

## SMALL PLATES

*(The underlined items below are NOT gluten free. They may, however, be prepared 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 | 13.95**

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, tomatoes, 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

### **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 6.95 | Salmon 7.95**

**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 3.50 L 4.95**

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, Basil

## SPECIALTY PIES

**S 10" | L 14"**

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

### **MARGHERITA PIZZA | 13.95 | 19.95**

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

### **SPINACH WHITE PIZZA | 14.95 | 20.95**

ricotta cheese, spinach, fresh tomato & roasted garlic

### **TRUFFLED PIZZA | 16.95 | 22.95**

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

### **GRILLED EGGPLANT PIZZA | 14.95 | 20.95**

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

### **CRUST PIZZA | 16.95 | 22.95**

figs, prosciutto & blue cheese

### **MEAT LAYERED PIZZA | 16.95 | 22.95**

pepperoni, ham, bacon, meatball & Italian sausage

### **MEDITERRANEAN PIZZA | 14.95 | 20.95**

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

### **HAWAIIAN PIZZA | 14.95 | 20.95**

ham & pineapple

### **VEGGIE PIZZA | 14.95 | 20.95**

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

### **BBQ CHICKEN PIZZA | 15.95 | 21.95**

chicken breast with red onion & tangy BBQ sauce

### **GRILLED OCTOPUS PIZZA | 17.95 | 23.95**

with prosciutto, kalamata olives & red roasted peppers

### **FUNGHI PIZZA | 15.95 | 21.95**

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

### **MEATBALL PIZZA | 16.95 | 22.95**

signature beef and turkey meatballs, ricotta & fresh basil

## PASTAS AND RISOTTOS

(Upcharge Gluten Free Pasta \$3)

### **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 cream, marinara or pink 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**

*in a cream, marinara or pink sauce*

### **PENNE BOLOGNESE | 19.95**

*heartly 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 FRANCESE WITH ANGEL HAIR | 21.95**

*plump shrimp sautéed in lemon-accented  
white wine-butter 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 | 24.95**

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

### **TRUFFLE MUSHROOM RISOTTO | 18.95**

*arborio rice enriched with portobello and champignon  
mushrooms, truffle oil, parmesan cheese and 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 6.95 | Salmon 7.95  
Mahi Mahi 7.95 | Shrimp 7.95 | Ahi Tuna 8.95

## SIDES

(family style)

GARLIC ROLLS | three 3.95 | six 5.95

THREE CHEESE RISOTTO | 8.95

PENNE *with marinara* | 6.95

PENNE ALFREDO | 8.95

GRILLED ZUCCHINI | 6.95

STEAMED BROCCOLI | 6.95

GNOCCHI in a pink sauce | 9.95

SAUTÉED SPINACH *with garlic* | 6.95

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

SAUTÉED FRESH MIXED VEGETABLES | 7.95

SWEET PEAS & APPLEWOOD SMOKED BACON | 8.95

## 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 sweet pea 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*

### **14 OZ. NY STRIP | 26.95**

*a succulent cut with roasted  
peppercorn-demi glaze & mushroom risotto*

### **LAMB CHOPS | 26.95**

*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