

Dinner Menu

PER La TAVOLA

OLIVE MARINATO: SELECTED OLIVES MARINATED
WITH GARLIC AND HERBS 6.95

POLENTA FRITTO: CRISPY POLENTA FRIES PARMESAN
CRUSTED / TOMATO SAUCE 9.5

ANTIPASTO MISTO: ITALIAN SALUMI / CHEESE / MARINATED
VEGETABLES / OLIVES / ROASTED GARLIC 15.

CALAMARI FRITTI: CRISP FRIED SQUID /
SPICY REMOULADE SAUCE 14.5.

SOURDOUGH BRUSCHETTA: ON THE GRILL / GORGONZOLA
MELT / E.V.O.O. / TOMATOES / BASIL 12.5

RAVIOLI TOSTATI: CHEESE FILLED PASTA
PILLOWS CRISP FRIED / SALSA POMODORO 10.

ORGANIC WILD ARUGULA: PROSCIUTTO DI PARMA /
FIOR DI LATTE MOZZARELLA / LEMON OIL 10.5

CARCIOFI FRITTI: BABY ARTICHOKE CRISP FRIED / HERB AIOLI 10.

BRICK OVEN FLATBREAD: ROASTED PEPPERS / ONIONS /
PROSCIUTTO / GOAT CHEESE / REDUCED BALSAMIC DRIZZLE 12.

PASTA

ZITI BAKED IN THE BRICK OVEN: SICILIAN SAUSAGE / TOMATO
SAUCE / ROASTED PEPPERS / ONIONS / MOZZARELLA 17.

TAGLIATELLE: ROAST CHICKEN BREAST / ARUGULA /
E.V.O.O. / ROASTED GARLIC / PEPPERONCINO 17.

SPAGHETTINI: SALSA DI POMODORO DELLA
NONNA / HOMEMADE MEATBALLS 15.95

TORTELLONI ALLA PANNA: MEAT FILLED PASTA TOSSED
WITH CREAM / PROSCIUTTO / PARMESAN 16.

LASAGNA AL FORNO: LAYERED WITH ITALIAN CHEESES /
RICOTTA / ITALIAN SAUSAGE / MEATSAUCE 16.5

GNOCCHI DI PATATE: FIOR DI LATTE MOZZARELLA /
BASILICO / POMODORO SAUCE 16.

TAGLIATELLE BOLOGNESE: RIBBON PASTA TOSSED
WITH MEAT RAGÙ / SHAVED PARMESAN 16.5

LINGUINE ALLA MARINARA: LARGE SHRIMP /
SEA SCALLOPS / RED CLAM SAUCE 25.

CAPELLINI: ANGELHAIR / OVEN ROASTED TOMATOES / BASIL / GARLIC / E.V.O.O. /
CALABRIAN CHILI 15.5 ADD CHICKEN 17.5 ADD JUMBO PRAWNS 23.

LINGUINE AL PESTO: HOMEMADE BASIL PESTO WITH
PINENUTS / HERB ROASTED CHICKEN BREAST 17.

RAVIOLI DEL GIORNO: TODAY'S SPECIAL PREPARATION A.Q.

INSALATA, ZUPPE & MINESTRE

CAESER SALAD CLASSICO: HOUSEMADE DRESSING
AND CROUTONS / SHAVED PARMESAN 10.50 ADD ANCHOVIES 12.

PRIMAVERA: ORGANIC FIELD LETTUCES / APPLES / GORGONZOLA /
GLAZED WALNUTS / RED ONIONS / BALSAMIC DRESSING 12.

SLICED TOMATOES: ARUGULA / HANDCRAFTED BURRATA / BASILICO /
SICILIAN SALT / E.V.O.O. / BALSAMIC SYRUP 12.

BABY ICEBERG: AVOCADO / CRISPY PROSCIUTTO / TOMATO-BASIL
FRESCA / GORGONZOLA DRESSING 12.

INSALATA MISTA: MIXED LETTUCE / MARINATED
TUSCAN BEANS / CROUTONS / TOMATO 6.95

MINISTRONE CASALINGO: THICK WITH BORLOTTI BEANS /
SEASONAL VEGETABLES / PASTINA 7.

ZUPPA DEL GIORNO: TODAY'S SOUP A.Q.

ADD CHICKEN TO ANY SALAD 6.
ADD PRAWNS 3. EACH
ADD 5oz GRILLED SALMON. 12.

PIATTO PRINCIPALE

EGGPLANT IN CARROZZA: BURRATA CHEESE /
TOMATO-BASIL FRESCA / PARMESAN 21.

COTOLETTE ALLA PARMIGIANA: BREADED CUTLET / TOMATO SAUCE /
MOZZARELLA MELT. YOUR CHOICE VEAL OR CHICKEN 23.5

SCALOPPINE DI VITELLO: VEAL SLICES OR CHICKEN MEDALLIONS
SAUTÉED WITH MUSHROOMS / GARLIC / SCALLIONS MARSALA 24.5

SALSICCIA & POLENTA: SICILIAN SAUSAGES
ON THE GRILL / PEPPERS / ONIONS 20.

GAMBERONI SALTATE: LARGE WILD SHRIMP SAUTÉED 'SCAMPI STYLE'
GARLIC / VINO BIANCO / CREME / LEMON / SERVED OVER ANGEL HAIR PASTA 26.

CHICKEN CONTADINO: HALF ROASTED CHICKEN BONE IN /
ROASTED GARLIC / E.V.O.O. / POTATOES / HERBS 22.
PLEASE ALLOW 20 MINUTES FOR PREPARATION

RISOTTO DEL GIORNO: TODAY'S SPECIAL PREPARATION A.Q.

CONTORNI

FRESH SEASONAL VEGETABLES 5.5

FRESH SAUTEED SPINACH / E.V.O.O. / GARLIC 6.5

HOMEMADE MEATBALL 3.5

ITALIAN SAUSAGE 3.5

ROASTED GARLIC 3.5

CHILLED BAY SHRIMP 5.5

TOASTED GARLIC BREAD 5.5

GLUTEN FREE PASTA AND PIZZA ARE AVAILABLE UPON REQUEST AT AN ADDITIONAL CHARGE. MANY ITEMS MAY BE PREPARED VEGETARIAN;
CHECK WITH YOUR SERVER FOR OPTIONS. LOOKING FOR SOMETHING? CAN'T FIND IT?—WE'LL DO OUR BEST TO ACCOMMODATE YOU.

Dinner Menu

PIZZE

ALL PIZZE PREPARED WITH HAND STRETCHED DOUGH / HOMEMADE TOMATO SAUCE / E.V.O.O.
WHOLE MILK MOZZARELLA / OREGANO / YOUR CHOICE OF TOPPINGS:

PEPPERONI ❖ SALAMI ❖ ITALIAN SAUSAGE ❖ MUSHROOMS ❖ GREEN PEPPERS
ONIONS ❖ ROASTED GARLIC ❖ ANCHOVIES

SELECTIONS OF PREMIUM AND ALTERNATIVE TOPPING AND SAUCES ARE AVAILABLE

	CHEESE	ONE ITEM	TWO ITEMS	THREE OR MORE
SMALL	17.	20.	22.	24.
MEDIUM	20.	23.	25.	27.
LARGE	22.	26.	28.	29.

PIZZA MARGHERITA CLASSICA

FIOR DI LATTE MOZZARELLA, ROMA TOMATOES, BASIL
SM. 22. MED. 25. LG. 27.

PIZZA ULTIMA

HERB ROASTED CHICKEN / FRESH GOAT CHEESE
ROASTED PEPPERS AND ONIONS
ARUGULA / E.V.O.O. / BALSAMIC SYRUP DRIZZLE
SM. 23. MED. 26. LG. 29.

PIZZA TARTUFO

FIOR DI LATTE MOZZARELLA / MUSHROOMS / ROAST GARLIC
ARUGULA / CRUSHED PEPPERONCINO
SHAVED PARMESAN / WHITE TRUFFLE OIL DRIZZLE
SM. 23. MED. 26. LG. 29.

CALZONE

	CHEESE	ONE ITEM	TWO ITEMS	THREE OR MORE
SMALL	15.	17.	18.	19.
LARGE	21.	24.	26.	28.

CALZONE RUSTICA

PROSCIUTTO DI PARMA / RICOTTA / MOZZARELLA
SM. 18. LG. 26.

CALZONE VEGETARIANA

BASIL PESTO / ROMA TOMATOES / RICOTTA / MOZZARELLA
SM. 18. LG. 26.

BEVERAGES

COKE / DIET COKE / MR. PIBB / FANTA / SPRITE 3.5

ESPRESSO 3.5

CAPPUCINO/CAFFE LATTE 4.5

CAFFE MOCHA 5.

PROUDLY SERVING LAVAZZA COFFEE / DECAFFEINATED COFFEE /
ASSORTED HOT TEAS 3.

LEMONADE / ICE TEA / ARNOLD PALMER 3.5

ITALIAN SODAS 4.5

ONE COMPLIMENTARY REFILL

MINERAL WATER 4.5

APPLE JUICE / ORANGE JUICE 4.

DOMESTIC BEERS:

BUDWEISER / COORS LIGHT 5.5

LUGUNITAS IPA 6.5

CRAFT MICROBREW ON DRAFT A.Q.

IMPORTED BEERS:

MORETTI / LA ROSSA / STELLA ARTOIS /

PERONI / MENABREA BIONDA /

MENABREA AMBRATA 6.5

ST PAULI GIRL NON-ALCOHOLIC 6.

GLUTEN FREE PASTA AND PIZZA ARE AVAILABLE UPON REQUEST AT AN ADDITIONAL CHARGE.

LOOKING FOR SOMETHING? CAN'T FIND IT? ASK—WE'LL DO OUR BEST TO ACCOMMODATE YOU.