

ANTIPASTI
(APPETIZERS)

WEDGE SALAD \$10 HALF \$6

BACON, TOMATOES, ONIONS, BLUE
CHEESE DRESSING

CESARE FULL \$8.50 HALF \$5

TRADITIONAL CAESAR WITH HOMEMADE
DRESSING

CAPRESE \$8.50

TOMATO, FRESH MOZZARELLA,
E.V.O.O., FRESH BASIL, BALSAMIC GLAZE

INSALATA PARADISO \$9

MIXED GREENS, BALSAMIC VINAIGRETTE,
APPLES, WALNUTS, GOAT CHEESE

ARANCINOTTO \$7

RICE BALL, POMODORO SAUCE,
PARMIGIANO REGGIANO

COZZE FRADIAVOLO \$12

MUSSELS, CANNELINI BEANS, SPICY
PLUM TOMATO SAUCE, BREAD POINTS

MOZZARELLA FRITTA \$8.50

BREADED, PAN FRIED, TOMATO SAUCE

BROCCOLI RAPI \$8 ADD SAUSAGE \$4

GARLIC, E.V.O.O., CHILI FLAKES

MELANZANE RIPIENE \$10

EGGPLANT STUFFED WITH RICOTTA,
SPINACH, PANCETTA OVER PESTO CREAM,
FRESH TOMATO SAUCE

CALAMARI FRITTI \$12

LEMON AND CAPER AIOLI DRIZZLE

GAMBERI SCAMPI \$12

SHRIMP, GARLIC, WHITE WINE
LEMON SAUCE, BREAD POINTS

GAMBERI ALLA GRIGLIA \$14

GRILLED SHRIMP WRAPPED IN PANCETTA,
SERVED OVER MIXED GREENS, DRIZZLED
WITH A BALSAMIC DRESSING

PASTA

ORECCHIETTE \$18.50

SWEET ITALIAN SAUSAGE,
BROCCOLI RAPI, GARLIC, E.V.O.O.,
PECORINO ROMANO

TORTELLINI ALLA PANNA \$18.50

PEAS, ZUCCHINI, YELLOW SQUASH,
BEL PAESE CREAM SAUCE

GNOCCHI SORRENTINO \$17

OVEN BAKED, POMODORO SAUCE,
FRESH MOZZARELLA, FRESH BASIL

RIGATONI BOLOGNESE \$17

TRADITIONAL MEAT SAUCE

RAVIOLI \$15 HALF \$7.50

TOMATO SAUCE, PARMIGIANO
REGGIANO

FUSILLI \$19

CHICKEN, SPINACH, MUSHROOMS,
ROASTED RED PEPPERS, ARTICHOKE,
GARLIC, E.V.O.O.

LINGUINI AMALFI FRADIAVOLO \$26

SHRIMPS, SCALLOPS, MUSSELS,
CALAMARI, GARLIC, CHILI FLAKES,
FRESH SAN MARZANO SAUCE

POLLO E VITELLO

SERVED WITH PENNE OR SALAD

HORMONE FREE CHICKEN

POLLO CARROZZA \$19

EGG BATTERED FRESH MOZZARELLA,
LEMON WHITE WINE SAUCE

POLLO VALDOSTANA \$19.50

SPINACH, PROSCIUTTO, FONTINA CHEESE,
MUSHROOMS, WHITE WINE SAUCE

POLLO PARADISO \$19

EGG BATTERED, ARTICHOKE, LEMON
SAUCE

MILK FED VEAL

VITELLO ROMANO \$22.50

TOPPED WITH PROSCIUTTO, FRESH
MOZZARELLA, MUSHROOMS, WHITE WINE
SAUCE

VITELLO AL TARTUFO \$25

SHALLOTS, BLACK TRUFFLES, LIGHT
CREAM REDUCTION

VITELLO AFFUMICATO \$23

TOPPED WITH PROSCIUTTO, EGGPLANT,
FRESH MOZZARELLA, FRESH PLUM
TOMATO SAUCE

PARMIGIANE

(ENTREES)

SERVED WITH HOMEMADE FUSILLI OR RIGATONI OR A SALAD

VEAL PARMIGIANA \$22

VEAL AND EGGPLANT \$24

EGGPLANT PARMIGIANA \$17.50

CHICKEN PARMIGIANA \$19

CHICKEN AND EGGPLANT \$21

CARNE

(MEAT)

SERVED WITH A SALAD

AGNELLO SCOTTADITO \$27

GRILLED AUSTRALIAN LAMB
CHOPS, ROSEMARY, RED WINE
REDUCTION, POTATO, AND
BROCCOLI RAPI

BISTECCA ALLA GRIGLIA \$27

14 OZ. BLACK ANGUS RIBEYE,
POTATO, VEGETABLE OF THE DAY

PESCE

(FISH)

SERVED WITH A SALAD

SALMONE ALLA GRIGLIA \$22

GRILLED SALMON , CANNELINI
BEANS AND SPINACH, DRIZZLED
WITH BASIL OIL & LEMON

SALMONE ARROSTITO \$23

SALMON ON A CEDAR PLANK, OVEN
ROASTED, LEMON GINGER TERIYAKI
GLAZE, POTATO, VEGETABLE

BAKED HADDOCK \$22

LIGHT SEAFOOD RITZ CRACKER
STUFFING, BROCCOLI AGLIO E
OLIO, POTATO

PIZZETTE

12 " PIZZA

CAPRICCIOSA \$13

ROASTED EGGPLANT, ARTICHOKE, RED
PEPPERS PROVOLONE, MOZZARELLA,
BASIL OIL

NAPOLETANA \$14

BLACK OLIVES, CAPERS, IMPORTED
ITALIAN TUNA, FRESH TOMATOES,
MOZZARELLA

PARMA COTTA \$14.50

PROSCIUTTO DI PARMA COTTO,
MOZZARELLA HOMEMADE RICOTTA,
BASIL, E.V.O.O.

MARGHERITA \$11

FRESH ROMA TOMATOES, FRESH
BASIL, MOZZARELLA

SALSICCIA \$12

SWEET ITALIAN SAUSAGE,
TOMATO SAUCE, MOZZARELLA

CIPOLLE E FUNGHI \$12

CARMELIZED ONIONS, WILD
MUSHROOMS, TOMATO SAUCE,
MOZZARELLA

CONTORNI

(SIDES)

FRESH PASTA \$6

GLUTEN FREE PASTA \$6.50

GNOCCHI \$6

WHOLE WHEAT PASTA \$6

MEATBALL \$3 EACH

GRILLED ITALIAN SAUSAGE \$4

GRILLED CHICKEN \$5

BROCCOLI \$4

VEGETABLE OF THE DAY \$4

POTATO OF THE DAY \$3

SPINACH \$5

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

*\$5 SPLIT ENTRÉE FEE. *MENU AND PRICES SUBJECT TO CHANGE. *20% GRATUITY APPLIED TO PARTIES 6 OR MORE. *NO SUBSTITUTIONS.