

SMALL PLATES

The items below that are underlined are NOT gluten free, but could be made gluten free.

MOZZARELLA CAPRESE | 13.95

slices of milky mozzarella with ripe tomatoes,
fresh basil and drizzles of olive oil & balsamic glaze

PAN-FRIED MOZZARELLA | 12.95

homemade marinara sauce with fresh basil

AHI TUNA CRUDO | 14.95

cucumbers, capers, fresh herbs, lemon & truffle oil

MUSSELS | 14.95

steamed and simmered in creamy tomato sauce accented
with fresh basil and spinach, served with grilled bread

SHRIMP CAKES | 14.95

sautéed mushrooms, basil aioli & tomato coulis

SHRIMP PARMESAN | 14.95

lightly breaded shrimp, baked with marinara sauce,
mozzarella & parmesan

GRILLED OCTOPUS | 15.95

arugula, kalamata olives & red roasted peppers

FRIED CALAMARI | 14.95

crisply fried calamari with hot peppers,
marinara & lemon-horseradish mayo

EGGPLANT PARMESAN | 12.95

lightly breaded eggplant, baked with marinara sauce,
mozzarella & parmesan

MEATBALLS | 13.95

two signature beef and turkey meatballs, braised in a tomato
basil sauce, served with ricotta & grilled bread

BURRATA | 16.95

creamy burrata cheese, prosciutto, arugula, homemade croutons
and drizzles of lemon & olive oil

SOUPS & SALADS

CHICKEN VEGETABLE SOUP | cup 3.95 | bowl 5.95

MANHATTAN SEAFOOD CHOWDER | cup 3.95 | bowl 5.95

CRUST SALAD | 10.95

spring mix greens, candied walnuts & roasted beets,
with honey-mustard dressing

MEDITERRANEAN SALAD | 10.95

romaine lettuce leaves with feta cheese, tomatoes, cucumber,
red onion, kalamata olives & feta vinaigrette

ARUGULA SALAD | 11.95

arugula leaves tossed with extra virgin olive oil and lemon juice,
topped with thin shavings of parmesan cheese & croutons

SPINACH SALAD | 10.95

crunchy bacon, fresh mushrooms, tomato,
hard-boiled egg & balsamic-blue cheese dressing

CAESAR SALAD | 9.95

crisp romaine leaves bathed in creamy, lemon-accented Caesar
dressing, with parmesan cheese & homemade croutons

KALE SALAD | 11.95

dried cranberries, sea salt-roasted walnuts, carrots & asiago
cheese with pomegranate vinaigrette

(Additions) Grilled or Blackened: Chicken 5.95 | Salmon 6.95

Mahi Mahi 7.95 | Shrimp 7.95 | Ahi Tuna 8.95

PIZZA

BUILD YOUR CUSTOM PIZZA

S 10" | L 14"

CHEESE & TOMATO SAUCE PIZZA

10.95 | 14.95

THREE-CHEESE WHITE PIZZA

11.95 | 15.95

Meat Toppings | S 1.75 | L 2.95

Pepperoni, Italian Sausage, Applewood-Smoked Bacon,
Prosciutto, Ham, Grilled Chicken, Meatball

Seafood Toppings | S 2.75 | L 3.95

Grilled Octopus, Fried Calamari, Grilled Mahi Mahi,
Grilled Shrimp, Anchovies, Grilled Salmon

Cheese Toppings | S 1.75 | L 2.95

Goat, Ricotta, Feta, Fresh Mozzarella,
Shaved Parmesan, Gorgonzola

Fruit & Vegetable Toppings | S 0.95 | L 1.95

Figs, Pineapple, Caramelized Onion, Red Onion, Fresh Tomato,
Spinach, Kalamata Olives, Capers, Roasted Red Peppers, Broccoli,
White Mushrooms, Arugula, Roasted Garlic, Sun-Dried Tomatoes
Jalapeños, Portobello Mushroom, Eggplant, Arugula

SPECIALTY PIES

S 10" | L 14"

(Our specialty pies have been carefully crafted and
cannot be modified.)

MARGHERITA PIZZA | 12.95 | 18.95

fresh mozzarella, tomatoes, extra-virgin olive oil & fresh basil

SPINACH WHITE PIZZA | 13.95 | 19.95

ricotta cheese, spinach, fresh tomato & roasted garlic

TRUFFLED PIZZA | 15.95 | 21.95

tomato, arugula, shaved parmesan,
lemon juice & white truffle oil

GRILLED EGGPLANT PIZZA | 13.95 | 19.95

with goat cheese, onion, red roasted peppers & fresh basil

CRUST PIZZA | 15.95 | 21.95

figs, prosciutto & blue cheese

MEAT LAYERED PIZZA | 15.95 | 21.95

pepperoni, ham, bacon, meatball & Italian sausage

MEDITERRANEAN PIZZA | 13.95 | 19.95

eggplant, sun-dried tomatoes, kalamata olives,
red onion, roasted garlic & feta cheese

HAWAIIAN PIZZA | 13.95 | 19.95

ham & pineapple

VEGGIE PIZZA | 13.95 | 19.95

broccoli, spinach, red peppers, mushrooms,
eggplant, tomato & onion

BBQ CHICKEN PIZZA | 14.95 | 20.95

chicken breast with red onion & tangy BBQ sauce

GRILLED OCTOPUS PIZZA | 16.95 | 22.95

with prosciutto, kalamata olives & red roasted peppers

FUNGHI PIZZA | 14.95 | 20.95

roasted portobello and white mushrooms,
with goat cheese & white truffle oil

MEATBALL PIZZA | 15.95 | 21.95

signature beef and turkey meatballs, ricotta & fresh basil

PASTAS AND RISOTTOS

KALE RAVIOLI | 18.95

in a asiago-cream sauce

LOBSTER RAVIOLI | 22.95

with green peas and tomato cream sauce

PRIMAVERA WITH ANGEL HAIR 17.95 | RISOTTO 18.95

fresh vegetables sautéed in a light tomato sauce

LINGUINI CARBONARA | 18.95

applewood smoked bacon & mushrooms in a creamy sauce

LINGUINI WITH MEATBALLS | 20.95

our signature beef & turkey meatballs, in tomato basil sauce

PENNE WITH FRESH MOZZARELLA | 17.95

marinara sauce & fresh basil

PENNE BOLOGNESE | 19.95

hearty meat sauce & shaved parmesan

FETTUCCINE ALFREDO | 17.95

in a rich, creamy parmesan sauce

SEAFOOD LINGUINE | 23.95

*shrimp, mussels, calamari, fish & chopped clams
in a (regular, medium or very hot) cream or marinara sauce*

ASIAGO CHICKEN LINGUINI | 19.95

with broccoli in light tomato cream sauce

CHICKEN AND SHRIMP FETTUCCINE | 20.95

*sautéed chicken and shrimp in a
roasted garlic-tomato-cream sauce*

SHRIMP SCAMPI WITH ANGEL HAIR | 21.95

*plump shrimp sautéed with garlic
in lemon-accented white wine sauce*

BEEF AND MUSHROOM RISOTTO | 19.95

arborio rice with ground beef, mushrooms & demi-glace

RISOTTO WITH CHICKEN 19.95 | SHRIMP 21.95

with arborio rice, zucchini, red peppers & fresh basil

SEAFOOD RISOTTO | 23.95

*arborio rice with shrimp, mussels, calamari, chopped clams,
fish & marinara, with a touch of cream*

GNOCCHI | 19.95

with Italian sausage, spinach and blue cheese cream sauce

LASAGNA | 20.95

*lasagna noodles baked with alternating layers of bolognese
sauce, bechamel, and parmesan cheese*

(Additions) Grilled or Blackened: Chicken 5.95 | Salmon 6.95

Mahi Mahi 7.95 | Shrimp 7.95 | Ahi Tuna 8.95

SIDES

(family style)

GARLIC ROLLS | three **2.95** | six **4.95**

FRENCH FRIES | **5.95**

THREE CHEESE RISOTTO | **8.95**

ROASTED SWEET POTATOES | **6.95**

ANGEL HAIR, *with olive oil & garlic* | **6.95**

PENNE *with marinara* | **6.95**

PENNE ALFREDO | **8.95**

GRILLED ZUCCHINI | **5.95**

STEAMED BROCCOLI | **6.95**

SAUTÉED SPINACH *with garlic* | **6.95**

SAUTÉED FRESH MIXED VEGETABLES | **7.95**

GREEN PEAS WITH APPLEWOOD SMOKED BACON | **9.95**

GNOCCHI in a pink sauce | **9.95**

SIGNATURE ENTREES

EGGPLANT PARMESAN | 18.95

*lightly breaded eggplant, baked with marinara sauce,
mozzarella & parmesan, served over angel hair*

CHICKEN PARMESAN | 20.95

*lightly breaded chicken breast, baked with marinara sauce,
mozzarella & parmesan, served over linguine*

MEATBALL PARMESAN | 20.95

*our signature beef & turkey meatballs, baked with marinara sauce,
mozzarella & parmesan, served over fettuccine*

SHRIMP PARMESAN | 21.95

*lightly breaded shrimp, baked with marinara sauce,
mozzarella & parmesan, served over penne*

CHICKEN MARSALA | 19.95

*chicken breast sautéed with portobello mushroom & marsala
wine, served with mushroom risotto*

CHICKEN PICCATA | 19.95

*egg-battered chicken breast sautéed in a luscious
white wine-lemon-caper sauce, served with basil risotto*

CHICKEN MILANESE | 19.95

lightly breaded chicken cutlets, served over fettuccine alfredo

TUSCAN-STYLE GRILLED TUNA | 21.95

*grilled with garlic, fresh herbs & truffle oil
served over sautéed fresh mixed vegetables*

MAHI MAHI, 'FRANCESE STYLE' | 21.95

*with lemon & capers in white wine-butter sauce,
served with angel hair*

GRILLED SALMON | 21.95

*"Mediterranean style" with diced tomatoes, kalamata olives
& fresh herbs, with spinach-laced risotto*

WALNUT CRUSTED TROUT | 21.95

*roasted sweet potatoes, applewood smoked bacon,
spinach & tangy apple cider sauce*

12 OZ. NY STRIP | 23.95

*a succulent cut with roasted
peppercorn-demi glaze & french fries*

LAMB CHOPS | 24.95

juicy chops with fig demi-glace & mint risotto

Ask your server for menu items that can be prepared gluten-free.

A 18% gratuity may be added to parties of five or more. Gift Cards available.

*Food items are cooked to order or served raw. Consuming raw or undercooked meat,
seafood or eggs may increase your risk for food borne illnesses.*

*Please refrain from requesting substitutions unless for specific
food allergens or dietary restrictions.*

(Pastas, Risottos and Signature Entrees sharing charge \$3.00).

PROPRIETORS - KLIME & ANITA KOVACESKI