

ANTIPASTI / APPETIZERS

ANTIPASTO DELLO CHEF: SELECTION OF ITALIAN MEAT, PROVOLONE, TOMATO, FRESH MOZZARELLA AND OLIVES	BRUSCHETTA: COMBINATION OF FRESH CHOPPED TOMATOES, KALAMATA OLIVES, FRESH BASIL, GARLIC, ONIONS AND OLIVE OIL TOPPED WITH SPRING MIX AND FETA CHEESE SERVED OVER ITALIAN
CAPRESE: FRESH SLICED TOMATOES,	BREAD\$8.99
FRESH MOZZARELLA CHEESE, BASIL AND	
EXTRA VIRGIN OLIVE OIL\$9.99	CALAMARI FRITTI: CALAMARI LIGHTLY
	FRIED TO A GOLDEN BROWN SERVED
Polenta e Funghi: Italian style	WITH SPICY MARINARA SAUCE\$10.99
SOFT POLENTA WITH SAUTÉED	
MUSHROOMS, OLIVE OIL AND	Calamari Saltati: Calamari
GARLIC	SAUTÉED IN A WHITE WINE SAUCE WITH
	KALAMATA OLIVES AND CAPERS. \$10.99
RAVIOLI FRITTI: LIGHTLY FRIED	
BREADED RAVIOLI STUFFED WITH	GRILLED VEGETABLES: CHEF'S
SPINACH AND RICOTTA CHEESE SERVED	SELECTION OF MARINATED AND GRILLED
WITH CREAMY GORGONZOLA	VEGETABLES\$9.99
SAUCE\$10.99	

INSALATE / SALADS

WE OFFER ORGANIC SALAD FOR AN ADDITIONAL \$1.00

INSALATA DELLO CHEF: VARIETY OF FRESH GREENS, ROASTED PEPPERS, KALAMATA OLIVES, ARTICHOKE HEARTS, TOMATOES, AND ONIONS TOSSED IN OUR HOMEMADE BALSAMIC DRESSING AND TOPPED WITH FETA CHEESE\$9.99	CALABRESE: BOILED POTATOES, KALAMATA OLIVES, TOMATOES, MUSHROOMS, ONIONS, DRIZZLED WITH OREGANO OLIVE OIL DRESSING AND TOPPED WITH SPRING MIX TOSSED IN OUR HOMEMADE BALSAMIC DRESSING\$9.99
CAESAR SALAD: COMBINATION OF FRESH GREENS, ROMAINE AND CROUTONS TOSSED IN OUR HOMEMADE CAESAR DRESSING TOPPED WITH PARMESAN CHEESE \$7.99 WITH CHICKEN \$9.99	RUSTICA: VARIETY OF FRESH GREENS, SUNDRIED TOMATOES, FETA CHEESE, ONIONS, TOMATOES, CUCUMBERS TOSSED IN SUNDRIED TOMATO MARINATED DRESSING
PRIMAVERA: FRESH GREENS, TOMATOES, ONIONS, MUSHROOMS, CUCUMBERS, CROUTONS AND BASIL TOSSED IN OUR HOMEMADE BALSAMIC DRESSING\$8.99	INSALATA MEDITERRANEA: FRESH ROMAINE, FETA CHEESE, BLACK OLIVES, TOMATOES, RED ONION, BELL PEPPER, CUCUMBER TOSSED IN GORGONZOLA DRESSING

ZUPPE / SOUPS

STRACCIATELLA: SPINACH, EGGS,	
OLIVE OIL AND GARLIC IN A SEASONED	TORTELLINI IN BRODO: CHEESE
CHICKEN BROTH	TORTELLINI AND SPINACH IN A SEASONED
	CHICKEN BROTH
MINESTRONE' FRESH VEGETARIES IN	

HOMEMADE LIGHT TOMATO SAUCE\$6.95

DAL FORNO / FROM THE OVEN

ZITI AL FORNO: ZITI PASTA WITH HAM AND PEAS BAKED IN CREAMY BÉCHAMEL SAUCE	· ·	
WE OFFER GLUTEN FREE PASTA	FOR AN ADDITIONAL \$1.00	
CAPPELLINI AL POMODORO: ANGEL HAIR PASTA SAUTÉED WITH OLIVE OIL, GARLIC, FRESH BASIL AND FRESH CHOPPED TOMATOES	PENNE RUSTICA: PENNE PASTA WITH CHICKEN, SUNDRIED TOMATOES, AND ARTICHOKE HEARTS IN WHITE WINE SAUCE	
SERVED WITH HOMEMADE MEATBALLS IN MARINARA SAUCE	PENNE NORCINA: PENNE PASTA WITH ITALIAN SAUSAGE AND ROASTED RED PEPPERS SERVED IN SPICY MARINARA CREAM SAUCE	
SPAGHETTI VEGETARIANA: SPAGHETTI, TOSSED WITH OLIVE OIL, SAUTÉED GARLIC, SPINACH, ZUCCHINI, MUSHROOMS, ARTICHOKE HEARTS AND FRESH CHOPPED TOMATOES\$13.99	SPAGHETTI CAMPAGNOLA: SPAGHETTI TOSSED WITH CHICKEN, SPINACH, SUNDRIED TOMATOES SERVED IN PESTO CREAM SAUCE	
RIGATONI CARBONELLA: RIGATONI PASTA WITH PANCETTA AND MUSHROOMS TOSSED IN HOMEMADE CARBONELLA CREAM SAUCE AND PARMESAN CHEESE	RAVIOLI AL POMODORO: RAVIOLI STUFFED WITH RICOTTA CHEESE AND SPINACH SERVED IN OUR FRESH HOMEMADE MARINARA SAUCE\$14.99	
FETTUCCINE ALFREDO: FETTUCCINE SERVED IN OUR HOMEMADE CREAMY ALFREDO SAUCE	TORTELLINI AL POMODORO E PESTO: CHEESE TORTELLINI IN A COMBINATION OF PESTO AND HOMEMADE MARINARA SAUCE\$14.99	
SEAFOOD PASTA		
PENNE AL SALMONE: PENNE PASTA WITH SMOKED SALMON SERVED IN MARINARA CREAM SAUCE	SPAGHETTI MARE E MONTI: SPAGHETTI WITH SHRIMP AND MUSHROOMS SERVED IN A SPICY CREAM SAUCE	

ENTREES

ALL ENTREES ARE SERVED WITH CHEF'S CHOICE OF VEGETABLE AND PASTA. (PASTA CHOICE WILL BE SERVED WITH THE SAME SAUCE AS YOUR ENTRÉE. A REQUEST FOR DIFFERENT SAUCE WILL BE CHARGED EXTRA. WE OFFER GLUTEN FREE PASTA FOR AN ADDITIONAL \$1.00).

	SCALOPPINA MARSALA: TENDER VEAL WITH SAUTÉED MUSHROOMS SERVED IN
POLLO GORGONZOLA: CHICKEN BREAST FILET IN OUR CREAMY	marsala wine sauce\$20.99
GORGONZOLA SAUCE\$15.99	SCALOPPINA VALDOSTANA: TENDER VEAL TOPPED WITH HAM AND
Pollo Parmigiana: Breaded	PROVOLONE SERVED IN WHITE WINE
CHICKEN BREAST FILET TOPPED WITH	SAUCE\$21.99
MOZZARELLA CHEESE, BAKED IN FRESH	
HOMEMADE MARINARA\$15.99	SALMONE ALLE ERBE: SALMON FILET SAUTÉED WITH ARTICHOKE HEARTS, DILL,
POLLO PICATA: CHICKEN BREAST FILET	OLIVE OIL AND GARLIC\$20.99
SERVED WITH CAPERS IN LEMON WHITE	
WINE SAUCE\$15.99	SALMONE AL LIMONCELLO: SALMON FILET SERVED WITH CAPERS IN A LEMON CREAM SAUCE\$20.99

PIZZA

ALL DINE IN PIZZAS ARE PERSONAL SIZE (12 INCH.) NO SUBSTITUTIONS, EXTRA TOPPINGS \$ 1 EACH.

STELLA: MOZZARELLA, HAM, GORGONZOLA, CREAM CHEESE, MARINARA SAUCE	VEGETARIANA: MOZZARELLA, ZUCCHINI, SPINACH, ONIONS, MUSHROOMS, ROASTED PEPPERS, MARINARA SAUCE
Margherita: Mozzarella, garlic,	
OLIVE OIL, OREGANO, BASIL, MARINARA SAUCE\$10.99	GENOVESE: MOZZARELLA, PESTO, PARMESAN CHEESE
CAPRICCIOSA: MOZZARELLA, HAM,	PEPPERONI: MOZZARELLA, PEPPERONI,
MUSHROOMS, OLIVES, ROASTED PEPPERS, MARINARA SAUCE	MARINARA SAUCE\$10.99
	RUSTICA: MOZZARELLA, SUNDRIED
QUATTRO STAGIONI: MOZZARELLA,	TOMATOES, CHICKEN, MUSHROOMS,
HAM, MUSHROOMS, OLIVES, ARTICHOKES, MARINARA SAUCE	MARINARA SAUCE
·	CALABRESE: MOZZARELLA, ITALIAN
QUATTRO FORMAGGI: MOZZARELLA,	SAUSAGE, BLACK OLIVES, MUSHROOMS,
GORGONZOLA, PARMESAN AND	SPICY MARINARA SAUCE
PROVOLONE\$12.99	
	CARNIVORA: MOZZARELLA, HAM,
Prosciutto e Funghi: Mozzarella,	MORTADELLA, PEPPERONI, SAUSAGE,
HAM, MUSHROOMS, MARINARA	MARINARA SAUCE
SAUCE\$12.99	