

INSALATE

Homemade dressings: creamy italian, balsamic vinaigrette, red wine vinaigrette, anchovy Caesar

Add Gorgonzola or feta to your salad for 1.

Shrimp Asiago

Garlic glazed shrimp on a bed of greens with Kalamata olives, artichokes, and asiago cheese.

LUNCH 14 / DINNER 18

Antipasto

Olives, anchovies, Italian meats and cheeses, made fresh on a bed of greens.

LUNCH 11 / DINNER 15

Seared Chicken

Seared chicken breast served on a bed of greens with tomato, carrot, cucumber, onion, sweet pepper, and provolone.

LUNCH 11 / DINNER 14

Bocconcini

Fresh mozzarella, Italian plum tomatoes and fresh basil tossed with balsamic vinaigrette served on a bed of greens.

LUNCH 11 / DINNER 14

ANTIPASTI

Baked Eggplant

Eggplant sliced, breaded and baked with prosciutto, capers, marinara, ricotta and mozzarella cheeses.

LUNCH 6 / DINNER 8

Bruschetta

Our freshly baked bread sliced and topped with garlic oil, prosciutto, and a blend of tomatoes, sweet onion, garlic and herbs.

Topped with mozzarella cheese and broiled to a golden brown.

7

Three Olive Bruschetta

Our homemade bread toasted and topped with a tapenade of Mediterranean olives and Gorgonzola cheese.

7

Garlic Bread

A loaf of our fresh bread split lengthwise, brushed with garlic oil and sprinkled with Romano cheese and herbs. Browned in the oven.

2

Garlic Bread with Cheese

Our delicious garlic bread covered with mozzarella and broiled.

3-5

LASAGNE

Served with salad & bread

Cheese Lasagna

Traditional cheese lasagna with ricotta, Gorgonzola, mozzarella and romano cheeses with marinara sauce.

LUNCH 10 / DINNER 17

Garden Vegetable Lasagna

Balsamic roasted vegetables with ricotta cheese and marinara sauce.

LUNCH 10 / DINNER 17

Greek Lasagna

Delicious Kalamata olives, spinach, feta with ricotta cheese and marinara sauce.

LUNCH 10 / DINNER 17

Chicken Alfredo Lasagna

Chicken and sautéed mushrooms with ricotta cheese and white sauce.

LUNCH 10 / DINNER 17

Seafood Lasagna

Roasted tilapia, shrimp and scallops with ricotta cheese and white sauce.

LUNCH 10 / DINNER 17

Beef Lasagna

Sautéed ground beef and braised top round of beef with ricotta cheese and marinara sauce.

LUNCH 10 / DINNER 17

PANINI

Served until 4:00 in the afternoon.

Made either on the panini press or open-face in the oven and served with pasta salad or salad greens

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|------------------|---|
| Vegetable | 7 |
| Italian | 7 |
| Chicken Parmesan | 8 |
| Shrimp Parmesan | 9 |

PASTA TO GO

Our fresh pasta can be purchased by the pound
5 per pound

Whole Wheat Pasta & Gluten Free Pasta Available
add one dollar

PASTA

Served with salad & bread

Add chicken 6. Add shrimp 9.
Add scallops 12. Add Balsamic roasted vegetables 6.
Meatball 2.5

Ravioli del Giorno

Spaghetti and Meatballs

Homemade spaghetti served with hand-rolled meatballs and marinara sauce.

LUNCH 10 / DINNER 15

Pasta Alfredo

Our fresh pasta served with the classic cream, butter, egg and cheese sauce. Made to order.

LUNCH 11 / DINNER 15

Pasta Fagioli

Cannellini beans and pasta with Romano cheese, pancetta, herbs and tomato served with sautéed Swiss chard.

LUNCH 9 / DINNER 12

Scungili fra Diavolo

Tender conch sautéed with garlic and oregano, simmered in a spicy marinara, served over pasta.

LUNCH 16 / DINNER 21

Scampi

Jumbo shrimp sautéed in lemon, butter, garlic and Pinot Grigio, served on our fresh pasta.

LUNCH 16 / DINNER 21

PASTICCERIA

| | |
|----------------------|-----------|
| Biscotti and cookies | .50 - .75 |
| Lemon Cake | 4.5 |
| Cannoli | 4.5 |
| Chocolate Lasagna | 6 |
| Cheesecake | 5.5 |
| Panna Cotta | 6 |

BEVANDE

| | |
|---------------------|-----|
| Coffee/Hot tea | 2 |
| Hot cocoa | 2 |
| Home Brewed ice tea | 2.5 |
| Bottle soda | 2.5 |
| Bottle juices | 2.5 |
| Espresso | 2.5 |
| Mocha | 3 |
| Cappuccino | 3 |
| Pellegrino | 3 |
| Italian soda | 3-5 |