

SMALL PLATES

***MOZZARELLA CAPRESE | 15.95**

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

PAN-FRIED MOZZARELLA | 15.95

homemade marinara sauce with fresh basil

***MUSSELS | 16.95**

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

SHRIMP CAKES | 15.95

sautéed mushrooms, lemon-horseradish mayo & tomato coulis

SHRIMP PARMESAN | 16.95

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

***GRILLED OCTOPUS | 18.95**

arugula, kalamata olives & red roasted peppers

***SHRIMP COCKTAIL | 16.95**

8 large shrimp, served over fresh mixed greens, with traditional sauce and lemon

PROSCIUTTO | 15.95

prosciutto, arugula, croutons, blueberries, olive oil & balsamic glaze

FRIED: BROCCOLI | 14.95

CALAMARI 16.95 | SHRIMP 17.95

crispy fried broccoli, calamari or shrimp, hot peppers, marinara & lemon-horseradish mayo

BREADED EGGPLANT (OR)

***GRILLED ZUCCHINI PARM | 15.95**

lightly breaded eggplant (or) grilled zucchini, baked with marinara sauce, mozzarella & parmesan

MEATBALLS | 16.95

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

***BURRATA & PROSCIUTTO | 18.95**

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

***ROASTED BEETS**

WITH GOAT CHEESE | 14.95

roasted red beets, crumbled goat cheese, candied walnuts, croutons, passion fruit glaze and EVOO

SOUPS & SALADS

***MINISTRONE SOUP CUP 5.95 | BOWL 8.95**

***SPINACH & ROMAINE SALAD | 13.95**

baby spinach and crispy romaine lettuce with blue cheese dressing & homemade croutons

***CRUST SALAD | 14.95**

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

***MEDITERRANEAN SALAD | 13.95**

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

***ARUGULA SALAD | 14.95**

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

***CAESAR SALAD | 13.95**

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

***KALE SALAD | 14.95**

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

(Additions) Grilled or Blackened:

***Chicken 8.95 | *Salmon 9.95 | *Shrimp 9.95 | *Mahi Mahi 9.95**

SPECIALTY PIZZAS

12" Personal Pizza (sorry, no half & half)

(Upcharge Gluten Free Pizza Crust \$3)

Our specialty pizzas have been carefully crafted and cannot be modified.

RED

***CHEESE & TOMATO SAUCE PIZZA | 16.95**

mozzarella cheese & tomato sauce

***MARGHERITA PIZZA | 19.95**

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

***SURF & TURF PIZZA | 24.95**

shrimp, prosciutto, pepperoni & shaved parmesan

***MEAT LAYERED PIZZA | 23.95**

pepperoni, ham, bacon, meatballs & Italian sausage

***HAWAIIAN PIZZA | 20.95**

ham & pineapple

***VEGGIE PIZZA | 19.95**

spinach, eggplant, mushrooms, roasted red peppers, broccoli & red onions

***SUPREME PIZZA | 22.95**

pepperoni, sausage, caramelized onions, green peppers & mushrooms

***FUNGHI PIZZA | 20.95**

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

***CLASSIC PEPPERONI PIZZA | 19.95**

tomato sauce, mozzarella, pepperoni & oregano

MEATBALL PIZZA | 21.95

signature beef and turkey meatballs, ricotta & fresh basil

***PROSCIUTTO & ARUGULA PIZZA | 22.95**

prosciutto, arugula & asiago cheese

BBQ CHICKEN PIZZA | 21.95

crispy fried chicken breast with red onion & tangy BBQ sauce

***TUSCAN CHICKEN PIZZA | 21.95**

grilled chicken, roasted red peppers, mushrooms & goat cheese

WHITE

***THREE-CHEESE PIZZA | 17.95**

ricotta, mozzarella & parmesan

***BROCCOLI PIZZA | 19.95**

broccoli, roasted garlic & ricotta cheese

***TRUFFLED PIZZA | 20.95**

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

***SPINACH PIZZA | 19.95**

ricotta cheese, spinach, fresh tomato & roasted garlic

***CRUST PIZZA | 22.95**

figs, prosciutto & blue cheese

***TRUFFLE-HONEY PIZZA | 21.95**

blue cheese, candied walnuts, arugula, honey, white truffle oil

***BREAKFAST PIZZA | 20.95**

bacon, egg & cheese

PASTAS AND RISOTTOS

(Upcharge Gluten-Free Penne \$3)

LOBSTER RAVIOLI | 24.95

with green peas and tomato cream sauce

*PRIMAVERA WITH ANGEL HAIR 19.95 | *RISOTTO 19.95

fresh vegetables sautéed in a EVOO & garlic, cream, marinara or pink sauce

*CARBONARA: LINGUINE 21.95 | GNOCCHI 23.95

applewood smoked bacon & mushrooms in a creamy sauce

LINGUINE WITH MEATBALLS | 23.95

our signature beef & turkey meatballs, in tomato basil sauce

*PENNE WITH FRESH MOZZARELLA | 20.95

in a EVOO & garlic, cream, marinara or pink sauce

*PENNE BOLOGNESE | 22.95

hearty meat sauce & shaved parmesan

*FETTUCCINE ALFREDO | 20.95

in a rich, creamy parmesan sauce

*SEAFOOD LINGUINE | 26.95

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

*ASIAGO CHICKEN LINGUINE | 22.95

with broccoli in light tomato cream sauce

*FETTUCCINE WITH CHICKEN 22.95 | *CHICKEN & SHRIMP 23.95 | *SHRIMP 24.95

in a EVOO & garlic, cream, marinara or pink sauce

*SHRIMP FRANCESE WITH ANGEL HAIR | 24.95

plump shrimp sautéed in lemon-accented white wine-butter sauce

*BEEF & MUSHROOM RISOTTO | 22.95

arborio rice with ground beef, mushrooms & demi-glace

*RISOTTO WITH CHICKEN 22.95 | *SHRIMP 24.95

with arborio rice, zucchini and roasted red peppers

*SEAFOOD RISOTTO | 26.95

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

*TRUFFLE MUSHROOM RISOTTO | 21.95

arborio rice enriched with portobello and champignon mushrooms, truffle oil,
parmesan cheese and a touch of cream

LASAGNA | 22.95

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

*BAKED PENNE WITH BEEF & SAUSAGE RAGU | 22.95

penne pasta with slow cooked ragu, oven-baked with mozzarella

SIDES

(Upcharge Gluten-Free Penne \$1.50)

GARLIC ROLLS, olive oil & parmesan
three 5.95 | six 7.95

***THREE CHEESE RISOTTO** | 8.95

***PENNE** with marinara | 7.95

***PENNE ALFREDO** | 8.95

***GRILLED ZUCCHINI** | 7.95

***STEAMED BROCCOLI** | 7.95

***SAUTÉED SPINACH** with garlic | 7.95

ANGEL HAIR with olive oil & garlic | 7.95

***SAUTÉED FRESH MIXED VEGETABLES** | 8.95

KIDS

(12 years and under)

*PENNE or LINGUINE | 7.95

with butter, EVOO & garlic, cream, pink or red sauce

Add: Meatballs | one 2.95 | two 4.95

Crispy Chicken Strips 4.95 | Grilled Chicken 4.95

8" CHEESE & TOMATO SAUCE PIZZA | 10.95

Add: Pepperoni 2.25 | Meatball 2.50

Grilled Chicken | 2.95

GNOCCHI | 9.95

in a cream, marinara or pink sauce

SIGNATURE ENTREES

BREADED EGGPLANT (OR) *GRILLED ZUCCHINI PARM | 20.95

lightly breaded eggplant (or) grilled zucchini, baked with marinara sauce, mozzarella & parmesan, served over angel hair

CHICKEN PARMESAN | 23.95

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

MEATBALL PARMESAN | 23.95

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

SHRIMP PARMESAN | 24.95

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

***CHICKEN MARSALA | 22.95**

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

***CHICKEN PICCATA | 22.95**

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

MILANESE: CHICKEN | 23.95 | SHRIMP 25.95 | VEAL 26.95

lightly breaded, served with lemon-horseradish mayo and fettuccine in a EVOO & garlic, cream, marinara or pink sauce

TUSCAN: *CHICKEN 22.95 | *MAHI 24.95 | *SALMON 24.95

grilled with garlic, fresh herbs & truffle oil served over sautéed fresh mixed vegetables in a light tomato sauce

GRILLED: *SALMON 24.95 | *SHRIMP 24.95 | *OCTOPUS 26.95

"mediterranean style" with diced tomatoes, kalamata olives, olive oil, lemon juice & fresh herbs, with spinach-laced risotto

***FRANCESE STYLE MAHI MAHI 24.95**

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

GNOCCHI 21.95 | WITH CHICKEN 24.95 | WITH SHRIMP 26.95

in a cream, marinara or pink sauce

VEAL PARMESAN | 26.95

lightly breaded veal, baked with pink sauce, mozzarella & parmesan, served with penne alfredo

TO OUR GUESTS

All modifications and substitutions politely declined.

Please allow your server to take orders for starters and entrees at the same time, as this helps provide a smoother dining experience.

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

No returns for dishes that have been modified in any way by guest.

***The items marked by an asterisk are NOT gluten free. They may, however, be prepared gluten free.**

18% gratuity may be added to parties of four 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..

Proprietors: Klime & Anita Kovaceski