Antipasti

Antipasti serves 2-4

Antipasto Italiano … 26
Prosciutto di Parma, salami, mozzarella, and provolone with marinated vegetables

Caprese … 16
Fresh tomato topped with mozzarella, homemade pesto, and basil drizzled with EVOO

Bruschette … 14
Toasted Italian bread topped with cherry tomatoes, garlic, and basil drizzled with EVOO

Granchio al Limone … 21
Crab cakes topped with asparagus and peppers in our light lemon cream sauce
~ Make it a dinner...$24 ~

Polpette di Agnello … 21
Lamb meatballs stu6ed with smoked provolone topped with our white wine cream sauce
~ ~ Make it a dinner...$24 ~ ~

Calamari Fritti … 18
Lightly breaded calamari served with marinara

Melanzane Ana Maria … 21
Layers of breaded eggplant with mozzarella, Prosciutto di Parma, sun-dried tomato, and spinach topped with our roasted pepper sauce
~ Make it a dinner $24 ~

Mussels al Pepe … 21
Sautéed mussels tossed in a garlic wine pepper sauce

Insalate

Add grilled chicken...8 Grilled shrimp...12 Grilled salmon...14

Soup of the Day … Market Price
Ask about our soup of the day!

Insalata Romana … 12
Romaine and arugula with kalamata olives, croutons, pepperoncini, and feta topped with our homemade Italian vinaigrette

Insalata Italiana Side … 3
Add a side salad to any entrée'

Insalata Italiana … 10
Fresh greens with tomatoes, onions, kalamata olives, croutons, and pepperoncinis finished with our homemade Italian vinaigrette

Pasta

Gluten Free pasta available...$2

Spaghetti con Polpette … 18
Homemade meatballs served over spaghetti pomodoro

Spaghetti Bolognese … 18
Homemade meat sauce served over spaghetti pomodoro

Rigatoni con Salsiccia … 18
Sautéed Italian sausage, bell pepper, and onion in our light pomodoro sauce

Lasagna della Nona … 21
Layers of traditional lasagne, beef, and four cheeses topped with marinara

Lasagna Emiliana … 21
Layers of lasagne, grilled chicken, mushrooms, broccoli, and spinach topped with our signature rose sauce

Melenzane Parmigiana … 18
Lightly breaded eggplant topped with marinara and mozzarella served with linguine pomodoro

Ripiena

Beef Ravioli … 21
Beef ravioli tossed in our homemade pomodoro sauce

Spinach & Gorgonzola Ravioli … 24
Spinach & gorgonzola stuffed ravioli tossed in our gorgonzola cream sauce

Lobster Ravioli … 28
Homemade lobster ravioli tossed in our light lemon cream sauce

Shrimp Scampi Ravioli … 24
Tossed with sautéed shrimp in our light lemon cream sauce

Chicken Rosemary Ravioli … 24
Marinated chicken, rosemary, and provolone stuffed ravioli in our creamy rosemary white wine cream sauce

Pollo

Parmigiana … 18
Lightly breaded chicken breast topped with marinara and mozzarella served with linguine pomodoro

Pollo Toscano … 21
Grilled chicken with sautéed spinach, asparagus, broccoli, and carrots in a garlic EVOO sauce tossed with pasta

Pollo Alfredo … 21
Grilled chicken tossed with fettuccini and asparagus in our homemade alfredo sauce

Fiorentina … 24
Chicken stuffed with spinach, mushroom, and feta topped with sautéed artichoke and asparagus in our light rosemary cream sauce with a side of spinach & gorgonzola ravioli tossed in our rose' sauce

Not all ingredients are listed. Please alert staff of any food allergies. Standard 20% gratuity added for parties of six or more
If you have any questions, please ask for management.
Thank you for your understanding.

Carne

Bistecca
Black angus ribeye topped with grilled shrimp and a side of sautéed bell peppers and mushrooms in our light lemon cream sauce tossed with fettuccini
~ Market Price ~

Manzo Portabella … 42
Beef medallions served with sautéed shrimp, portabella mushrooms, and spinach in our light lemon cream sauce tossed with rigatoni

Frutti di Mare

All seafood is prepared fresh daily

Pesce del Giorno … Market Price
Ask about our fresh catch of the day

Gamberi Portabella … 28
Jumbo shrimp stuffed with crabmeat topped with sautéed shrimp, portabella mushroom, and spinach in our light lemon cream sauce tossed with fettuccini

Linguine di Mare … 28
Sautéed mussels, clams, shrimp, scallops, and fish in a light pomodoro sauce tossed with linguine
~ Substitute Risotto...$2 ~

Cioppino … 24
Sautéed mussels, clams, shrimp, scallops, and fish in our light pomodoro basil broth

Salmone Romana … 32
Pan-broiled salmon served with a side of sautéed shrimp, tomato, asparagus, and capers in our light cherry tomato basil sauce

Gamberi Alfredo … 24
Grilled shrimp tossed with fettuccini and asparagus in our homemade alfredo sauce

Surf & Turf of the Day … Market Price
Ask your server about our surf & turf special of the day

Pizza

All pizzas are 12"

Margherita … 18
Marinara, fresh mozzarella, tomatoes, basil

Tuscany … 20
Alfredo sauce, spinach, grilled chicken

Genovese … 20
Creamy pesto, tomato, kalamata olives, grilled chicken

Tutti … 20
Combination of all regular toppings

Piccante … 18
Spicy salami, fresh mozzarella, basil

Napoli … 18
Tomato, garlic, kalamata olive, arugula, feta

Create Your Own
Traditional Starting at...$12
~ Gluten Free Crust +$4 ~

Regular Toppings … 2
Canadian bacon, pepperoni, sausage, beef, mushroom, onion, bell pepper, olive, jalapeno, anchovy

Gourmet Toppings … 4
Tomato, garlic, arugula, feta, spinach, fresh mozzarella, basil, grilled chicken, spicy salami, artichoke

Bambini

Must be age twelve and under

Ravioli … 8
Cheese ravioli topped with marinara sauce

Pasta con Polpette … 8
Homemade meatballs over pasta

Pollo Alfredo … 8
Grilled chicken tossed with rigatoni alfredo

Sides

Sautéed Vegetables … 8

Rosemary Potatoes … 8

Sautéed Spinach … 6

Homemade Meatball … 3

Gorgonzola Potatoes … 8

Gnocchi … 8

Italian Sausage … 4
1 link

Not all ingredients are listed. Please alert staff of any food allergies. Standard 20% gratuity added for parties of six or more
If you have any questions, please ask for management.
Thank you for your understanding.