

APPETIZER

CALAMARI \$13.39

Hand breaded and served with spicy or mild marinara

BRUSCHETTA \$9.79

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

★ GARLIC KNOTS \$4.07

6 Knots of dough baked and tossed in garlic, olive oil & Italian spices

FRIED RAVIOLI \$9.79

Breaded and flash fried served with marinara

👉 MOZZARELLA STICKS \$9.79

Hand breaded in house
- Served with marinara -

COLD ANTIPASTO \$14.42

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

HOT ANTIPASTO \$17.51

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

♥ GARLIC BREAD \$4.64

Homemade bread
- (Add Mozzarella \$1) -

CAPRESE \$9.79

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

MAC N CHEESE \$7.5

Italian Style White Cheese
- (Asiago, Mozzarella & Parmesan) -

★ JUMBO WINGS

Breaded or Naked - Medium, Hot, BBQ, Teriyaki

\$10.81 / \$13.9 / \$15.97

- 6 / 9 / 12 pcs -

SOUP & SALAD

🌿 Homemade Dressings: Italian, Balsamic, Ranch, Roasted Shallot, Blue Cheese, Caesar, Oil & Vinegar 🌿

▬ Add Protein: Chicken \$3 / \$6 - Shrimp \$6 / \$9 ▬

HOUSE SALAD \$4.99 / \$8.99

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

SPINACH \$5.95 / \$9.95

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

CAESAR SALAD \$4.99 / \$8.99

Romaine, croutons, shredded Parmesan with homemade Caesar dressing

RUSTIC \$7.99 / \$12.99

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

ADRIATIC SALAD \$5.99 / \$9.99

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

DAILY SOUPS \$4 / \$7

- Pasta e Fagioli / Tomato Basil Bisque -

ITALIAN SPECIALTIES

👉 LASAGNA NAPOLITANA \$18.54

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

MANICOTTI \$17.51

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

★ EGGPLANT ROLLATINI \$18.54

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

FETTUCCINE ALFREDO \$16.48

Made from scratch Alfredo
- (Add Broccoli \$4, Chicken \$6, or Shrimp \$9) -

RAVIOLI MARINARA \$16.48

Cheese Ravioli with homemade marinara

★ BAKED PENNE \$16.48

Penne pasta, marinara, ricotta, mozzarella
- (Add Sausage \$5) -

♥ SPAGHETTI & MEATBALLS \$16.48

Homemade all beef meatballs & marinara

SPICY ARRABIATTI \$17.51

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

PENNE A LA ROSA \$16.48

Our homemade pink sauce & fresh garlic over penne pasta
- (Broccoli or Sausage \$4, Chicken \$6 or Shrimp \$9) -

★ EGGPLANT PARMIGIANA \$17.51

Breaded eggplant served with marinara, mozzarella and linguine

PESTO TORTELLINI \$18.54

Cheese tortellini in a homemade pesto cream sauce
- (Add Chicken \$6 or Shrimp \$9) -

🌿 PRIMAVERA \$17.51

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

👉 BOLOGNESE \$17.51

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

Add a Side Salad, Caesar or cup of soup to any entrée \$3.5

CHICKEN & VEAL

MARSALA \$18.54

Chicken or Veal with mushrooms and Marsala wine sauce served with linguine
- (Veal \$5) -

MARCO \$19.57

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

GABRIELLA \$18.54

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

★ CHICKEN PARMIGIANA \$18.54

Breaded chicken served with marinara, mozzarella and linguine
- (Veal \$5) -

THREE CHEESE CHICKEN \$20.60

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

PICCATA \$18.54

Chicken or Veal - Sautéed with garlic, capers, white wine and butter sauce served over linguine
- (Veal \$5) -

CHICKEN CARBONARA \$19.57

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



SEAFOOD

♥ LINGUINE WITH CLAM SAUCE \$20.60

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

SHRIMP SCAMPI \$22.66

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

SEAFOOD FRA DIABLO \$23.69

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

FRUTTI DI MARE \$22.66

Shrimp, clams, mussels, white wine pomodoro broth, basil, garlic, fettuccine

Gluten Free Pasta +\$3

Prices Subject to Change - 3% Cash Discount

BEST DINNER WINNER!