

SPRING

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

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

**Fritto Misto** 22  
CALAMARI. SHRIMP. MARINARA

### 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.

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

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

### one family makin'

**Nonna's Meatballs** 18  
PRIME BEEF. MOZZARELLA. MARINARA

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

### it H.O.M made daily

**Penne Genovese** 26  
BRAISED SHORT RIB RAGU.  
CARAMELIZED ONIONS. PARMIGIANO

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

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

**Amatriciana** 24  
TONNARELLI, SMOKED GUANCIALE.  
PECORINO. CARAMELIZED ONION.  
POMODORO

### 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 32  
CACIO E PEPE. TOSSED IN PECORINO WHEEL.  
SHAVED BLACK TRUFFLE

**Gnocchi** 28  
SPINACH GNOCCHI. WILD MUSHROOMS.  
PARMESAN CREAM. CHARRED BONE MARROW

**Squid Ink Tagliolini** 31  
SPICY CLAMS. CALAMARI. 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

#### PIZZA ADD ON'S

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

**Diavola** 22  
SPICY SOPPRESSATA. MARINARA.  
CARAMELIZED 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

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

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

AT H.O.M, WE MUST LIMIT MODIFIATIONS 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