

APPETIZERS

GF MOZZARELLA CAPRESE | 16.95
milky mozzarella with tomatoes, fresh basil and drizzles of olive oil & balsamic glaze

GF MUSSELS | 18.95 NEW
simmered in a cherry tomato sauce accented with fresh basil & served with grilled bread

SHRIMP CAKES | 18.95
sautéed mushrooms, lemon-horseradish & tomato coulis

GF GRILLED OCTOPUS | 24.95
arugula, kalamata olives & roasted red peppers

GF OCTOPUS CARPACIO | 22.95 NEW
arugula, marinated red onions, capers, & a citronet dressing

GF SAUSAGE & SPROUTS | 15.95 NEW
slices of italian sausage & onions with oven roasted brussel sprouts

FRIED CALAMARI or SHRIMP | 18.95 NEW
calamari rings or large shrimp served with carrots & zucchini marinara & lemon-horseradish aioli

MEATBALLS | 17.95
two signature meatballs, braised in a tomato basil sauce, served with ricotta & grilled bread

GF BURRATA & PROSCIUTTO | 22.95
served with homemade focaccia & drizzles of EVOO

FRIED MOZZARELLA | 16.95
homemade cuts of mozzarella served with marinara sauce

EGGPLANT PARMESAN | 17.95 NEW
with marinara sauce, mozzarella & parmesan

BURRATA CAPRESE | 19.95 NEW
creamy burrata cheese, served with fresh cherry tomatoes, basil, and drizzled with our tangy balsamic glaze

SALADS

GF CRUST SALAD | 14.95 NEW
ADD-ON CHICKEN 4.95 | SHRIMP 6.95
spring mix greens, candied walnuts, goat cheese & beets, with passion fruit & balsamic glaze

GF MEDITERRANEAN SALAD | 14.95
ADD-ON CHICKEN 4.95 | SHRIMP 6.95
romaine lettuce with feta cheese, tomatoes, cucumber, red onion, kalamata olives & lemon dressing

GF ARUGULA SALAD | 14.95
ADD-ON CHICKEN 4.95 | SHRIMP 6.95
tossed with pomegranate vinaigrette, topped with shaved parmesan cheese & croutons

GF CAESAR SALAD | 14.95
ADD-ON CHICKEN 4.95 | SHRIMP 6.95
romaine leaves in a creamy, lemon-accented Caesar dressing, with our home-made croutons

GF SPINACH SALAD | 14.95 NEW
ADD-ON CHICKEN 4.95 | SHRIMP 6.95
Fresh spinach with raisins, walnuts, & strawberry dressing

BEVERAGES

SODA CAN | 3.50
COKE | COKE ZERO
GINGER ALE | SPRITE
EVIAN | 8.95
EVIAN SPARKLING | 9.95
ICED TEA | 2.95
HERBAL TEA | 2.95
JUICES | 4.95
APPLE | ORANGE
CRANBERRY

BEERS

FUNKY BUDDHA IPA | 7.95
BLUE MOON | 7.95
GUINNESS | 6.95
MODELO | 7.95
HEINEKEN | 6.95
PERONI | 7.95
CORONA | 7.95
AMSTEL LIGHT | 6.95
ANGRY ORCHARD | 6.95
HEINEKEN 0.0 (NA) | 5.95

HOUSE WINE

Glass 10.95 | Bottle 39.95
Premium Glass 15.95
PINOT GRIGIO
CHARDONNAY
SAUVIGNON BLANC
ROSE
MOSCATO
CHIANTI
PINOT NOIR
CABERNET SAUVIGNON
MALBEC
MERLOT

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.

SIGNATURE ENTREES

(Gluten-Free Penne \$5 charge)

CHICKEN PARMESAN | 28.95

baked with marinara sauce, mozzarella & parmesan cheese, served over homemade spaghetti pasta

VEAL PARMESAN | 34.95

baked with marinara sauce, mozzarella & parmesan, served with penne marinara or penne alfredo

GF CHICKEN PICCATA | 27.95

egg-battered and sautéed in a luscious white wine-lemon-caper sauce, served with angel hair

GF CHICKEN MARSALA | 27.95

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

MILANESE CHICKEN 25.95 | VEAL 31.95

served with our home made mashed potatoes & a side of lemon horseradish aioli

GF NEW YORK STRIP | 38.95 NEW

12oz strip served with shoe string French fries & an Arugla salad

BRANZINO | 34.95 NEW

butterflied branzino served with Arugala & mashed potatoes

GF GRILLED SALMON | 31.95 NEW

served with mashed potatoes & sping mixed greens

GF SEAFOOD GUAZZETTO | 29.95 NEW

fresh clams, mussels, shrimp, calamari served in a creamy tomato sauce with our homemade grilled bread

GF FRANCESE STYLE MAHI MAHI | 30.95

served with mashed potatoes & a luscious lemon butter wine sauce

RISOTTOS

GF SEAFOOD RISOTTO | 32.95

large shrimp, mussels, calamari, fresh clams, served with a marinara risotto

GF TRUFFLE MUSHROOM RISOTTO | 31.95

arborio rice enriched with porcini, portobello & champignon mushrooms, topped with shaved parmesan cheese

GF CRUST RISOTTO | 26.95 NEW

with carmelized red beets & melted gorgonzola cheese and luscious arborio rice

GF 4 CHEESE RISOTTO | 26.95 NEW

arborio risotto with melted parmesan, goat, pecorino & gorgonzola cheese

PASTAS

(Gluten-Free Penne \$5 charge)

GF CACIO E PEPE NEW

TRADITIONAL | 28.95 or TRUFFLE | 36.95

home-made spaghetti served in a D.O.P pecorino cheese wheel, with fresh black pepper. Add slices of Italian truffles to enhance the flavor

GF FETTUCINE GAMBERI | 27.95 NEW

large shrimp served with a marinara & marscapone cheese sauce tossed with a touch of pesto

GF SAUSAGE PENNE | 25.95

served with ground beef, green peas & carrots with melted mozzarella cheese

GF SEAFOOD SPAGHETTI | 31.95

shrimp, mussels, calamari, clams & cherry tomatoes

LASAGNA | 27.95

homemade with layers of ground beef & bechamel, served with bolognese sauce & parmesan cheese

GF TRADITIONAL CARBONARA | 27.95 NEW

pancetta, black pepper with parmesan cheese & homemade spaghetti chitarra

GORGONZOLA GNOCCHI | 26.95 NEW

served in a creamy gorgonzola cheese sauce with walnuts

LOBSTER RAVIOLI | 30.95

with cherry tomatoes in a tomato cream sauce

GNOCCHI SORRENTINA | 26.95 NEW

served in a marinara sauce with mozzarella cheese & fresh basil

PEARS & ZOLA RAVIOLI | 27.95 NEW

served in a light cream gorgonzola sauce port wine reduction, sage & shaved parmesan

GF SPAGHETTI VANGOLE | 31.95 NEW

fresh white clams sautéed in a garlicky white wine sauce

SPINACH RAVIOLI | 25.95 NEW

served in a cherry tomato & basil sauce with a touch of roasted garlic

GF PRIMAVERA PENNE | 24.95

fresh vegetables sautéed in a creamy pink sauce

SPAGHETTI WITH MEATBALLS | 26.95

our signature beef meatballs, in tomato basil sauce

FETTUCINE BOLOGNESE | 27.95

our hearty homemade meat sauce & shaved parmesan

FETTUCINE ALFREDO | 24.95

lathered in a creamy alfredo sauce with parmesan cheese

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SPECIALTY PIZZAS

Our pizzas are carefully crafted, we raise our dough for 48hrs to get our famous crispy crust.
Pizza may not be modified in any way, including half & half.
(GLUTEN FREE CHARGE \$4)

RED SAUCE

GF MARGHERITA PIZZA | 17.95
mozzarella cheese & fresh basil

GF ROMA PIZZA | 18.95
fresh mozzarella, sliced tomatoes, extra-virgin olive oil & fresh basil

GF MEDITERRANEAN PIZZA | 21.95
eggplant, cherry tomato, red onion, & kalamata olives

GF VEGGIE PIZZA | 21.95
eggplant, zucchini, & roasted red peppers

GF FUNGHI PIZZA | 23.95
roasted portobello and white mushrooms, with goat cheese & white truffle oil

GF HAWAIIAN PIZZA | 22.95
Italian ham & pineapple

GF MEAT LOVERS PIZZA | 24.95
pepperoni, ham, pancetta, & Italian sausage

GF PEPPERONI PIZZA | 21.95
tomato sauce, mozzarella cheese

GF SAN DANIELE PIZZA | 24.95
San Daniele prosciutto, arugula, cherry tomatoes, & shaved parmesan

GF SUPREME PIZZA | 24.95
pepperoni, sausage, caramelized onions, green peppers & mushrooms

GF PANCETTA PIZZA | 22.95 ^{NEW}
Italian pancetta, & fresh yellow onions

GUSTOSO PIZZA | 23.95 ^{NEW}
Italian ham, pepperoni, & champingnon mushrooms

GF TUSCAN CHICKEN PIZZA | 22.95
grilled chicken, roasted red peppers, mushrooms & goat cheese

WHITE SAUCE

GF FOUR-CHEESE PIZZA | 21.95 ^{NEW}
ricotta, mozzarella, blue cheese & parmesan

GF SPINACH PIZZA | 21.95
ricotta cheese, spinach, fresh tomato & roasted garlic

GF TRUFFLED PIZZA | 23.95
fresh tomato, arugula, shaved parmesan, lemon juice, & white truffle oil

GF CRUST PIZZA | 24.95
San Daniele prosciutto, figs & blue cheese

GF PANCETTA & SAUSAGE PIZZA | 22.95 ^{NEW}
Italian Pancetta & slices of Italian sausage with roasted red peppers

GF HONEY-TRUFFLE PIZZA | 23.95
blue cheese, walnuts, arugula, honey, white truffle oil

TO OUR GUESTS

All modifications & substitutions are politely declined.

There are no returns for items modified in any way by guests.

Please allow your server to take your full order, as this allows for a more pleasant dining experience.

The items marked by "GF" are NOT gluten-free, they may be prepared gluten-free, at your request only.

A 20% gratuity is included in all checks, additional tip is at your discretion.

Corkage fee is \$30 per regular bottle, larger bottles will have surcharges.

Gift Cards are available.

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