

SMALL PLATES

MOZZARELLA CAPRESE | 14.95

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

PAN-FRIED MOZZARELLA | 14.95

homemade marinara sauce with fresh basil

AHI TUNA CRUDO | 15.95

cucumbers, capers, fresh herbs, lemon & truffle oil

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, basil aioli & tomato coulis

SHRIMP PARMESAN | 15.95

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

GRILLED OCTOPUS | 16.95

arugula, kalamata olives & red roasted peppers

FRIED ZUCCHINI 12.95 | CALAMARI 16.95

crisply fried zucchini (or) calamari with hot peppers, marinara & lemon-horseradish mayo

BREADED EGGPLANT (OR) GRILLED ZUCCHINI PARM | 14.95

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

MEATBALLS | 15.95

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

BURRATA & PROSCIUTTO | 17.95

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

ROASTED BEETS WITH GOAT CHEESE | 13.95

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

SALADS

CRUST SALAD | 12.95

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

MEDITERRANEAN SALAD | 12.95

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 | 11.95

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 6.95 | Salmon 7.95 | Shrimp 7.95

Ahi Tuna 8.95 | Mahi Mahi 7.95

KIDS

(12 years and under)

PENNE or LINGUINE | 6.95

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 | 9.95

Add: Pepperoni 2.25 | Meatball 2.50 | Grilled Chicken 2.95

GNOCCHI | 8.95

in a cream, marinara or pink sauce

PIZZA

(Upcharge Gluten-Free Pizza Crust \$3)

BUILD YOUR CUSTOM PIZZA

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

CHEESE & TOMATO SAUCE PIZZA

14.95

THREE-CHEESE WHITE PIZZA

15.95

ADD ONS

Meat | 3.50

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

Seafood | 4.95

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

Cheese | 2.95

Goat, Ricotta, Asiago, Fresh Mozzarella, Shaved Parmesan, Blue Cheese, Feta Cheese

Veggies & More | 1.95

Figs, Pineapple, Caramelized Onion, Red Onion, Fresh Tomato, Spinach, Kalamata Olives, Capers, Green Peppers, Mushrooms, Arugula, Jalapeños, Portobello Mushroom, Basil, Roasted Garlic, Anchovies, Red Roasted Peppers, Grilled Eggplant

SPECIALTY PIZZAS

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

(Our specialty pizzas have been carefully crafted and cannot be modified. Upcharge Gluten Free pizza crust \$3)

MARGHERITA PIZZA | 17.95

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

SPINACH WHITE PIZZA | 18.95

ricotta cheese, spinach, fresh tomato & roasted garlic

TRUFFLED PIZZA | 19.95

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

SURF & TURF PIZZA | 23.95

shrimp, prosciutto, pepperoni & shaved parmesan

CRUST PIZZA | 21.95

figs, prosciutto & blue cheese

MEAT LAYERED PIZZA | 22.95

pepperoni, ham, bacon, meatballs & Italian sausage

HAWAIIAN PIZZA | 19.95

ham & pineapple

VEGGIE PIZZA | 18.95

spinach, eggplant, mushrooms, green peppers, tomato & red onions

BBQ CHICKEN PIZZA | 20.95

chicken breast with red onion & tangy BBQ sauce

SUPREME PIZZA | 21.95

pepperoni, sausage, caramelized onions, green peppers & mushrooms

FUNGHI PIZZA | 19.95

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

CLASSIC PEPPERONI PIZZA | 17.95

tomato sauce, mozzarella, pepperoni & oregano

MEATBALL PIZZA | 20.95

signature beef and turkey meatballs, ricotta & fresh basil

PROSCIUTTO & ARUGULA PIZZA | 21.95

prosciutto, arugula & asiago cheese

MEDITERRANEAN PIZZA | 19.95

eggplant, red peppers, kalamata olives, caramelized onions & feta cheese

PASTAS AND RISOTTOS

(Upcharge Gluten-Free Pasta \$3)

LOBSTER RAVIOLI | 23.95

with green peas and tomato cream sauce

PRIMAVERA WITH ANGEL HAIR 18.95 | RISOTTO 18.95

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

LINGUINE CARBONARA | 20.95

applewood smoked bacon & mushrooms in a creamy sauce

LINGUINE WITH MEATBALLS | 22.95

our signature beef & turkey meatballs, in tomato basil sauce

PENNE WITH FRESH MOZZARELLA | 19.95

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

PENNE BOLOGNESE | 21.95

hearty meat sauce & shaved parmesan

FETTUCCINE ALFREDO | 19.95

in a rich, creamy parmesan sauce

SEAFOOD LINGUINE | 25.95

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

ASIAGO CHICKEN LINGUINE | 21.95

with broccoli in light tomato cream sauce

FETTUCCINE WITH CHICKEN 21.95 | C & S 22.95 | SHRIMP 23.95

sautéed in a roasted garlic-tomato-cream sauce

SHRIMP FRANCESE WITH ANGEL HAIR | 23.95

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

BEEF & MUSHROOM RISOTTO | 21.95

arborio rice with ground beef, mushrooms & demi-glace

RISOTTO WITH CHICKEN 21.95 | SHRIMP 23.95

with arborio rice, zucchini and roasted red peppers

SEAFOOD RISOTTO | 25.95

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

TRUFFLE MUSHROOM RISOTTO | 20.95

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

LASAGNA | 21.95

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

GARLIC ROLLS, olive oil & parmesan | three 4.95 | six 6.95

THREE CHEESE RISOTTO | 8.95

PENNE with marinara | 6.95

PENNE ALFREDO | 8.95

GRILLED ZUCCHINI | 6.95

STEAMED BROCCOLI | 6.95

SAUTÉED SPINACH with garlic | 6.95

ANGEL HAIR with olive oil & garlic | 6.95

SAUTÉED FRESH MIXED VEGETABLES | 7.95

SIGNATURE ENTREES

BREADED EGGPLANT (OR) GRILLED ZUCCHINI PARM | 19.95

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

CHICKEN PARMESAN | 22.95

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

MEATBALL PARMESAN | 22.95

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

SHRIMP PARMESAN | 23.95

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

CHICKEN MARSALA | 21.95

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

CHICKEN PICCATA | 21.95

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

CHICKEN MILANESE | 22.95

lightly breaded chicken cutlets, served over fettuccine alfredo

TUSCAN | CHICKEN 21.95 | MAHI 23.95 | TUNA 23.95

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

GRILLED | SALMON 23.95 | SHRIMP 23.95 | OCTOPUS 26.95

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

MAHI MAHI, ‘FRANCESE STYLE’ | 23.95

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

GNOCCHI 20.95 | WITH CHICKEN 23.95 | WITH SHRIMP 25.95

in a cream, marinara or pink sauce

TO OUR GUESTS

No substitutions unless due to specific food allergies or dietary restrictions.

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

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

Ask your server for menu items that can 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