

Salads (Sized to share)

Grilled Chicken Salad

Romaine, Tomato, Mozzarella, Red Onion, Cabbage and
Homemade Italian Vinaigrette
12

Classic Caesar Salad

Anchovies, Croutons and Shaved Parmesan
10

Walnut-Gorgonzola

Arugula, Frisée, Shaved Pear, and Tomato with Walnut Dijon
Vinaigrette
10

Insalata Caprese

Shingled Tomato, Mozzarella, Red Onion, Basil
10

Mixed Greens

Tomato, Shaved Red Onion, and Balsamic Vinaigrette
9

Small Plates

Grilled Octopus

Cannellini Beans, Arugula, Fresh Herbs and
Lemon Balsamic
8

Mussels

Sun-dried Tomatoes, fresh Herbs and White Wine
Crema
10.25

Arancine

Crisp, Breaded Risotto Balls with Fontinella,
Prosciutto, and Parmesan
6.5

Soup of the Day 6

For The Table

Calamari

Flash Fried and Tossed with Parmesan, Pepperoncini, Lemon and Parsley, Served with Spicy Marinara Sauce
12

Bruschetta

Toasted Rustic Bread with Diced Tomato, Basil and Garlic
8.5

Meatballs

Our Homemade All Beef Meatballs in Marinara
7

Baked Goat Cheese

In Fresh Herbed Marinara, Served with Toasted Rustic Pesto Bread
9.50

Cheese Platter

With Berries, and Arugula
Gorgonzola
Goat
Pecorino Romano
Fontinella
\$5 per selection

Cured Meat Platter

With Arugula Olives and Tomatoes
Prosciutto
Pancetta
Capicola
Genoa Salami
\$5 per selection

Pasta

Whole Wheat And Gluten Free Add 2.00

Asiago Stuffed Gnocchi topped with Chicken Parmesan in a creamy Vodka Sauce • 20

Ziti Primavera, Green Beans, Mushrooms, Tomatoes, Onions, Olive Oil and Mozzarella • 14

Farfalle with Salmon, Asparagus, Tomato, White Wine, topped with Parmesan Cheese • 18.50

Homemade Spinach Gnocchi, Light Marinara, Basil, Parmesan, Tomatoes • 16

Angel Hair with Artichokes, with Pesto Marinara • 16

Rigatoni and Ricotta with Mozzarella, Pecorino and Marinara Sauce • Small 9.50 • Regular 13.50

Baked Rigatoni with Ricotta, Mozzarella and Marinara • 15.50

Linguine Marinara with Our Homemade All Beef Meatballs • Small 10 • Regular 14.50

Conchiglietti with Fresh Herbed Tomato Cream Sauce • Small 8 • Regular 12

Linguine Shrimp Scampi with Tomatoes, Pine Nuts and Parmesan Cheese • 18.50

Rigatoni Primavera, Broccoli, Garlic, Extra Virgin Olive Oil and Parmesan • Small 9 • Regular 13

Cheese Ravioli with Fresh Basil and Marinara • 13

Farfalle and Chicken with Zucchini and Tomatoes in White Wine and Lemon • 15

Linguine with Clams and Mussels, Prosciutto, White Wine, and flakes of Red Pepper • 18.50

Cheese Lasagna, Marinara • Small 10 • Regular 14
With Meat Sauce • Small 11 • Regular 15

Spinach Lasagna topped with Herbed Tomato Cream sauce • Small 10 • Regular 14

Tortellini Della Nonna, Beef Filled Pasta with Spinach, Prosciutto and Cream Sauce • 16.50

Tagliatelle with Truffled Wild Mushrooms, Sweet Peas and Ricotta Salata • 17

Entrées

Grilled New York Strip Steak

Tender Choice Steak with Rosemary Mashed Red Potatoes, Green Beans and Barolo Wine Sauce

23

Organic Petite Chicken

Pan Roasted Whole and Semi-Deboned on Broccoli Sautéed with Garlic, Pine Nuts, Oven Roasted Tomato and Sage Crema Broth

20

Lamb Shank

On the Bone Lamb Shank with Mustard Glaze on Ragout of Lentils, Chick Peas, Carrots with Fresh Basil Sauce

22

Veal Scaloppine

With Sautéed Spinach, Gorgonzola, and Creamy Wild Mushroom Marsala

21

Chicken Parmigiano "Demi Style"

Grilled Chicken Breasts on Linguine, Marinara and Mozzarella

16

Sides

Pasta: Plain, Buttered, Marinara, Olive Oil

7

Broccoli 4

Grilled Asparagus 4

Dinner Salad 5

Meatball 4

Grilled Chicken 5

Sautéed Shrimp 7

Seafood

Shrimp Risotto

With Fresh Basil, Lemon, Roasted Tomatoes and Flakes of Red Pepper

20

Pan Roasted Bronzini

Mediterranean Sea Bass on Sautéed Sunchoke, Green Beans, Roasted Sweet Corn, Tomatoes, Leeks with Fire Roasted Citrus Sauce

Market Price

Grilled Salmon

Fresh Atlantic Salmon on Cannellini Beans, Roasted Tomato, Leeks, Pancetta, Arugula and Fresh Herb Broth

21

Cioppino

Made to Order Stew of Clams, Mussels, Calamari, Octopus, Shrimp and Bronzini with Potato and Leeks in Spiced Tomato Broth, Served with Rustic Crouton

23

Specialty Pizza

Sizes 9" | 12" | 14"

Margherita

Tomatoes, Fresh Mozzarella, Fresh Basil and Marinara
11/14/17

Florentine

Grilled Squash, Zucchini, Eggplant, Red Pepper, Spinach, Goat Cheese, Mozzarella, Marinara 13/16/19

Sicilian

Shrimp, Anchovy, Black Olive, Spicy Marinara, Mozzarella 13/16/19

Genoa

Salami, Green Olive, Onion, Pecorino, Mozzarella, Marinara 12/15/18

Roma

Broccoli, Sunchoke, Tomato, Marinara, and Mozzarella
11/14/17

Parma

Prosciutto, Shaved Parmesan, Marinara, Basil 12/15/18

Demi

Chicken, Fresh Tomato, Mozzarella and Pesto 13/16/19

Build Your Own Pizza With Mozzarella Base

9" Cheese	\$9	Additional ingredient	\$1.50
12" Cheese	\$11	Additional ingredient	\$1.75
14" Cheese	\$14	Additional ingredient	\$2.00

Besciamella, Parmesan, Goat Cheese, Anchovies, Mushrooms, Black or Green Olives, Sausage, Pepperoni, Garlic, Chicken, Green or Red Peppers, Broccoli, Spinach, Onions, Fresh Tomato

Dessert

Tiramisu with Fresh Berries 8

Limón cello Crème Brule with Fresh Berries 7

Hazelnut Pear Tart

Served warm, with Amaretto sauce and Coffee Gelato 8.50

Molten Chocolate Cake

Served warm, with Raspberry Sauce and Vanilla Gelato 7

Drinks

<i>RC, Diet Rite, Green River, 7-Up, Root Beer, Lemonade, Cranberry Juice (Refills)</i>	<i>2.75</i>
<i>San Pellegrino Mineral Water, 8oz</i>	<i>2.75</i>
<i>Orange- or Lemon San Pellegrino, 6oz</i>	<i>2.75</i>
<i>Large San Pellegrino Mineral Water, 33oz</i>	<i>4.50</i>
<i>Milk</i>	<i>2.00</i>
<i>Coffee</i>	<i>1.50</i>
<i>Hot tea, Fresh Brewed Ice Tea</i>	<i>2.75</i>
<i>Cappuccino</i>	<i>2.75</i>
<i>Espresso</i>	<i>3.50</i>
	<i>3.25</i>

Beer

<i>Moretti, Moretti Larossa, Peroni, Heineken, Amstel Light, Miller Lite</i>	<i>5.50</i>
<i>Buckler (Non-Alcoholic)</i>	<i>5.00</i>

White Wines

Glass Bottle

<i>Cono Sur Viognier, Chile</i>	\$8.00	\$29.00
<i>Fresh and lively in mouth, this Viognier has concentrated stone fruits. Complex flavors are revealed in the combination of floral and savory notes.</i>		
<i>Feudi Di San Gregorio Falanghina, Italy</i>	\$9.00	\$33.00
<i>This 100% Falanghina is a captivating, aromatic white wine with flavors of lush tropical fruits. Enjoy with seafood, chicken or pasta.</i>		
<i>Riff Pinot Grigio, Alto Adige, Italy</i>	\$8.50	\$31.00
<i>Pale yellow in color with elements of apple, citrus and spice. This medium bodied wine is unbaked with a crisp satisfying finish.</i>		
<i>Bex Riesling, Germany</i>	\$7.75	\$28.00
<i>Notes of honeysuckle flowers, fresh pineapple, apricot tart, fresh peach and nectarine with a creamy, almost whipped cream finish.</i>		
<i>Beyond Sauvignon Blanc, South Africa</i>	\$7.50	\$28.00
<i>Organically produced with guava and fresh herbal aromas. The full bodied palate exudes fresh herbs, nettle and a long mineral finish. Carbon neutral.</i>		
<i>Alois Lageder Chardonnay, Alto Adige, Italy</i>	\$11.35	\$42.50
<i>The aroma is delicate with pronounced notes of subtropical fruit. Quite intense in flavor and a lively acidity. The wine derives from sustainable methods of production.</i>		

Rose

<i>Le Charmel Rose, Cotes De Provence</i>	\$8.25	\$30.00
<i>Dry Rose wine. The nose has beautiful aromas of raspberries and wild flowers, and the palate is wonderfully bright and fresh with notes of strawberry and pear.</i>		

Bubbly

<i>Tiamo Prosecco, Italy (187ml)</i>	\$9.00	
<i>This Effusive fruity, light bodied effervescent wine offers terrific notes with a refreshing finish.</i>		
<i>Saracco Moscato d' Asti, Italy</i>	\$7.25	
<i>Flavors of apricot & peach, sweet but not syrup sweet. Great on it's own or with dessert.</i>		

Red Wines

Glass Bottle

<i>House Red- Fleur de Lyeth Red Blend, California.....</i>	<i>\$7.50</i>	<i>\$27.00</i>
<i>A blend of Cabernet Sauvignon, Merlot and Malbec. Luscious flavors of Bing cherry, plum and a touch of berry. Very smooth and easy drinking.</i>		
<i>Castle Rock Pinot Noir, California.....</i>	<i>\$9.25</i>	<i>\$34.00</i>
<i>The palate is bright and lifted, with luscious flavors of cherry pie, chocolate and vanilla. Further enhanced by notes of anise and brown spice.</i>		
<i>Stefano Farina Barbera d'Asti, Italy.....</i>	<i>\$7.75</i>	<i>\$28.00</i>
<i>This ruby wine exalts the flavors of Barbera, an intense nose of raspberries welcomes you. The taste is dry but reminiscent of strawberries and raspberries.</i>		
<i>Cetamura Chianti, Italy.....</i>	<i>\$9.25</i>	<i>\$34.00</i>
<i>Intense ruby red color with aromas of berries and flowers. Rounded and soft with well-balanced flavors. Perfect with simple and genuine flavors of Tuscan cuisine.</i>		
<i>Le Bocce Chianti Classico, Italy.....</i>		<i>\$42.00</i>
<i>Rich and resonant flavors of plum, cocoa and blackberry fruits. Old vines and ancient soils can only produce a wine so balanced and deeply satisfying.</i>		
<i>Oxford Landing Shiraz, Australia.....</i>	<i>\$6.75</i>	<i>\$24.00</i>
<i>Soft and supple with lingering flavors of red cherry, raspberry and licorice. A small amount of Viognier is blended in to enhance the Shiraz.</i>		
<i>Milbrandt Cabernet Sauvignon, Washington.....</i>	<i>\$8.75</i>	<i>\$32.00</i>
<i>Round and robust with notes of dry plum, fresh blackberry jam and ripe strawberry.</i>		
<i>Crow Canyon Merlot, California.....</i>	<i>\$6.75</i>	<i>\$24.00</i>
<i>Easy going Merlot with plummy, velvety notes. Simple on the palate, a nice glass of wine.</i>		
<i>Zuccardi Malbec, Argentina.....</i>	<i>\$9.50</i>	<i>\$35.00</i>
<i>Purple-black color and bursting with blackcurrant and plum aromas. It is full bodied with rich black cherry and chocolate notes and a velvety finish.</i>		
<i>Giancarlo Montepulciano d'Abruzzo, Italy.....</i>		<i>\$26.00</i>
<i>Spicy, herby, dark fruit characters, balanced acidity with good body and width. No oak gives this wine a vibrancy and depth rarely seen at this price.</i>		