

# 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 GF 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 GF 13.95

Baby arugula, shaved parmigiana, lemon-olive oil dressing

## COLÓRE GF 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 GF 7.95

Baby greens, tomato, red onion, balsamic vinaigrette

## COBB GF 14.95

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

## VEGETALE GF 11.95

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

## CHIPOTLE SHRIMP SALAD GF 14.95

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

## GRILLED SALMON\* GF 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

**FILET & SHRIMP\*** 26.95

Filet Mignon, Gulf 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

## FETTUCINE & 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 OR SORBETTO OF THE DAY <sup>GF</sup>

CHOCOLATE MOUSSE CUP <sup>GF</sup>

NUTELLA CHOCOLATE CAKE

FLOURLESS CHOCOLATE TORTE <sup>GF</sup>

# 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¢