

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
- 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

Salads

- Grilled Shrimp and Arugula “Caprese”

17.25

Baby arugula, vine ripe tomato, fresh mozzarella, avocado, basil pesto, balsamic reduction
- 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
- 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
- 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
- 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

- Grilled New York Strip*

27.75

10oz hand-cut strip, herb-roasted gold potato, grilled asparagus, Gorgonzola demi cream
- Chicken Parmesan†

19.25

Breaded chicken breast, mozzarella, marinara, linguine
- 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
- Pan Seared Salmon*

24.25

Broccoli, artichoke heart, sundried tomato, lemon white wine pan sauce
- 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
- Eggplant Rollatina

17.25

Oven roasted eggplant, spinach, ricotta, mozzarella, marinara

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

- Salmon Pesto Conchiglie**

18.75

Pan seared salmon, vine ripe tomato, broccoli, shallot, conchiglie, roasted garlic white wine pesto
- Penne Arrabbiata**

16.25

Spicy marinara, garlic, jalapeño, kalamata olive, feta
- Penne Bolognese**

17.25

Traditional meat sauce—ground beef, tomato, spices, parmesan
- Chicken Conchiglie**

18.25

Grilled chicken, broccoli, sundried tomato, light roasted garlic cream
- Fettuccine & Shrimp Alfredo**

18.75

Pan seared Gulf shrimp, broccoli, parmesan cream
- Penne & Italian Sausage**

17.75

Spinach, artichoke heart, spicy Italian sausage, parmesan cream
- Linguine & Prosciutto**

17.25

Prosciutto, mushroom, shallot, pesto cream

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

Baked Pasta

- Baked Penne Bolognese**

18.25

Traditional meat sauce—ground beef, tomato, spices, parmesan, mozzarella
- Lasagna Bolognese***

18.5

Traditional meat sauce layered with parmesan, ricotta, mozzarella
- Baked Chicken Penne**

18.75

Spinach, ricotta, parmesan cream, mozzarella
- Baked Penne**

16.25

Ricotta, parmesan, mozzarella, marinara
- Vegetable Lasagna***

18.25

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

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¢

*These items cannot be made gluten free.

THANK YOU FOR ALLOWING US TO ADD 20% GRATUITY TO PARTIES OF 6 OR MORE
PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES