

STARTERS

BRUSCHETTA 12.25 *(gluten free add \$3)*
Grilled ciabatta, tomato, fresh mozzarella, basil, balsamic reduction

FRITTO MISTO 14.75
Calamari, Gulf shrimp, zucchini, asparagus, marinara, chipotle aioli

BRAISED MEATBALLS 11.5
Beef meatballs, marinara, shaved parmesan, crostini

SPICY JUMBO WINGS 10.75
Smoky chipotle, carrot, celery, bleu cheese dressing

BURRATA 12.25 *(gluten free add \$3)*
Fresh burrata, marinara, basil, crostini, extra virgin olive oil


CAPRESE  11.25 *(substitute fresh burrata add \$4)*
Vine ripened tomato, fresh mozzarella, basil, balsamic vinaigrette


ROASTED JALAPEÑO ARTICHOKE DIP 12.5 *(gluten free add \$3)*
Four cheese, artichoke heart, roasted red pepper, focaccia chips

PAN SEARED MUSSELS 15.25 *(gluten free add \$2)*
P.E.I. mussels, chipotle tomato white wine broth, grilled crostini


CRISPY CALAMARI 12.75
Chipotle aioli, marinara, lime


SALADS


GRILLED SHRIMP  14.75
Baby arugula, shaved parmesan, lemon-olive oil dressing


COLÓRE  14.25
Chopped romaine, prosciutto, salami, ham, provolone, artichoke heart, roasted red pepper, kalamata olive, tomato, balsamic vinaigrette

CAESAR 10.25
Chopped romaine, croutons, shaved parmesan, traditional lemon anchovy dressing

MIXED GREENS  8.25
Baby greens, tomato, red onion, balsamic vinaigrette

COBB  16.25
Chopped romaine, grilled chicken, bacon, hard-boiled egg, avocado, tomato, gorgonzola, balsamic vinaigrette

VEGETALE  14.25
Baby greens, roasted red pepper, grilled zucchini, artichoke heart, sun dried tomato, feta, kalamata olive, balsamic vinaigrette

CHIPOTLE SHRIMP  16.25
Baby greens, avocado, tomato, toasted pumpkin seeds, shredded cheddar, cilantro-lime vinaigrette

GRILLED SALMON*  17.25
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 18.75
Little Neck clams, garlic white wine broth

SHRIMP FRA DIAVOLO 18.75
Kalamata olive, caper, spicy tomato broth, spaghetti

EGGPLANT ROLLATINA  16.25
Oven roasted eggplant, spinach, ricotta, mozzarella, marinara

SHRIMP SCAMPI & LINGUINE 17.75
Pan seared Gulf shrimp, shallot, garlic, chili flake, white wine lemon broth

SPAGHETTI & MEATBALLS 16.25
Our classic beef meatballs, marinara

CHICKEN PARMESAN 18.25
Breaded chicken breast, mozzarella, marinara, linguine

SAUSAGE & PEPPERS 17.75
Bell pepper, onion, spicy Italian sausage, marinara, mozzarella, spaghetti

EGGPLANT PARMESAN 16.25
Breaded eggplant, ricotta, mozzarella, marinara, linguine



ENTRÉES

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

STEAK

GRILLED NEW YORK STRIP* 22.75
Broccoli, Tuscan fries, gorgonzola butter

STEAK PIZZAIOLA* 22.75
New York Strip, spicy roasted tomato herb sauce, spaghetti

FILET & SHRIMP* 28.25
Filet Mignon, Gulf shrimp, zucchini, potato gnocchi, garlic butter

CHICKEN

CHICKEN MARSALA 21.25
Pan seared chicken breast, mushroom, garlic spinach, Marsala reduction, fettuccine

CHICKEN PICCATA 21.25
Pan seared chicken breast, caper, artichoke heart, lemon white wine broth, spaghetti

CHICKEN SALTIMBOCCA 22.75
Pan seared chicken breast, prosciutto, provolone, garlic spinach, Marsala sage-butter reduction, potato gnocchi

SEAFOOD

PAN SEARED SALMON* 23.25
Broccoli, artichoke heart, sundried tomato, lemon white wine pan sauce

GRILLED SALMON & SPAGHETTI* 23.25
Baby spinach, parmesan, chipotle cream

LINGUINE PESCATORE 23.75
P.E.I. mussels, Little Neck clams, Gulf shrimp, calamari, pan seared fish, spicy white wine tomato broth

LOBSTER RAVIOLI 22.25
Maine lobster, ricotta and herb filled ravioli, pan seared Gulf shrimp, fresh basil, vodka tomato cream

PESCE DI GIORNO* MP
Today's fish, zucchini, eggplant, tomato, potato gnocchi, grilled asparagus, lemon white wine cream

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 16.75

Grilled chicken, mushroom, artichoke heart, pesto

CHICKEN CONCHIGLIE 17.25

Grilled chicken, broccoli, sundried tomato, light roasted garlic cream

PENNE ARRABBIATA 15.75

Spicy marinara, garlic, jalapeño, kalamata olives, feta

PENNE BOLOGNESE 16.75

Traditional meat sauce—ground beef, tomato, spices, parmesan

FETTUCCINE & SHRIMP ALFREDO 17.75

Pan seared Gulf shrimp, broccoli, parmesan cream

PENNE & ITALIAN SAUSAGE 17.75

Spinach, artichoke heart, spicy Italian sausage, parmesan cream

CHEESE RAVIOLI 16.75

Ricotta, parmesan, romano, tomato cream, fresh basil

CONCHIGLIE & SALMON 17.75

Pan seared salmon, asparagus, vodka tomato cream

LINGUINE & PROSCIUTTO 16.75

Prosciutto, mushroom, shallot, pesto cream

BAKED PASTA

LASAGNA BOLOGNESE 17.25

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

VEGETABLE LASAGNA 17.25

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

BAKED CHICKEN PENNE 17.75

Spinach, ricotta, parmesan cream, mozzarella

BAKED PENNE BOLOGNESE 17.75

Traditional meat sauce—ground beef, tomato, spices, parmesan, mozzarella

BAKED PENNE 15.75

Ricotta, parmesan, 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

15.5

27

MARGHERITA RED SAUCE

Fresh mozzarella, basil, olive oil

14.5

26.5

LA ROSSA RED SAUCE

Pepperoni, fresh mozzarella, oregano

14.5

26.5

CARNE RED SAUCE

Pepperoni, meatball, sausage

15.5

27

HAWAIIAN RED SAUCE

Pepperoni, ham, pineapple

14.5

26.5

PICCANTE RED SAUCE

Pepperoni, sausage, jalapeño, garlic

14.5

26.5

VEGETALE RED SAUCE

Zucchini, tomato, roasted eggplant, mushroom, spinach

14.5

26.5

PROSCIUTTO WHITE SAUCE

Prosciutto, arugula, shaved parmesan

14.5

26.5

GREEK WHITE SAUCE

Roasted red pepper, artichoke heart, kalamata olive, feta

14.5

26.5

CALZONES

16

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}

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, peach, mango

ESPRESSO 4

HOT CHOCOLATE 4

CAPPUCCINO 4.75

Vanilla, caramel or hazelnut add 75¢

LATTE 4.75

Vanilla, caramel or hazelnut add 75¢