

APPETIZER

CALAMARI | \$10.5

: Hand breaded and served with spicy or mild marinara :

BRUSCHETTA | \$8

: Diced tomato, basil and onion marinade over toasted garlic Italian baguette with melted homemade fresh mozzarella :

JUMBO WINGS

: 6/9/12pcs (Breaded or Naked)
Seasoned in house, served with celery and your choice of Ranch or Bleu Cheese | 7.99 / 10.99 / 12.99 :
Medium, Hot, BBQ, Teriyaki

FRIED RAVIOLI | \$7.5

: Breaded ravioli flash fried and served with marinara :

COLD ANTIPASTO | \$11.5

: Prosciutto, Genoa salami, auricchio provolone, balsamic marinated eggplant, fresh mozzarella, roasted peppers, kalamata olives & mixed greens :

HOT ANTIPASTO | \$12.5

: Breaded shrimp, ravioli, mozzarella sticks & calamari with a spicy or mild marinara :

MOZZARELLA STICKS | \$7.5

: Hand breaded in house :

Served with marinara

GARLIC BREAD | \$4

: Homemade bread :

(Add Mozzarella \$1)

CAPRESE | \$8

: Homemade fresh mozzarella, tomato, fresh basil & olive oil, balsamic glaze, sprinkled with salt & pepper :

NEW ITALIAN MAC N CHEESE | \$7

: Macaroni bound with mozzarella, parmesan, Asiago, garlic, cream :
Toppings - Bacon, sausage, chicken, vegetable medley add \$1ea

GARLIC KNOTS | \$3.5

: Knots of dough baked and tossed in garlic & Italian spices :

Served with marinara

SOUP & SALAD

Homemade Dressings: Italian, Balsamic, Ranch, Roasted Shallot, Lemon Vinaigrette, Blue Cheese, Oil & Vinegar

HOUSE | 4 / 7

: Mixed house greens, red onions, cherry tomatoes, cucumbers, olives and carrots :

CAESAR | 4.25 / 7.5

: Romaine, croutons, shredded Parmesan with homemade Caesar dressing :

ADRIATIC | 5.5 / 9.5

: Mixed greens, cherry tomatoes, red onion, cucumbers, kalamata olives, roasted red peppers & feta cheese :

RUSTIC | 7 / 11

: Mixed greens, candied pecans, Anjou pears & bleu cheese crumbles tossed in a roasted shallot vinaigrette :

SPINACH | 5.5 / 9.5

: Fresh spinach, hard boiled egg, bacon, onion, mushroom :

ADD PROTEIN

Chicken \$2 / \$4 - Shrimp \$4 / \$6

PASTA E FAGIOLI | 3.95 / 6

: Chick peas, celery, onion, carrot, applewood smoked bacon, fresh herbs, tomatoes, chicken broth with ditalini pasta :

TOMATO BASIL BISQUE | 3.95 / 6

: Fresh tomatoes, basil, spices & herbs :

SOUP OF THE DAY | 3.95 / 6

ITALIAN SPECIALTIES

LASAGNA NAPOLITANA | \$15

: Layered pasta with seasoned ground beef baked with homemade marinara and blended Italian cheeses :

FETTUCINE ALFREDO | \$13

: Made from scratch Alfredo :
(Broccoli \$3, Chicken \$4, or Shrimp \$6)

SPAGHETTI & MEATBALLS | \$13

: Homemade all beef meatballs & marinara :

BOLOGNESE | \$14

: Homemade Italian meat sauce simmered in red wine and marinara over penne pasta :

MANICOTTI | \$13

: Pasta stuffed with an Italian blend ricotta cheese, topped with mozzarella cheese marinara sauce :

PENNE A LA ROSA | \$13

: Our homemade pink sauce & fresh garlic over penne pasta :
(Broccoli \$3, Chicken \$4, or Shrimp \$6)

ARRABIATTI | \$14

: Homemade hot Italian sausage in a spicy garlic & crushed red pepper marinara with penne pasta and finished with Parmesan cheese - it's a spicy!! :

PRIMAVERA | \$14

: Cherry tomatoes, mushrooms, peas, broccoli, roasted red peppers and onions in a basil & olive oil tomato broth over linguine :

EGGPLANT PARMIGIANA | \$14

: Breaded eggplant marinara and mozzarella served with linguine :

BAKED PENNE | \$13

: Penne pasta, marinara, ricotta, mozzarella :
(Add Sausage \$2 / \$3)

EGGPLANT ROLLATINI | \$14

: Rolled eggplant stuffed with ricotta and mozzarella cheese, topped with marinara over cheese ravioli :

RAVIOLI MARINARA | \$12

: Cheese Ravioli with homemade marinara :

PESTO TORTELLINI | \$13.5

: Cheese tortellini in a pesto cream sauce :
(Chicken \$2 / \$4, Shrimp \$4 / \$6)

GLUTEN FREE PENNE PASTA + \$2

CHICKEN & VEAL

CHICKEN PARMIGIANA | \$15

: Served with marinara, mozzarella over linguine :

(Veal \$4)

MARSALA | \$16

: Chicken or Veal with mushrooms and Marsala wine sauce served with linguine :

(Veal \$4)

PICCATA | \$16

: Chicken or Veal - Sautéed with garlic, capers, white wine and butter sauce served over linguine :

(Veal \$4)

GABRIELLA | \$16

: Chicken breast with sautéed garlic, onions, artichoke hearts and roasted red peppers in a white wine sauce over linguine :

NEW THREE CHEESE CHICKEN | \$18

: Seasoned & seared chicken breast, roasted tomato, onion, zucchini, fresh homemade mozzarella, fresh basil, tortellini & a white wine sauce finished with Asiago :

MARCO | \$16

: Chicken breast sautéed with spinach, prosciutto and mozzarella in a sherry wine sauce over angel hair pasta :

CHICKEN CARBONARA | \$17

: Grilled Chicken in a creamy sauce with bacon and green peas over egg washed fettuccine and Parmesan :

SEAFOOD

LINGUINE WITH CLAM SAUCE | \$17

: Tender whole and chopped clams sautéed with garlic served in a white wine or marinara sauce :

FRUTTI DI MARE | \$19

: Clams, mussels, shrimp, cherry tomatoes, basil, white wine pomodoro sauce over linguine :

SHRIMP SCAMPI | \$18

: Sautéed shrimp in fresh herbs and garlic served with tomatoes and a white wine sauce over angel hair pasta :

SEAFOOD FRA DIABLO | \$20

: Mussels, clams, calamari and shrimp simmered in a spicy marinara served over linguine :

ADD A SIDE SALAD, CAESAR OR CUP OF SOUP TO ANY ENTRÉE \$2
A GRATUITY OF 20% MAY BE ADDED FOR A PARTY OF 6 OR MORE