

FALL / WINTER

Pane ASSORTMENT VARIES VEG 4
FRESH BAKED BREAD.
H.O.M DIP

Bruschetta VEG 18
BURRATA. POMODORINI. PESTO.
BALSAMIC DRIZZLE.

insalate

Caesar 14
ROMAINE. PARMIGIANO. CROUTONS
ANCHOVY DRESSING

Roasted Beets 17
ARUGULA. BURRATA. BEETS.
GRAPE TOMATO. CANDIED WALNUTS.
BALSAMIC VINAIGRETTE

H.O.M Salad GF 20
ARUGULA. ROMAINE. SALAMI.
PARMESAN. ONION. CHICKPEAS.
ARTICHOKES. HOM ITALIAN DRESSING

Antipasti

Eggplant Parm VEG 18
MARINARA. MOZZARELLA. BASIL.

Cioppino 22
CLAMS. CALAMARI. SHRIMP.
BREAD ROLL.

Fritto Misto 22
CALAMARI. SHRIMP. JULIENNEED
CARROTS. ZUCCHINI. MARINARA

• one family makin ' it H.O.M made daily •

Nonna's Meatballs 18
PRIME BEEF. MOZZARELLA. MARINARA

Prosciutto e Burrata 20
CRUDO DI PARMA. BLACK FIG JAM.
BURRATA DI PUGLIA

Gnoccho Fritto 17
2 FLUFFY FRIED SLIDERS. BASIL PESTO.
PROSCIUTTO CRUDO. BURRATA.
BALSAMIC GLAZE

Contorni

Broccolini VEG GF 15
WHIPPED RICOTTA. ROASTED GARLIC.
CALABRIAN CHILI

Grilled Asparagus 12
GARLIC. EXTRA VIRGIN OLIVE OIL.

Mashed Potatoes 12
GARLIC SMASHED YUKON
POTATOES. PARMIGIANO. PARSLEY

Parmesan Fries VEG 12
WHITE TRUFFLE OIL.

Brussel Sprouts VEG GF 12
ROASTED SPROUTS. HONEY. ALMONDS.

Melanzane VEG GF 12
CHOPPED SAUTEED EGGPLANT.
POMODORINI. PARMIGIANO.

Fresh Pasta

Penne Genovese 26
BRAISED SHORT RIB RAGU.
CAMELIZED ONIONS. PARMIGIANO

Bolognese 22
HOMEMADE FETTUCINE. PARMESAN
GROUND BEEF. FRESH HERBS.

Lasagna 23
BEEF RAGU. MOZZARELLA. MARINARA.
BESCIAMELLA. PARMIGIANO

Pasta a Salmone 26
FLAT RIGATONI. VODKA SAUCE. SALMON.
STRACCIATELLA

Carbonara 24
POTATO GNOCCHI. GUANCIALE.
PECORINO. EGG YOLK. BLACK PEPPER

Paccheri 26
SPICY SAUSAGE RAGU. RICOTTA.
PARMIGIANO

Ravioli di Zucca VEG 24
BUTTERNUT SQUASH. AMARETTO
CRUMBS. PARMESAN FONDUE

Pizza

Margherita VEG 19
NEAPOLETAN STYLE COOKED AT
800 DEGREES.

Prosciutto 24
ARUGULA. PESTO. MOZZARELLA
PARMIGIANO. BALSAMIC DRIZZLE.

Cosacca 20
MARINARA. PECORINO. OREGANO
NO MOZZARELLA

Funghi VEG 22
WILD MUSHROOM. FIOR DI LATTE.
PECORINO. ROASTED GARLIC. OREGANO
TRUFFLE OIL

Diavola 22
SPICY SOPPRESSATA. MARINARA.
CAMELIZED ONIONS. RICOTTA.
HONEY

Carnivora 24
BABY MEATBALLS. ITALIAN SAUSAGE.
SPICY SOPPRESSATA. MOZZARELLA.
MARINARA.

Calzone VEG FRIED OR BAKED 19
STUFFED CALZONE. MOZZARELLA.
RICOTTA. MARINARA

PIZZA ADD ON'S

- + WILD MUSHROOM + \$2
- + KALAMATA OLIVES + \$2
- + BURRATA + \$6
- + SPICY SOPPRESSATA + \$4
- + ITALIAN SAUSAGE + \$4
- + PROSCIUTTO CRUDO + \$6



Tonnarelli 29^{1/2}
SHRIMP. CLAMS. ZUCCHINE.
WHITE WINE. ROASTED GARLIC. E.V.O.O

Gnocchi Sorrentina 23 VEG
SPINACH GNOCCHI. MARINARA.
FRESH MOZZARELLA. BLACK PEPPER. BASIL

Fettucine 32
TOSSED IN 36 MONTH PARMESAN WHEEL.
ITALIAN SAUSAGE. PORCINI MUSHROOM.
WHITE TRUFFLE OIL.

GF PASTA AND PIZZA SUBS + \$3

Mains

Chicken Parm 31
MARINARA. SERVED WITH SPAGHETTI

Salmon GF 34
LEMON BUTTER SAUCE. GARLIC
MASHED POTATOES

Branzino GF 35
PAN SEARED MEDITERRANEAN SEABASS.
SAUTEED EGGPLANT. POMODORINI.

Creekstone Ribeye 70
16 OZ PRIME RIBEYE SERVED ON LAVA STONE.
GRILLED ASPARAGUS. CHIMICHURRI

AT H.O.M, WE MUST LIMIT MODIFIACIONS AND SUBSTITUTIONS. PLEASE ALERT YOUR SERVER FOR ANY ALLERGIES,
AND WE WILL DO OUR BEST TO ACCOMODATE YOU. NO MORE THAN 2 CREDIT CARDS PER TABLE UPON PAYMENT.
PLEASE KEEP ALL TABLETS AND PHONES ON THE LOWEST VOLUME SETTING, OR BRING HEADPHONES. WE DONT SHARE WI -FI.

CAESAR DRESSING CONTAINS RAW EGG 18% GRATUITY FOR PARTIES OF 6 OR MORE SIMPLY PUT, BE NICE OR WE WONT SERVE YOU

VEG VEGETARIAN V VEGAN GF GLUTEN FREE