

STARTERS

FRITTO MISTO 14

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

BRAISED MEATBALLS 11

Beef meatballs, marinara, shaved parmigiana, crostini

SPICY JUMBO WINGS 10

Smoky chipotle, carrot, celery, bleu cheese dressing

BURRATA 12 *(gluten free add \$3)*

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

CAPRESE 11 *(substitute fresh burrata add \$4)*

Vine ripened tomato, fresh mozzarella, basil, balsamic vinaigrette

BRUSCHETTA 11 *(gluten free add \$3)*

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

ROASTED JALAPEÑO ARTICHOKE DIP 12 *(gluten free add \$3)*

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

PAN SEARED MUSSELS 13 *(gluten free add \$2)*

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

CRISPY CALAMARI 12

Chipotle aioli, marinara, lime

SALADS

GRILLED SHRIMP 14

Baby arugula, shaved parmigiana, lemon-olive oil dressing

COLÓRE 13

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

CAESAR 10

Chopped romaine, croutons, shaved parmigiana, lemon anchovy dressing

MIXED GREENS 8

Baby greens, tomato, red onion, balsamic vinaigrette

COBB 15

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

VEGETALE 13

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

CHIPOTLE SHRIMP SALAD 15

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

GRILLED SALMON* 16

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 17

Little Neck clams, garlic white wine broth

SHRIMP FRA DIAVOLO 17

Kalamata olive, caper, spicy tomato broth, spaghetti

EGGPLANT ROLLATINA 15

Oven roasted eggplant, spinach, ricotta, mozzarella, marinara

CHEESE RAVIOLI 16

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

SPAGHETTI & MEATBALLS 15

Our classic beef meatballs, marinara

EGGPLANT PARMIGIANA 15

Oven roasted eggplant, ricotta, mozzarella, marinara, linguine

CHICKEN PARMIGIANA 17

Breaded chicken breast, mozzarella, marinara, linguine

SAUSAGE & PEPPERS 16

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



ENTRÉES

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

STEAK

GRILLED NEW YORK STRIP* 21

Broccoli, Tuscan fries, bleu cheese butter

STEAK PIZZAIOLA* 21

New York Strip, spicy roasted tomato herb sauce, spaghetti

FILET & SHRIMP* 27

Filet Mignon, Gulf shrimp, zucchini, potato gnocchi, garlic butter

CHICKEN

CHICKEN MARSALA 20

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

CHICKEN PICCATA 20

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

CHICKEN SALTIMBOCCA 22

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

SEAFOOD

PAN SEARED SALMON* 22

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

GRILLED SALMON & SPAGHETTI* 21

Baby spinach, chipotle cream

LINGUINE PESCATORE 22

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

LOBSTER RAVIOLI 20

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 16

Grilled chicken, mushroom, artichoke heart, pesto

CONCHIGLIE & BROCCOLI 15

Roasted ham, broccoli, tomato, parmigiana cream

PENNE ARRABBIATA 14

Spicy marinara, garlic, jalapeño, kalamata olives

PENNE BOLOGNESE 16

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

FETTUCINE & SHRIMP ALFREDO 17

Pan seared shrimp, broccoli, parmigiana cream

PENNE & ITALIAN SAUSAGE 17

Spinach, artichoke heart, spicy Italian sausage, parmigiana cream

SHRIMP SCAMPI & LINGUINE 17

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

CONCHIGLIE & SALMON 17

Pan seared salmon, asparagus, vodka tomato cream

LINGUINE & PROSCIUTTO 16

Prosciutto, mushroom, shallot, pesto cream

BAKED PASTA

LASAGNA BOLOGNESE 16

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

VEGETABLE LASAGNA 16

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

BAKED CHICKEN PENNE 17

Spinach, ricotta, parmigiana cream, mozzarella

BAKED PENNE BOLOGNESE 17

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

BAKED PENNE 15

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

15.50

27

MARGHERITA RED SAUCE

Fresh mozzarella, basil, olive oil

14.50

26.50

LA ROSSA RED SAUCE

Pepperoni, fresh mozzarella, oregano

14.50

26.50

CARNE RED SAUCE

Pepperoni, meatball, sausage

15.50

27

HAWAIIAN RED SAUCE

Pepperoni, ham, pineapple

14.50

26.50

PICCANTE RED SAUCE

Pepperoni, sausage, jalapeño, garlic

14.50

26.50

VEGETALE RED SAUCE

Zucchini, tomato, roasted eggplant, mushroom, spinach

14.50

26.50

PROSCIUTTO WHITE SAUCE

Prosciutto, arugula, parmigiana

14.50

26.50

GREEK WHITE SAUCE

Roasted red pepper, artichoke heart, kalamata olive, feta

14.50

26.50

CALZONES

15.50

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

NUTELLA CHOCOLATE CAKE

GELATO OR SORBETTO OF THE DAY ^{GF}

CHOCOLATE MOUSSE CUP ^{GF}

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¢