



Dinner Menu

Appetizers

<p>Fried Mozzarella \$6.99</p> <p>Fried Calamari \$9.99 Hand cut and lightly floured served with lemon wedges</p> <p>Arancini \$8.99 2 fried Italian rice ball stuffed with meat and cheese.</p> <p>Garlic knot \$4.99 Add cheese \$1.50</p> <p>Mussels Siciliana (GF) \$11.99 Steamed mussels in a light tomato basil broth and Calabrian hot peppers.</p>	<p>Jumbo Chicken Wings (GF) (Laura's Spicy sauce, Hot, Mild, BBQ, Butter, Garlic and Parmigiano) 5 for \$7.99 10 for \$13.99 Available grilled or fried</p> <p>Homemade Meatballs \$7.99 Locally sourced meat topped with seasoned whipped ricotta</p> <p>Sicilian caponata (GF)* \$6.99 Eggplant, onions, caper and black olives agrodolce served with cibatta bread. *without bread</p>
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Salads

<p style="text-align: center;">Add grilled chicken or \$2.99</p> <p>Spinach and Goat Cheese Salad \$8.99 Walnuts, dried cranberries in house vinaigrette dressing.</p> <p>Caesar Salad \$6.99</p> <p>Side Caesar Salad \$3.99</p> <p>House Side Salad \$2.99 Lettuce, cucumber, onion with your choice of dressing</p>	<p style="text-align: center;">Add grilled shrimp for \$5.99</p> <p>Antipasto Salad \$8.99 With ham, salami, capocollo, provolone cheese, onion, black olives and banana peppers.</p> <p>Greek Salad \$8.99 Tomato, kalamata olives, onion, cucumber and feta over romaine lettuce.</p>
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Pasta

<p style="text-align: center;">Add grilled chicken for \$2.50</p> <p>Pappardelle with Meatballs \$13.99</p> <p>Fettuccini Alfredo \$12.99 Classic dish of heavy cream and Pecorino Romano cheese</p> <p>Pappardelle Bolognese (Meat sauce) \$13.99 Locally sourced ground meat slowly braised in tomato sauce and finished with a touch of heavy cream.</p> <p>Lasagna \$14.99 Layers of béchamel, mozzarella and meat sauce between sheets of pasta.</p> <p>Fettuccine with Pesto \$13.99</p>	<p style="text-align: center;">Add grilled shrimp for \$5.99</p> <p>Fettuccini Funghi \$12.99 Sautéed mushrooms and tomato in a light sauce.</p> <p>Fettuccini with clam sauce \$13.99 Whole baby clams, white wine, garlic and extra virgin olive oil.</p> <p>Fettuccini with Shrimp \$15.99 Black olives, capers and tomato.</p> <p>Penne alla Vodka \$13.99 Pancetta (Italian bacon), sweet onion in tomato sauce with pecorino cheese and a touch of heavy cream</p>
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Entrees

<p>Chicken Parmigiana \$14.99 Organic breaded chicken cutlet topped with tomato sauce and mozzarella cheese</p> <p>Marsala (GF*) Chicken \$14.99 Veal \$18.99 Organic chicken with sautéed mushrooms and Marsala wine.</p> <p>Piccata (GF*) Chicken \$14.99 Veal \$18.99 Sautéed organic chicken with lemon and capers.</p> <p>Braised Beef Stew \$16.99 with mixed vegetables and roasted fingerling potato</p>	<p>Eggplant Parmigiana \$13.99</p> <p>Zuppa di Pesce (GF) \$18.99 Sautéed mussels, clams, shrimp and calamari in broth with homemade toasts.</p> <p>Grilled Filet Mignon (GF) \$24.99 6oz filet mignon with potato tart (potato, onions, bacon and brie cheese) a veal demi-glace sauce.</p> <p>Grilled Jumbo shrimp spiedini (GF) \$19.99 9 shrimp skewered and grilled served over sautéed artichoke and roasted peppers.</p> <p>Grilled Icelandic Salmon \$19.99 8 oz Salmon filet served with roasted broccoli and black olives.</p>
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*Marked items can be grilled and made gluten free upon request

We strive to use all locally sourced organic produce and meat to provide the best ingredients possible.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Pizza

Cheese Pizza	Med	Large
	\$9.99	\$12.99
Each additional regular topping	\$1.25	\$1.75

Regular Toppings

Pepperoni	Bacon	Sausage Ham	Ground Beef	Onion	Banana Peppers
Roasted Red Peppers	Spinach	Mushrooms	Pineapple	Jalapeño	X-Cheese
Artichoke	Anchovy	Black Olives	Red Onion		

Specialty Toppings

Grilled chicken	\$2.50	Meatball	\$4.99	Prosciutto	\$4.99
Grilled shrimp	\$5.99	Fried Eggplant	\$3.99	Pesto	\$2.50

Specialty Pizza

	Med	Large
Ranch Pizza Ranch, cheese, chicken and bacon	\$12.99	\$16.99
Buffalo Chicken Pizza Ranch, cheese and buffalo chicken	\$12.99	\$16.99
The Carnivore The ultimate meat lovers pizza. Pepperoni, bacon, sausage, ham and ground beef.	\$15.99	\$19.99
Supreme Sausage, onion, red peppers and mushrooms	\$14.99	\$18.99
Pizza Margherita Fresh fiore di latte mozzarella, basil and extra virgin olive oil	\$15.75	\$18.99
Pizza Bianco Mozzarella, seasoned ricotta and roasted garlic.	\$13.75	\$17.25
Pesto Pizza Mozzarella, Pesto, kalamata olives and sun dried tomato	\$14.99	\$17.99
Vegetable Pizza Green peppers, onions, mushrooms, black olives and banana peppers	\$14.99	\$18.99
Everything pizza Pepperoni, bacon, sausage, ham and ground beef, onion, red peppers and mushrooms.	\$19.99	\$25.99
Gorgonzola, Fig and capocollo Mozzarella, fig puree, capocollo ham and gorgonzola cheese.	\$15.75	\$18.99
Greek Pizza Feta, kalamata olives and banana peppers	\$12.99	\$16.99
10" Gluten Free Crust		\$10.99
Additional toppings .99 each		

Stromboli

Italian Genoa salami, capicola, ham, provolone	\$9.99	Eggplant With sauce and melted provolone	\$9.99
Meatball With sauce and melted provolone	\$9.99		

Calzone

Cheese Calzone Ricotta, Pecorino Romano and mozzarella	\$9.99
Add additional fillings for .99 each	

Panzerotti

Cheese	Similar to a calzone but lightly fried making a puffed crust with filling inside.	\$9.99
Add up to 4 toppings .99 ea		

Sides

French Fries	\$3.99	Roasted broccoli and black olives	\$3.99
Add Bacon and Cheese	\$1.99	Sauteed Spinach	\$3.99
Potato Tart With bacon, onions and brie cheese	\$6.99	Roasted Potatoes	\$4.99

We are not a gluten-free restaurant and cannot ensure that cross contamination will never occur. We have processes in place to minimize that happening but there is a great deal of gluten in the air and on our work surfaces.

Allergy statement: Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, MILK, FISH, SHELLFISH and SOY.