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## Antipasti

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Antipasti serves 2-4

☉ **Antipasto Italiano ... 26**

Prosciutto di Parma, salami, mozzarella, and provolone with marinated vegetables

☉ **Caprese ... 12**

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

**Bruschette ... 10**

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

♥ **Granchio al Limone ... 18**

Crab cakes topped with asparagus and peppers in our light lemon cream sauce

♥ **Polpette di Agnello ... 18**

Lamb meatballs stuffed with smoked provolone topped with our white wine cream sauce  
*~ Make it a dinner...\$24 ~*

♥ **Calamari Fritti ... 14**

Lightly breaded calamari served with marinara

♥ **Melanzane Ana Maria ... 16**

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

☉ **Mussels al Pepe ... 16**

Sautéed mussels tossed in a garlic wine pepper sauce

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## Insalate

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*~ Add grilled chicken...4 Grilled shrimp...8 Grilled salmon...10 ~*

**Side Salad**

Italiana...\$4 Romana...\$6

**Soup of the Day ... Market Price**

Ask about our soup of the day!

**Insalata Romana ... 10**

Romaine and arugula with kalamata olives, croutons, pepperoncini, and feta topped with our homemade Italian vinaigrette

**Insalata Italiana ... 8**

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

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## Pasta

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*~ Gluten Free pasta available...\$2 ~*

**Spaghetti con Polpette ... 14**

Homemade meatballs served over spaghetti pomodoro

**Spaghetti Bolognese ... 14**

Homemade meat sauce served over spaghetti pomodoro

**Rigatoni con Salsiccia ... 16**

Sautéed Italian sausage, bell pepper, and onion in our light pomodoro sauce

♥ **Lasagna della Nona ... 14**

Layers of traditional lasagne, beef, and four cheeses topped with marinara

**Melanzane Parmigiana ... 14**

Lightly breaded eggplant topped with marinara and mozzarella served with linguine pomodoro

**Lasagna Emiliana ... 16**

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

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## Ripiena

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♥ **Chicken Rosemary Ravioli ... 24**

Marinated chicken, rosemary, and provolone stuffed ravioli in our creamy rosemary white wine cream sauce

**Spinach & Gorgonzola Ravioli ... 18**

Spinach & gorgonzola stuffed ravioli tossed in our gorgonzola cream sauce

♥ **Lobster Ravioli ... 26**

Homemade lobster ravioli tossed in our light lemon cream sauce

**Shrimp Scampi Ravioli ... 21**

Tossed with sautéed shrimp in our light lemon cream sauce

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## Pollo

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♥ **Pollo Toscano ... 16**

Grilled chicken with sautéed spinach, asparagus, broccoli, and carrots in an EVOO basil sauce tossed with pasta

**Parmigiana ... 16**

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

**Pollo Alfredo ... 16**

Grilled chicken tossed with fettuccini and asparagus in our homemade alfredo sauce

♥ **Fiorentina ... 18**

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

☉Gluten free item ♥ House favorite

*Not all ingredients are listed. Please alert staff of any food allergies*

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## Carne

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### ♥ Manzo Portabella ... 26

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

### Osso Buco ... 42

Veal Osso Buco served with garlic rosemary potatoes and sautéed vegetables

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## Frutti di Mare

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🌀 *All seafood is prepared fresh daily* 🌀

### Pesce del Giorno ... Market Price

Ask about our fresh catch of the day

### ♥ Gamberi Portabella ... 24

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

### ♥ Salmone Romana ... 26

Pan-broiled salmon served with a side of sautéed shrimp, tomato, asparagus, and capers in an EVOO garlic sauce tossed with linguine

### Linguine di Mare ... 24

Sautéed mussels, clams, shrimp, scallops, and fish in a light pomodoro sauce tossed with linguine

~ Substitute Risotto...\$2 ~

### Gamberi Alfredo ... 21

Grilled shrimp tossed with fettuccini and asparagus in our homemade alfredo sauce

### ♥ © Cioppino ... 21

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

### <sup>New</sup> Parmigiano Crusted Flounder ... 26

Parmigiano crusted flounder paired with grilled shrimp in our light lemon cream sauce tossed with linguine

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## Pizza

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🌀 *All pizzas are 12"* 🌀

### Margherita ... 14

Marinara, fresh mozzarella, basil

### ♥ Tuscany ... 16

Alfredo sauce, spinach, grilled chicken

### Genovese ... 16

Creamy pesto, tomato, black olives, grilled chicken

### Tutti ... 18

Combination of all regular toppings

### Piccante ... 16

Spicy salami, fresh mozzarella, basil

### ♥ Napoli ... 16

Tomato, garlic, kalamata olive, arugula, feta

### Create Your Own

Traditional Starting at...\$10

~ Gluten Free Crust +\$4 ~

### Regular Toppings ... 1

Canadian bacon, pepperoni, sausage, beef, mushroom, onion, bell pepper, olive, jalapeno, anchovy



### Gourmet Toppings ... 2

Tomato, garlic, arugula, feta, spinach, fresh mozzarella, basil, grilled chicken, spicy salami, artichoke

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## Bambini

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🌀 *Must be age twelve and under* 🌀

### Ravioli ... 6

Cheese ravioli topped with marinara sauce

### Spaghetti con Polpette ... 6

Homemade meatball over spaghetti

### Pollo Alfredo ... 6

Grilled chicken tossed with rigatoni alfredo

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## Sides

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Sautéed Vegetables ... 6

Gorgonzola Potatoes ... 8

Rosemary Potatoes ... 6

Gnocchi ... 6

Sautéed Spinach ... 6

Italian Sausage ... 4

Homemade Meatball ... 2

©Gluten free item ♥ House favorite

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