mixed with seedless grapes, toasted walnuts, crumbled Gorgonzola cheese diced cucumbers, aged balsamic vinegar & extra virgin olive oil

Add entrees topping

Grilled Chicken 6 * Grilled Shrimps 8 * Grilled Salmon 12

CAESAR SALAD 10

Romaine hearts lettuce, tossed with our homemade Caesar dressing, Parmigiano Reggiano cheese & toasted buttery croutons

INSALATA MISTA DI STAGIONE 10

Mixed green field lettuce, carrots, cherry tomatoes, red onions & cucumber with Champagne vinaigrette dressing

~PASTAS~

Available Gluten free 3

PAPPARDELLE AL RAGU DI CINGHIALE 17/20

Pappardelle pasta sautéed with wild boar meat, & tomato ragout sauce

RAVIOLI DI RICOTTA ALLA POSTA 18/20

Ravioli filled with ricotta cheese & spinach in a creamy Parmesan cheese sauce with mushrooms, & sliced Speck prosciutto

GNOCCHI AL POMODORO E BASILICO 15/17

Homemade Gnocchi potato dumpling sautéed in fresh grape tomato and basil marinara sauce

Also available in Gorgonzola cream sauce 3

LINGUINE CON BROCCOLI DI RABE 16/18

Broccoli di Rabe & Roma Sausage sauteed in garlic, olive oil then tossed linguine pasta with a touch of marinara sauce

LINGUINE ALLE VONGOLE 16/18

Linguine pasta sautéed with clams in olive oil, garlic, touch of hot red peppers Italian parsley & white wine sauce.

Also available in red marinara sauce

PACCHERI ALLO SCOGLIO 22/26

Paccheri semolina pasta sautéed with shrimp, clams, mussels, sliced calamari, sea scallops in garlic, olive oil, Italian parsley, white wine & grape tomato marinara sauce

PENNE ALLA VODKA 22/24

Penne pasta sauteed in olive oil, vodka tossed with onions, cherry tomatoes, baby arugula then topped with crabmeat



~MEATS & FISH~

SCALOPPINE DI VITELLO PARMIGIANA 25

Chicken also available 20

Breaded Veal Scaloppini topped with tomato marinara sauce & sliced fresh Homemade mozzarella & Parmesan cheese over spaghetti

POLLO ALLA FIORENTINA 21

Chicken breast, topped with sliced Parma Prosciutto, spinach & Provolone cheese, in a garlic & white wine reductions sauce over spaghetti pasta

TAGLIATA BISTECCA DI MANZO 28

Grilled & sliced flat iron steak with baby arugula, cherry tomatoes & shaved parmigiano cheese

GAMBERI ALLA SCAMPI 23

Gulf Shrimp sautéed in garlic, olive oil, white wine, butter over linguine pasta

SALMONE ALLA MUGNAIA 23

Grilled Atlantic Salmon topped with sautéed garlic, capers, lemon butter sauce over linguine pasta

GAMBERI FRADIAVOLO 23

Gulf Shrimp sautéed in garlic, olive oil, white wine in our spicy marinara sauce over linguine

~PIZZAS~

All our Pizzas are made with the use of top quality products from Imported Caputo "00" flour to San Marzano D.O.P plum tomatoes fresh Mozzarella & Buffalo mozzarella cheese. Our Italian made wood burning Oven will maintain a 900 degrees' temperature, providing you with an authentic artisanal made pizza crust flavored by only top quality ingredients.



MARGHERITA 13

Crushed San Marzano Tomatoes, fresh mozzarella "Fior di Latte", basil & E.V. olive oil

NAPOLETANA 13

Crushed San Marzano Tomatoes, fresh mozzarella, Buffalo Mozzarella, basil & E.V olive oil

DIAVOLA 15

Crushed San Marzano Tomatoes, fresh mozzarella, spicy Salamino, spicy Sausage, & E.V. olive oil

BURRATA & SPECK 15

Crushed San Marzano Tomatoes, fresh mozzarella & after baking, Burrata cheese & sliced imported Speck Prosciutto & E.V. olive oil

CRUDO DI PARMA E ARUGULA 16

Crushed San Marzano Tomatoes, fresh mozzarella & after baking, sliced Parma's Prosciutto & arugula & E.V. olive oil

PIEMONTESE 14

Crushed San Marzano Tomatoes, fresh mozzarella, sautéed mushrooms, fontina cheese

CAPRICCIOSA 16

Crushed San Marzano Tomatoes, fresh mozzarella, imported Scamone Italian ham, artichokes, mushrooms, oregano and E.V. olive oil

MELANZANE E GRANA 16

Crushed San Marzano Tomatoes, fresh mozzarella, grilled Italian eggplant, shaved Parmigiano cheese, & after baking, sliced Prosciutto & E.V. olive oil

CALABRESE 14

Tomato sauce, fresh mozzarella, mild Roma sausages, black olives, roasted peppers, oregano & E.V. olive oil

PIZZA BIANCA 13

Fresh mozzarella cheese, Scamorza cheese, mild Roma sausages, garlic sautéed broccoli di Rabe, & E.V. olive oil

QUATTRO FORMAGGI 16

Fresh mozzarella cheese, Buffalo mozzarella, imported sweet Gorgonzola cheese, Ricotta cheese, basil & E.V olive oil

VEGETARIANA 16

Tomato sauce, fresh mozzarella, mushrooms, zucchini, roasted peppers & E.V. olive oil

MEAT LOVERS 15

Tomato sauce, fresh mozzarella, Italian ham, Salamino, Sausage

NAPOLETANA STYLE CALZONE RIPIENO 12

Stuffed pizza, fresh mozzarella, Ricotta cheese, Italian ham, Salamino, mushrooms, basil & E.V. olive oil with sauce on the side

ADDITIONAL TOPPINGS

Anchovies * spinach * roasted peppers * grilled zucchini* black olives * eggplant * mushrooms * basil * onions 1.75

Sausage * Salamino * Ham * Speck * fresh mozzarella 3.50

~SANDWICHES~

Served with homemade bread and home fries

~ Lunch Only ~

EMILIANO 12

Thin sliced Parma's prosciutto with homemade Mozzarella cheese, tomato and basil

ITALIAN COLD CUT 12

Combination of Mortadella, Porchetta ham, Soppressata, Provolone cheese, roasted peppers, lettuce, tomato and onions, finished with E.V. olive oil

C- STEAK LA POSTA 14

Fresh sliced Rib Eye, sautéed mushrooms, onions, Bannana peppers, lettuce, tomato and Provolone cheese

NAPOLETANO 14

Grilled mild Roma sausages, sautéed Broccoli di Rabe and Smoked Scamorza cheese

HAMBURGER COSA NOSTRA 15

Grilled top quality Wagyu beef burger, topped with Oregon Cheddar cheese, Porcini mushroom, Pancetta, caramelized onions, tomato, mayo

~SIDES OF VEGETABLES~

BROCCOLI DI RABE & ITALIAN SAUSAGE 8

SAUTÉED MUSHROOMS 7

SAUTÉED SPINACH 8

FRENCH FRIES 6



~RAGAZZI~

CHEESE OR PEPP PIZZA 9

PENNE PASTA & MEATBALLS 8

CHICKEN TENDERS & FRIES 8

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