

## 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*

**\*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: CALAMARI 16.95 | SHRIMP 17.95**

*crispy fried 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 | 14.95**

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

**BRUSSELS SPROUTS | 13.95**

*oven roasted with balsamic glaze*

**BEEF CARPACCIO | 17.95**

*with arugula, shaved parmesan, capers, EVOO & lemon*

## SOUPS & SALADS

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

**\*CRUST SALAD | 13.95**

*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 | 13.95**

*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 | 13.95**

*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, ground beef & Italian sausage*

**\*HAWAIIAN PIZZA | 20.95**

*ham & pineapple*

**\*VEGGIE PIZZA: NO-CHEESE 18.95 | REGULAR 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*

**\*SHRIMP SCAMPI PIZZA | 24.95**

*shrimp, roasted garlic and parsley*

**\*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*

# 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 a 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 | \*CHICKEN & SHRIMP 23.95 | \*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 | 22.95

penne pasta with slow cooked ground beef & Italian sausage, oven-baked with mozzarella

## \*PAPPARDELLE WITH CHICKEN & MUSHROOM RAGU 23.95 | MUSHROOM ONLY 21.95

egg noodles with 3-mushroom ragu, with or without chicken

## SPINACH RAVIOLI | 20.95

with roasted garlic and parmesan-cream sauce

## SIDES

(Upcharge Gluten-Free Penne \$1.50)

### PARMESAN ROASTED POTATOES | 7.95

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*

### **ROASTED HALF DUCK | \$29.95**

*with blueberry risotto and port wine sauce*

### **PORK TENDERLOIN | \$23.95**

*grilled, served with roasted potatoes and apple cider sauce*

### **LAMB CHOPS | \$32.95**

*juicy chops with fig demi-glace and roasted potatoes*

## 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**