

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 | 15.95

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 | 15.95

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

EGGPLANT PARMESAN (OR) GRILLED ZUCCHINI PARM | 13.95

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

MEATBALLS | 14.95

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

SALADS

CRUST SALAD | 11.95

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

MEDITERRANEAN SALAD | 11.95

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

ARUGULA SALAD | 12.95

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

CAESAR SALAD | 10.95

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

KALE SALAD | 12.95

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

(Additions) Grilled or Blackened:

Chicken | 6.95

Salmon | 7.95

Shrimp | 7.95

Ahi Tuna | 8.95

Mahi Mahi | 7.95

PIZZA

(Upcharge Gluten Free pizza crust \$3)

BUILD YOUR CUSTOM PIZZA 12"

CHEESE & TOMATO SAUCE PIZZA 13.95

THREE-CHEESE WHITE PIZZA 14.95

Meat Toppings | S 3.50

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

Seafood Toppings | S 4.95

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

Cheese Toppings | S 2.95

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

Fruit & Vegetable Toppings | S 1.95

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

SPECIALTY PIZZAS

12"

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

MARGHERITA PIZZA | 16.95

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

SPINACH WHITE PIZZA | 17.95

ricotta cheese, spinach, fresh tomato & roasted garlic

TRUFFLED PIZZA | 18.95

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

FIVE CHEESE PIZZA | 19.95

Goat, Ricotta, Feta, Mozzarella & Blue Cheese

CRUST PIZZA | 20.95

figs, prosciutto & blue cheese

MEAT LAYERED PIZZA | 21.95

pepperoni, ham, bacon, meatballs & Italian sausage

HAWAIIAN PIZZA | 18.95

ham & pineapple

VEGGIE PIZZA | 17.95

spinach, kalamata olives, mushrooms, green peppers, tomato & red onions

BBQ CHICKEN PIZZA | 19.95

chicken breast with red onion & tangy BBQ sauce

SUPREME PIZZA | 20.95

pepperoni, sausage, caramelized onions, green peppers and mushrooms

FUNGHI PIZZA | 18.95

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

CHICKEN AND CRANBERRY PIZZA | 19.95

fresh mozzarella, fried chicken, crushed walnuts, and cranberries

CLASSIC PEPPERONI PIZZA | 16.95

tomato sauce, mozzarella, pepperoni and oregano

MEATBALL PIZZA | 19.95

signature beef and turkey meatballs, ricotta & fresh basil

PASTAS AND RISOTTOS

(Upcharge Gluten-Free or Whole-Wheat Pasta \$3)

LOBSTER RAVIOLI | 22.95

with green peas and tomato cream sauce

PRIMAVERA WITH ANGEL HAIR 18.95 | 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 | 21.95

our signature beef & turkey meatballs, in tomato basil sauce

PENNE WITH FRESH MOZZARELLA | 18.95

in a cream, marinara or pink sauce

PENNE BOLOGNESE | 20.95

hearty meat sauce & shaved parmesan

FETTUCCINE ALFREDO | 18.95

in a rich, creamy parmesan sauce

SEAFOOD LINGUINE | 24.95

shrimp, mussels, calamari, fish & chopped clams

in a (regular, medium or very hot) cream, marinara or pink sauce

ASIAGO CHICKEN LINGUINI | 20.95

with broccoli in light tomato cream sauce

CHICKEN AND SHRIMP FETTUCCINE | 21.95

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

SHRIMP FRANCESE WITH ANGEL HAIR | 22.95

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

BEEF AND MUSHROOM RISOTTO | 20.95

arborio rice with ground beef, mushrooms & demi-glace

RISOTTO WITH CHICKEN 19.95 | SHRIMP 22.95

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 | 19.95

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

LASAGNA | 20.95

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

TORTELLINI WITH BROCCOLI 18.95 | BACON 19.95 | B&B 20.95

in a parmesan-cream sauce

BAKED PENNE WITH PORK RAGU | 19.95

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

(Additions) Grilled or Blackened: Chicken 6.95 | Salmon 7.95

Mahi Mahi 7.95 | Shrimp 7.95 | Ahi Tuna 8.95

SIDES

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

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 (OR) GRILLED ZUCCHINI PARM | 18.95

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

CHICKEN PARMESAN | 21.95

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

MEATBALL PARMESAN | 21.95

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

SHRIMP PARMESAN | 22.95

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

CHICKEN MARSALA | 20.95

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

CHICKEN PICCATA | 20.95

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

CHICKEN MILANESE | 21.95

lightly breaded chicken cutlets, served over fettuccine alfredo

TUSCAN GRILLED | CHICKEN 19.95 | MAHI 22.95 | TUNA 22.95

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

GRILLED MEDITERRANEAN | SALMON 22.95 | SHRIMP 22.95

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

MAHI MAHI, 'FRANCESE STYLE' | 22.95

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

GNOCCHI 19.95 | GNOCCHI WITH CHICKEN 22.95

in a cream, marinara or pink sauce

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

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

No substitutions unless for specific food allergens or dietary restrictions.

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..

PROPRIETORS - KLIME & ANITA KOVACESKI