

STARTERS

BRUSCHETTA 12.75 (gluten free add \$4)
Grilled crostini, vine ripe tomato, fresh mozzarella, basil, balsamic reduction

CRISPY CALAMARI 13.75
Chipotle aioli, marinara, lime

BRAISED MEATBALLS 11.75
Beef meatballs, marinara, shaved parmesan, crostini

VONGOLE E SALSICCIA 16.25 (gluten free add \$4)
Manilla Clams, Italian sausage, cannellini bean, fennel-white wine broth, garlic ciabatta

BURRATA 13.25 (gluten free add \$4)
Fresh burrata, marinara, basil, grilled crostini, extra virgin olive oil


CAPRESE  11.75 (substitute fresh burrata add \$4)
Vine ripe tomato, fresh mozzarella, basil, balsamic vinaigrette


ROASTED JALAPEÑO ARTICHOKE DIP 13.5 (gluten free add \$4)
Four cheese, artichoke heart, roasted red pepper, focaccia chips

PAN SEARED MUSSELS 16.25 (gluten free add \$4)
P.E.I. mussels, chipotle tomato white wine broth, garlic ciabatta


FRITTO MISTO 15.75
Calamari, Gulf shrimp, zucchini, asparagus, marinara, chipotle aioli


SALADS

GRILLED SHRIMP  15.75
Baby arugula, shaved parmesan, lemon-olive oil dressing


COLÓRE  15.25
Chopped romaine, prosciutto, salami, ham, provolone, artichoke heart, roasted red pepper, kalamata olive, tomato, balsamic vinaigrette

CAESAR 11.25
Chopped romaine, croutons, shaved parmesan, traditional lemon anchovy dressing

MIXED GREENS  8.75
Baby greens, tomato, red onion, balsamic vinaigrette

COBB  17.25
Chopped romaine, grilled chicken, bacon, hard-boiled egg, avocado, tomato, gorgonzola, balsamic vinaigrette

VEGETALE  14.75
Baby greens, roasted red pepper, grilled zucchini, artichoke heart, sun dried tomato, feta, kalamata olive, balsamic vinaigrette

CHIPOTLE SHRIMP  17.25
Baby greens, avocado, tomato, toasted pumpkin seeds, shredded cheddar, cilantro-lime vinaigrette

GRILLED SALMON*  18.5
Baby greens, avocado, tomato, hard-boiled egg, red onion, kalamata olive, lemon-olive oil dressing

CLASSICS

GLUTEN FREE PASTA ADD \$4

LINGUINE ALLE VONGOLE 19.25
Manilla clams, roasted garlic white wine butter broth, touch of chili flake

SHRIMP FRA DIAVOLO 19.25
Kalamata olive, caper, shallot, spicy tomato broth, spaghetti

EGGPLANT ROLLATINA  17.25
Oven roasted eggplant, spinach, ricotta, mozzarella, marinara

SHRIMP SCAMPI & LINGUINE 18.75
Pan seared Gulf shrimp, shallot, garlic, chili flake, white wine lemon broth

SPAGHETTI & MEATBALLS* 17.25
Marinara, roasted garlic, fresh basil, parmesan

CHICKEN PARMESAN* 19.25
Breaded chicken breast, mozzarella, marinara, linguine

SAUSAGE & PEPPERS 18.75
Bell pepper, onion, spicy Italian sausage, marinara, mozzarella, spaghetti

EGGPLANT PARMESAN* 17.25
House-breaded eggplant, ricotta, mozzarella, marinara, linguine



ENTRÉES

GLUTEN FREE PASTA ADD \$4

STEAK

GRILLED NEW YORK STRIP* 24.75
Herb-roasted gold potato, grilled asparagus, Gorgonzola demi cream

STEAK PIZZAIOLA* 23.75
New York Strip, spicy roasted tomato herb sauce, spaghetti

N.Y. STRIP & SHRIMP* 28.75
Grilled New York Strip, Gulf shrimp, zucchini, potato gnocchi, garlic butter

CHICKEN

CHICKEN MARSALA 22.75
Pan seared chicken breast, mushroom, garlic spinach, Marsala reduction, fettuccine

CHICKEN PICCATA 22.75
Pan seared chicken breast, caper, artichoke heart, lemon white wine broth, spaghetti

CHICKEN SALTIMBOCCA 23.75
Pan seared chicken breast, prosciutto, provolone, garlic spinach, Marsala sage-butter reduction, potato gnocchi

SEAFOOD

PAN SEARED SALMON*  24.25
Broccoli, artichoke heart, sundried tomato, lemon white wine pan sauce

GRILLED SALMON & SPAGHETTI* 24.25
Baby spinach, parmesan, chipotle cream

LINGUINE PESCATORE 25.25
P.E.I. mussels, Manilla clams, Gulf shrimp, calamari, pan seared fish, spicy white wine tomato broth

LOBSTER RAVIOLI* 24.75
Maine lobster, ricotta and herb filled ravioli, pan seared Gulf shrimp, fresh basil, vodka tomato cream

PESCE DI GIORNO* MP
Today's fish, zucchini, vine ripe tomato, braised fennel, 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.

*These items cannot be made gluten free.

PASTA GLUTEN FREE PASTA ADD \$4

- SPAGHETTI PESTO & CHICKEN** 17.25
Grilled chicken, mushroom, artichoke heart, basil pesto
- CHICKEN CONCHIGLIE** 18.25
Grilled chicken, broccoli, sundried tomato, light roasted garlic cream
- PENNE ARRABBIATA** 16.25
Spicy marinara, garlic, jalapeño, kalamata olive, feta
- PENNE BOLOGNESE** 17.25
Traditional meat sauce—ground beef, tomato, spices, parmesan
- FETTUCINE & SHRIMP ALFREDO** 18.75
Pan seared Gulf shrimp, broccoli, parmesan cream
- PENNE & ITALIAN SAUSAGE** 17.75
Spinach, artichoke heart, spicy Italian sausage, parmesan cream
- CHEESE RAVIOLI*** 17.75
Ricotta, parmesan, romano, tomato cream, fresh basil
- CONCHIGLIE & SALMON** 18.75
Pan seared salmon, baby peas, mushroom, smoked Gouda cream
- LINGUINE & PROSCIUTTO** 17.25
Prosciutto, mushroom, shallot, pesto cream

BAKED PASTA

- LASAGNA BOLOGNESE*** 18.5
Traditional meat sauce layered with parmesan, ricotta, mozzarella
- VEGETABLE LASAGNA*** 18.25
Spinach, broccoli, zucchini, ricotta, pesto, mozzarella, marinara
- BAKED CHICKEN PENNE** 18.75
Spinach, ricotta, parmesan cream, mozzarella
- BAKED PENNE BOLOGNESE** 18.25
Traditional meat sauce—ground beef, tomato, spices, parmesan, mozzarella
- BAKED PENNE** 16.25
Ricotta, parmesan, mozzarella, marinara

GLUTEN FREE PASTA ADD \$4

**These items cannot be made gluten free.*

PIZZA HAND-TOSSED, OPEN FLAME BAKED

10" GLUTEN FREE ADD \$4

10" 16"

AMERICANA RED SAUCE Pepperoni, meatball, sausage, green pepper, onion, mushroom	16	28
MARGHERITA RED SAUCE Fresh mozzarella, basil, olive oil	15	27
LA ROSSA RED SAUCE Pepperoni, fresh mozzarella, oregano	15	27
CARNE RED SAUCE Pepperoni, meatball, sausage	16	28
HAWAIIAN RED SAUCE Pepperoni, ham, pineapple	15	27
PICCANTE RED SAUCE Pepperoni, sausage, jalapeño, garlic	15	27
WILD MUSHROOM WHITE SAUCE Wild mushroom, roasted garlic, ricotta, truffled pecorino	15	27
PROSCIUTTO WHITE SAUCE Prosciutto, arugula, shaved parmesan	15	27
GREEK WHITE SAUCE Artichoke, spinach, roasted red pepper, kalamata olive, red onion, feta	16	28
CHICKEN GOUDA PESTO SAUCE Grilled chicken, sun dried tomato, spinach, smoked Gouda	16	28

CALZONES*

16.5

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**

BEVERAGES

- ITALIAN STRAWBERRY LEMONADE** 5.25
Muddled strawberries, simple syrup, San Pellegrino Limonata
- MODEST MULE** 5.25
House-made simple syrup, fresh-squeezed lime, ginger beer
- ROSEMARY "NO-LOMA"** 5.25
Fresh-squeezed grapefruit, lime, rosemary simple syrup
- ITALIAN CREAM SODA** 5.25
San Pellegrino Aranciata with your choice of syrup: orange, peach, mango
- FLAVORED ICED TEA** 3.5
Mango, raspberry or peach
- ACQUA PANNA**
500 ml 4.25
- SAN PELLEGRINO**
500 ml 4.25 Liter 6.25
- SAN PELLEGRINO SODA** 3.75
Blood orange, orange, or lemon
- HOT CHOCOLATE** 4
- ESPRESSO** 4.25
- CAPPUCCINO** 5.25
Vanilla, caramel or hazelnut add 75¢
- LATTE** 5.25
Vanilla, caramel or hazelnut add 75¢