

Antipasti

• Starters •

TENDERLOIN BEEF TIPS \$15.99

Beef Tenderloin tips tossed in a savory brandy peppercorn cream sauce. Served with garlic bread.

SPICY GARLIC SHRIMP \$13.99

Fresh shrimp sautéed in spicy garlic olive oil. Served with garlic bread.

FRESH STEAMED MUSSELS \$13.99

Mussels sautéed in our signature lemon butter white wine sauce. Served with garlic bread.

FRIED CALAMARI \$12.99

Homemade breaded calamari served with marinara and creamy jalapeño sauce.

FRIED AGNOLOTTI \$14.99

Golden, crispy fried pasta pockets filled with tender short ribs, offering a satisfying crunch with each bite.
Drizzled with a creamy jalapeno sauce.

SPINACH AND ARTICHOKE DIP \$12.99

Homemade and served with toasted garlic bread.

STUFFED MUSHROOMS \$12.99

Mushrooms stuffed with spinach, garlic, onion and cheese in a creamy tomato sauce
garnished with fresh basil.

Soups

• Cup - \$5.00 Bowl - \$8.00 •

MINISTRONE SOUP

Homemade Italian vegetable soup.

CHICKEN SOUP

Fresh homemade chicken noodle soup.

Salads

MIXED GREEN SALAD \$6

Chopped greens with tomatoes, red onion
and rustic croutons.

CLASSIC CAESAR SALAD \$9 Add Chicken \$3.50

Chopped Romaine and Parmesan with
creamy Caesar dressing and rustic croutons.

CAPRESE SALAD \$12.99

Fresh mozzarella with sliced vine ripe tomatoes.
Topped with fresh basil and garlic infused extra virgin
olive oil.

Beverages

Coke, Diet Coke, Sprite, Dr Pepper, Diet Dr Pepper, Lemonade, Barq's Root Beer, Fanta, Shirley Temple
Iced Tea, Coffee, Hot Tea
Apple Juice, Orange Juice, Milk, Chocolate Milk

20% gratuity will be added to parties of 10 or more.

❖ *Entree Salads* ❖

CHICKEN ARTICHOKE SALAD \$14.99

Sautéed greens, artichokes, black olives and tomatoes, topped with grilled chicken and pepperoni drizzled with a roasted garlic balsamic vinaigrette.

SPICY SMOKED SALMON SALAD \$15.99

Fresh mixed greens with diced tomatoes, onions, corn, black olives and green peas tossed in a spicy balsamic cream dressing and topped with feta cheese, roasted almonds and spicy smoked salmon.

CHICKEN SALAD \$13.99

Grilled chicken breast with tomatoes, fresh greens, cheese, kalamata olives, red onions and basil.

MEDITERRANEAN SALAD \$15.99

Finely chopped greens with diced tomato, roasted bell pepper, onions, garlic, sun dried tomatoes, kalamata olives, feta cheese and crispy diced shrimp tossed in a lemon virgin olive oil vinaigrette.

Dressing Choices include:

House Creamy Italian, Italian Vinaigrette, Roasted Garlic Balsamic Vinaigrette, Blue Cheese or Vinegar and Oil

❖ *Wood Oven Pizzas* ❖

• *Our dough is made in house. Gluten-free available upon request.* •

BOLOGNESE \$17.99

Tomato sauce, mozzarella, homemade meat sauce and Italian sausage.

CAPRI \$18.99

Tomato sauce, mozzarella, artichokes, fresh peppers, homemade meat sauce and pepperoni.

DIABOLO \$17.99

Tomato sauce, mozzarella, fresh garlic, onions, pepperoni and pepperoncini.

DON CAMILLO \$23.99

Our special wood burning oven pizza for meat lovers with tomato sauce, mozzarella, salami, Italian sausage, sliced meatballs, pepperoni, smoked ham and bolognese sauce.

SALERNO \$15.99

Tomato sauce, mozzarella and pepperoni.

HAWAII \$17.99

Tomato sauce, mozzarella, smoked ham and pineapple.

ROMA \$15.99

Tomato sauce, mozzarella and diced fresh tomatoes garnished with fresh basil.

PIZZA CON SALMONE PICCANTE \$22.99

Tomato sauce, mozzarella, spicy smoked salmon, diced tomatoes, onions, green olives and capers topped with basil and garnished with a lemon wedge.

❖ *Pasta Dishes* ❖

❖ *Whole wheat and gluten-free pasta available upon request \$5* ❖

CARNE RAVIOLI \$18.99

Meat stuffed fresh pasta raviolis tossed in creamy bolognese, topped with mozzarella and baked in our wood burning oven.

PASTA AMORE MIO \$25

Spaghetti and farfalle pasta with sautéed shrimp, diced chicken, broccoli, mushrooms, sun dried tomatoes, capers, tomatoes, fresh garlic and cayenne pepper, tossed in a dry pesto sauce.

SMOKED SALMON FETTUCCINE \$21.99

Smoked salmon and fettuccine sautéed with tomatoes, onions and capers in a spicy cream sauce.

GORGONZOLA CHEESE PASTA \$18.99 Add crispy pancetta \$3.50 Add sautéed mushrooms \$2

Beef stuffed tortellini with Gorgonzola cheese sauce.

SPAGHETTI CARBONARA \$18.99 Add shrimp \$5.00 Add chicken \$3.50

Spaghetti with sautéed smoked ham and pancetta in a garlic Parmesan cream sauce.

PENNE SORRENTINO \$20.99

Penne pasta sautéed with sliced meatballs in a light, spicy tomato mascarpone sauce, topped with four cheeses and baked in our wood burning oven.

CHICKEN FETTUCCINE ALFREDO \$19.99

Chicken tenderloin and Fettuccine tossed in our signature Alfredo sauce.

ARTICHOKE ANGEL HAIR PASTA \$18.99 Add shrimp \$5.00 Add chicken \$3.50

Tomatoes, black olives, artichokes, capers, garlic and Parmesan cheese tossed with angel hair pasta in garlic oil.

CREATE YOUR OWN PASTA AND SAUCE \$16.99

Add meatballs \$1.50 each Add chicken \$3.50 Add shrimp \$5.00

Choose from spaghetti, angel hair, penne or fettuccine with meat sauce, marinara, tomato or Alfredo sauce.

STEAK PASTA \$27.99

Sliced tenderloin steak and farfella pasta tossed with green peas, red bell peppers and mushrooms in a brandy peppercorn cream sauce.

❖ *Carne e Frutti Di Mare* ❖

❖ *Meats and Seafood* ❖

BRAISED SHORT RIBS \$29

Braised boneless short ribs, sautéed green peas, mushrooms and red bell peppers served in a savory demi-glace cream sauce with farfalle pasta.

BISTECCA \$48

8oz. certified center cut Angus beef tenderloin with a brandy peppercorn cream sauce, sautéed fresh vegetables and sliced roasted potatoes.

GRILLED SALMON \$25

Grilled salmon filet with sautéed fresh vegetables and roasted sliced potatoes.
Served with our signature lemon butter white wine sauce.

FRESH WILD RED SNAPPER \$38

Oven baked red snapper filet with shrimp, served in our signature lemon butter white wine sauce with capers, tomatoes, spinach, and orzo pasta.

House Specialties

• Add a small dinner or Caesar salad to any dish for \$3.99 •

WOOD OVEN LASAGNA \$17.99

Layers of fresh pasta, homemade meat sauce, bechamel and mozzarella cheese baked in our wood burning oven.

CHICKEN OR VEAL MARSALA \$21/\$27

Sautéed with fresh mushrooms in a marsala sauce.
Served with pasta.

EGGPLANT PARMIGIANA \$18.99

Breaded eggplant with marinara sauce and melted mozzarella cheese.
Served with spaghetti.

BAKED FARFALLE CARCIOFINI \$21.99

Diced chicken tenderloin sautéed with artichokes, tossed in a light spicy pesto sauce with farfelle.
Topped with tomatoes and fresh mozzarella and baked in our wood burning oven.

CHICKEN OR VEAL PICCATA \$21/\$27

Served in our signature lemon butter white wine sauce with green olives and caper berries.
Served with pasta.

CHICKEN SPINACH \$21.99

Grilled chicken topped with fresh mushrooms, spinach, garlic and onions,
resting on white wine cream sauce and topped with melted mozzarella.
Served with pasta.

CHICKEN OR VEAL PARMIGIANA \$19/\$27

Breaded chicken or veal with tomato sauce and mozzarella cheese
baked in our wood burning oven.
Served with pasta.

PORTABELLA CHICKEN MASCARPONE \$21.99

Grilled chicken breast topped with Mozzarella cheese, resting on a spicy white wine cream sauce.
Served with stuffed grilled portabella and angel hair pasta.

CHICKEN SALVATORE \$21.99

Crispy Italian pancetta bacon, smoked ham, chicken medallions,
garlic, red onions, fresh tomatoes and baby spinach tossed with farfella in a white wine cream sauce.

CHICKEN OR VEAL SALTIMBOCCA \$22/\$27

Aged Italian prosciutto ham and spinach, tossed in a marsala cream sauce
and topped with melted mozzarella cheese. Served with pasta.

Sides

Sautéed Vegetables \$4

Italian Sausage \$4

Alfredo Sauce \$4

Italian Meatballs \$1.50 each