

STARTERS

FRITTO MISTO 13.95

Calamari, shrimp, zucchini, asparagus, marinara and chipotle aioli

BRAISED MEATBALLS 10.95

Beef meatballs, marinara, shaved parmigiana, crostini

SPICY JUMBO WINGS 9.95

Smoky chipotle, carrot, celery, bleu cheese dressing

BURRATA 10.95 (gluten free add \$3)

Fresh burrata, marinara, basil, extra virgin olive oil, crostini

CAPRESE 10.95 (substitute fresh burrata add \$4)

Vine ripened tomato, fresh mozzarella, basil, balsamic vinaigrette

BRUSCHETTA 10.95 (gluten free add \$3)

Grilled ciabatta, tomato, fresh mozzarella, basil, balsamic reduction

ROASTED JALAPEÑO ARTICHOKE DIP 11.95 (gluten free add \$3)

Four cheese, artichoke heart, roasted red pepper, focaccia chips

PAN SEARED MUSSELS 11.95 (gluten free add \$2)

P.E.I. mussels, chipotle tomato white wine broth, grilled crostini

CRISPY CALAMARI 10.95

Chipotle aioli, marinara, lime

SALADS

GRILLED SHRIMP 13.95

Baby arugula, shaved parmigiana, lemon-olive oil dressing

COLÓRE 12.95

Chopped romaine, prosciutto, salami, ham, provolone, artichoke heart, roasted red pepper, kalamata olive, tomato, balsamic vinaigrette

CAESAR 9.95

Chopped romaine, croutons, shaved parmigiana, lemon anchovy dressing

MIXED GREENS 7.95

Baby greens, tomato, red onion, balsamic vinaigrette

COBB 14.95

Chopped romaine, grilled chicken, bacon, hard-boiled egg, avocado, tomato, bleu cheese, balsamic vinaigrette

VEGETALE 11.95

Baby greens, roasted red pepper, grilled zucchini, artichoke heart, sun dried tomato, feta, kalamata olive, balsamic vinaigrette

CHIPOTLE SHRIMP SALAD 14.95

Baby greens, avocado, tomato, toasted pumpkin seeds, shredded cheddar, cilantro-lime vinaigrette

GRILLED SALMON* 14.95

Baby greens, avocado, tomato, hard-boiled egg, red onion, kalamata olive, lemon-olive oil dressing

CLASSICS

ADD \$3 FOR GLUTEN-FREE OR WHOLE WHEAT PASTA

LINGUINE ALLE VONGOLE 15.95

Little Neck clams, garlic white wine broth

SHRIMP FRA DIAVOLO 16.95

Kalamata olive, caper, spicy tomato broth, spaghetti

EGGPLANT ROLLATINA 14.95

Oven roasted eggplant, spinach, ricotta, mozzarella, marinara

CHEESE RAVIOLI 15.95

Our family recipe - ricotta and parmigiana filled, tomato cream, fresh basil

SPAGHETTI & MEATBALLS 14.95

Our classic beef meatballs, marinara

EGGPLANT PARMIGIANA 14.95

Oven roasted eggplant, ricotta, mozzarella, marinara, linguine

CHICKEN PARMIGIANA 16.95

Breaded chicken breast, mozzarella, marinara, linguine

SAUSAGE & PEPPERS 14.95

Bell pepper, onion, spicy Italian sausage, marinara, mozzarella, spaghetti



ENTRÉES

ADD \$3 FOR GLUTEN-FREE OR WHOLE WHEAT PASTA

STEAK

GRILLED NEW YORK STRIP* 20.95

Broccoli, Tuscan fries, bleu cheese butter

STEAK PIZZAIOLA* 20.95

New York Strip, spicy roasted tomato herb sauce, spaghetti

STEAK & SHRIMP* 23.95

New York Strip, shrimp, zucchini, potato gnocchi, garlic butter

CHICKEN

CHICKEN MARSALA 19.95

Pan seared chicken breast, mushroom, garlic spinach, Marsala reduction, fettuccine

CHICKEN PICCATA 19.95

Pan seared chicken breast, caper, artichoke heart, lemon white wine broth, spaghetti

CHICKEN SALTIMBOCCA 20.95

Pan seared chicken breast, prosciutto, provolone, garlic spinach, Marsala sage-butter reduction, potato gnocchi

SEAFOOD

PAN SEARED SALMON* 20.95

Broccoli, artichoke heart, sundried tomato, lemon white wine reduction

GRILLED SALMON & SPAGHETTI* 20.95

Baby spinach, chipotle cream

LINGUINE PESCATORE 20.95

P.E.I. mussels, Little Neck clams, shrimp, calamari, today's fish, spicy white wine tomato broth

LOBSTER RAVIOLI 19.95

Maine lobster, ricotta and herb filled ravioli, pan seared shrimp, vodka tomato cream, fresh basil

PESCE DI GIORNO* MP

Today's fish, zucchini, eggplant, tomato, potato gnocchi, lemon white wine cream, grilled asparagus

ASK ABOUT OUR CATERING MENU
MOST ITEMS CAN BE MADE GLUTEN FREE ©
SORRY, WE DO NOT ACCEPT CHECKS

*These items may be served raw or under cooked, or contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

PASTA

SPAGHETTI PESTO & CHICKEN 14.95

Grilled chicken, mushroom, artichoke heart, pesto

CONCHIGLIE & BROCCOLI 14.95

Roasted ham, broccoli, tomato, parmigiana cream

PENNE ARRABBIATA 13.95

Spicy marinara, garlic, jalapeño, kalamata olives

PENNE BOLOGNESE 14.95

Our family's meat sauce - ground beef, tomato, spices, parmigiana

FETTUCCINE & SHRIMP ALFREDO 16.95

Pan seared shrimp, broccoli, parmigiana cream

PENNE & ITALIAN SAUSAGE 15.95

Spinach, artichoke heart, spicy Italian sausage, parmigiana cream

SHRIMP SCAMPI & LINGUINE 16.95

Pan seared shrimp, shallot, garlic, chili flake, white wine lemon broth

CONCHIGLIE & SALMON 16.95

Pan seared salmon, asparagus, vodka tomato cream

LINGUINE & PROSCIUTTO 15.95

Prosciutto, mushroom, shallot, pesto cream

BAKED PASTA

LASAGNA BOLOGNESE 15.95

Our family's meat sauce layered with parmigiana, ricotta, mozzarella

VEGETABLE LASAGNA 15.95

Spinach, broccoli, zucchini, ricotta, pesto, mozzarella, marinara

BAKED CHICKEN PENNE 15.95

Spinach, ricotta, parmigiana cream, mozzarella

BAKED PENNE BOLOGNESE 15.95

Our family's meat sauce with parmigiana, baked with mozzarella

BAKED PENNE 13.95

Ricotta, parmigiana, mozzarella, marinara

ADD \$3 FOR GLUTEN-FREE
OR WHOLE WHEAT PASTA

PIZZA

10" GLUTEN FREE ADD \$3

10" 16"

AMERICANA RED SAUCE

Pepperoni, meatball, sausage, green pepper, onion, mushroom

13.95

26.25

MARGHERITA RED SAUCE

Fresh mozzarella, basil, olive oil

13.95

26.25

LA ROSSA RED SAUCE

Pepperoni, fresh mozzarella, oregano

13.95

26.25

CARNE RED SAUCE

Pepperoni, meatball, sausage

13.95

26.25

HAWAIIAN RED SAUCE

Pepperoni, ham, pineapple

13.95

26.25

PICCANTE RED SAUCE

Pepperoni, sausage, jalapeño, garlic

13.95

26.25

VEGETALE RED SAUCE

Zucchini, tomato, roasted eggplant, mushroom, spinach

13.95

26.25

PROSCIUTTO WHITE SAUCE

Prosciutto, arugula, parmigiana

13.95

26.25

GREEK WHITE SAUCE

Roasted red pepper, artichoke heart, kalamata olive, feta

13.95

26.25

CALZONES

14.95

MADE WITH RICOTTA AND SHREDDED MOZZARELLA
SERVED WITH A SIDE OF MARINARA

CHICKEN, ARTICHOKE HEART & JALAPEÑO

MEATBALL, GREEN PEPPER & ONION

HAM, PINEAPPLE & JALAPEÑO

PEPPERONI & SAUSAGE

SPINACH & MUSHROOM

DESSERT

TIRAMISU

CARROT CAKE

CANNOLI PLATE

PEACH BREAD PUDDING

GELATO OF THE DAY ^{GF}

CHOCOLATE MOUSSE CUP ^{GF}

NUTELLA CHOCOLATE CAKE

FLOURLESS CHOCOLATE TORTE ^{GF}

DRINKS

FLAVORED ICED TEA 3.25

Mango, raspberry or peach

SAN PELLEGRINO

500 ML 4.25 LITER 6.25

SAN PELLEGRINO SODA 3.75

Blood orange, orange or lemon

ITALIAN STRAWBERRY

LEMONADE 4.75

Muddled strawberries, simple syrup and San Pellegrino Limonata

ITALIAN CREAM SODA 4.75

San Pellegrino Aranciata with your choice of syrup: orange, raspberry, peach, mango, vanilla

ESPRESSO 3.25

HOT CHOCOLATE 3.75

CAPPUCCINO 4.25

Vanilla, caramel or hazelnut add 75¢

LATTE 4.25

Vanilla, caramel or hazelnut add 75¢