

SPRING

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

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

Hamachi Crudo 20
JAPANESE YELLOWTAIL. LEMON PONZU
GLAZE. OLIVE OIL DRESSED MICRO GREENS

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. RED ONION. CHICKPEAS.
ARTICHOKES. HOM ITALIAN DRESSING

Antipasti

Eggplant Parm VEG 18
MARINARA. MOZZARELLA. BASIL.

Fritto Misto 22
CALAMARI. SHRIMP. MARINARA

Guazzetto 22
ROASTED GARLIC. CHILI OIL POACHED
SALMON. CLAMS. CALAMARI. SHRIMP.
CROSTONE

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

Nonna's Meatballs 18
PRIME BEEF. MOZZARELLA. MARINARA

Mozz in Carozz' 18
FRIED MOZZARELLA TOAST. TOMATO
BISQUE

Gnoccho Fritto 20
FLUFFY FRIED BREAD. BASIL PESTO.
STRACCIATELLA. BALSAMIC GLAZE.
IMPORTED ITALIAN COLD CUTS.

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

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

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

Lasagna 23
BEEF RAGU. FIOR DI LATTE. MARINARA.
BESCIAMELLA. PARMIGIANO

Fresh Pasta

Paccheri 26
PISTACCHIO PESTO. LEMON RICOTTA.
SALMON.

Orecchiette 26
ITALIAN SAUSAGE. BROCCOLINI.
TOASTED BREADCRUMBS. PARMIGIANO

Ravioli Nerano VEG 24
PROVOLONE DEL MONACO. SAUTEED ZUCCHINI
BASIL. BLACK PEPPER



Tonnarelli VEG 31
CACIO E PEPE. TOSSED IN PECORINO WHEEL.
SHAVED BLACK TRUFFLE

Gnocchi 26
SPINACH GNOCCHI. WILD MUSHROOMS.
PARMESAN CREAM. CHARRED BONE MARROW

Squid Ink Tagliolini 31
SPICY CLAMS. MUSSELS. SHRIMP. POMODORO.
CALABRIAN CHILI OIL

Contorni

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

Mushrooms 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.

Pizza

Margherita VEG 19
NEAPOLETAN STYLE COOKED AT
800 DEGREES.

Prosciutto 24
ARUGULA. BLUE CHEESE. FIGS
BURATTA. BALSAMIC DRIZZLE.

Spicy Vodka VEG 20
SALSA ROSA. PECORINO. CHILI OIL
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
SMOKED GUANCIALE. ITALIAN SAUSAGE.
SPICY SOPPRESSATA. MOZZARELLA.
MARINARA. OREGANO. LAVENDER HONEY

La Morta 24
MORTADELLA. PISTACHIO PESTO.
MOZZARELLA. STRACCIATELLA

Calzone FRIED OR BAKED 20
STUFFED CALZONE. MOZZARELLA.
RICOTTA. MARINARA

GF

PASTA SUBSTITUTION + \$3

Mains

Chicken Parm 31
MARINARA. SERVED WITH TONNARELLI

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.
ROASTED MUSHROOMS. CHIMICHURRI

PIZZA ADD ON'S

+ WILD MUSHROOM + \$2
+ KALAMATA OLIVES + \$2
+ BURRATA + \$6

+ SPICY SOPPRESSATA + \$4
+ ITALIAN SAUSAGE + \$4
+ PROSCIUTTO CRUDO + \$6

VEG VEGETARIAN V VEGAN GF GLUTEN FREE

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