

Antipasti

• Starters •

TENDERLOIN BEEF TIPS \$14.99

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

SPICY GARLIC SHRIMP \$11.99

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

FRESH STEAMED MUSSELS \$12.99

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

FRIED CALAMARI \$10.99

Homemade breaded calamari served with marinara and creamy jalapeño sauce.

FRIED RAVIOLI \$9.99

Ravioli stuffed with Italian sausage, fried and served with marinara and creamy jalapeño sauce.

SPINACH AND ARTICHOKE DIP \$9.99

Homemade and served with toasted garlic bread.

STUFFED MUSHROOMS \$10.99

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

• Soups •

• Cup - \$4.00 Bowl - \$6.00 •

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 \$7 Add Chicken \$3.50

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

CAPRESE SALAD \$9.99

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 \$11.99

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

SPICY SMOKED SALMON SALAD \$13.99

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 \$11.99

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

MEDITERRANEAN SALAD \$12.99

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 \$15.99

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

CAPRI \$16.99

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

DIABOLO \$14.99

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

DON CAMILLO \$21.99

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 \$14.99

Tomato sauce, mozzarella and pepperoni.

HAWAII \$15.99

Tomato sauce, mozzarella, smoked ham and pineapple.

ROMA \$13.99

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

PIZZA CON SALMONE PICCANTE \$20.99

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 \$4* •

CARNE RAVIOLI \$15.99

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

PASTA AMORE MIO \$21

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.

PASTA PRIMAVERA \$17.99 Add shrimp \$5.00 Add chicken \$3.50

Farfalle pasta tossed with mushrooms, zucchini, red bell peppers, eggplant, spinach, sun dried tomatoes and sautéed garlic.

SMOKED SALMON FETTUCCINE \$18.99

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

GORGONZOLA CHEESE PASTA \$16.99 Add crispy pancetta \$2 Add sautéed mushrooms \$1.50

Beef stuffed tortellini with Gorgonzola cheese sauce.

SPAGHETTI CARBONARA \$15.99

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

PENNE SORRENTINO \$16.99

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 \$16.99

Chicken tenderloin and Fettuccine tossed in our signature Alfredo sauce.

ARTICHOKE ANGEL HAIR PASTA \$14.99 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 \$13.99

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 \$25.99

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 \$28

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

BISTECCA \$45

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

GRILLED SALMON \$22

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

CHILEAN SEA BASS \$45

Pan-seared Chilean sea bass with shrimp served in our signature lemon butter white wine sauce with capers, tomatoes and orzo pasta.

House Specialties

• Add a small dinner or Caesar salad to any dish for \$2.99 •

WOOD OVEN LASAGNA \$15.99

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

CHICKEN OR VEAL MARSALA \$18/\$24

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

EGGPLANT PARMIGIANA \$15.99

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

BAKED FARFALLE CARCIOFINI \$19.99

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 \$17/\$24

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

CHICKEN SPINACH \$18.99

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 \$17/\$24

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

PORTABELLA CHICKEN MASCARPONE \$18.99

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 \$18.99

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 \$19/\$24

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