

Our food is made to order so please allow a few extra minutes for preparation. If you are in a rush, please let your server know.

BRUNCH CORNER

\$13.95

COLAZIONE CLASSICA – Three Eggs, any style, with sausages, potatoes and onions. Served with focaccia.

FRITTATE – Build Your Own Omelette! Served with salad and potatoes & onions.

+ Choose any four ingredients: Artichoke, Spinach, Mushrooms, Peppers, Fresh Tomatoes, Onion, Ham, Sausage, Pancetta, Mozzarella, Provolone, Fontina, Swiss

BRUSCHETTA & CROSTINI – Bruschetta and toasted baguette with artichoke paté, served with chunks of parmigiano reggiano cheese and olives.

BUFALA & PROSCIUTTO DI PARMA – Mozzarella di Bufala with prosciutto di Parma served on a bed of mixed greens and olives.

Add: Meatballs / Grilled Chicken / Sausage: \$ 6.95 --- Flank Steak / Salmon / Shrimp: \$ 7.95

HOMEMADE SPECIALTIES

\$15.95

All our specialties are made in-house with the freshest ingredients and served with a salad and basket of bread.

SPAGHETTI CON POLPETTE –

A classic - Spaghetti with homemade meatballs in a San Marzano tomato sauce.

PENNE PRIMAVERA –

Sautéed assorted vegetables, fresh garlic, and XVOO sauce.

TORTELLINI ALLA PANNA –

Cheese-filled pasta in a parmigiano reggiano cream sauce.

SPINACI RAVIOLI BOLOGNESE –

Spinach-filled ravioli in a light meat sauce.

SPAGHETTI AGLIO OLIO –

Spaghetti with garlic, XVOO, and dried hot pepperoncino.

LASAGNA CASALINGA –

Layers of pasta, ricotta cheese, and ground beef, topped with mozzarella and baked.

ORECHIETTE BROCCOLI DI RAPE –

Sautéed with rapini, fresh garlic, XVOO, and a touch of dried hot pepper.

RIGATONI ALLA NORMA –

Fresh garlic, eggplant, basil, tomatoes, and ricotta salata.

MELANZANE ALLA PARMIGIANA –

Layers of battered eggplant, mozzarella and tomato, baked to perfection.

MANICOTTI –

Pasta filled with ricotta, light marinara sauce, and baked with mozzarella.

BUCATINI CACIO E PEPE –

Pecorino romano and parmigiano reggiano and freshly-ground black pepper.

POLLO ALLA PARMIGIANA –

Baked chicken breast in tomato sauce and melted mozzarella with spaghetti.

PETTO DI POLLO PICCATA –

Chicken scallopini with capers in a light lemon sauce, served with spaghetti.

SALSICCE DELLA FESTA –

Sausage, onions, mushrooms and peppers in light marinara over penne.

LINGUINI CARBONARA –

Pancetta, onion, egg and parmigiano reggiano.

Ask about our Daily Specials!

Hungry for more options? Our Dinner Menu is available upon request at any time. Buon Appetito!

PANINI (SANDWICHES)

\$12.95

Bread Choices: ciabatta, focaccia, baguette

CLASSICS

CHICKEN PARMIGIANA – Breaded chicken breast with marinara and mozzarella.

MEATBALL PARMIGIANA – Meatballs, marinara sauce, and melted mozzarella cheese.

EGGPLANT PARMIGIANA – Layers of eggplant with touch of marinara sauce, topped with melted mozzarella

SAUSAGE AND PEPPERS – Sweet and spicy sausage, peppers, and onions with melted mozzarella.

FELLINI – Grilled chicken breast, roasted peppers and fontina cheese.

CAPRESE – Fresh mozzarella, tomatoes, basil, and XVOO.
+ Substitute mozzarella di bufala for \$3.00

BUILD YOUR OWN

CHOOSE ANY 4 COMBINATIONS OF INGREDIENTS

MEATS:

Genova Salami, Mortadella, Sopressata, Capocollo, Roasted Turkey, Danish Ham,
Add \$1: Grilled Chicken, Prosciutto di Parma

CHEESES:

Provolone, Fontina, Mozzarella, Ricotta, Swiss, Fresh Mozzarella

VEGETABLES:

Eggplant, Onions, Cucumber, Peppers, Spinach, Mushrooms, Artichoke, Fresh Tomatoes. –

Cold panini are served with lettuce, tomato, and our homemade dressing. All sandwiches served with chips or olives.

PIZZA RUSTICA

\$18.95 LG./\$12.95 MED.

Build your own artisan pizza based on our basic Classica or Bianca

CLASSICA – Mozzarella, San Marzano tomatoes, XVOO.

BIANCA – Mozzarella, fresh garlic, XVOO, and seasonings.

Available Toppings: Lg. \$2.50 each / Med. \$2.00 each

Anchovies, artichoke, eggplant, fresh garlic, fresh tomatoes, mushrooms, olives, onions, peppers, pepperoni, salami, sausage, sun-dried tomatoes, ricotta (grilled chicken / prosciutto di Parma - \$3.50)

INSALATE

Add: Meatballs / Grilled Chicken / Sausage: \$ 6.95 --- Flank Steak / Salmon / Shrimp: \$ 7.95

INSALATA MISTA \$7.95 – Our mixed house salad with extra virgin olive oil and balsamic vinegar.

INSALATA ALLA CESARE * \$9.95 – A classic, homemade Caesar salad with crostini.

INSALATA DI VEGETALI \$10.95 – String beans, eggplant, and roasted peppers seasoned with XVOO and balsamic vinaigrette.

ARUGULA CONTENTA \$10.95 – Arugula with shaved parmigiano reggiano and cherry tomatoes.

INSALATA DI SPINACI \$11.95 – Fresh spinach in a warm balsamic reduction with pancetta and sautéed mushrooms.

SFIZIOSO SALAD \$12.95 – Chopped Romaine with mozzarella, roasted peppers, olives, salami, basil and onion, tossed with XVOO and a touch of balsamic vinegar.

20% Gratuity may be added to parties of 6 or more

Our wines are priced for retail. A serving fee of \$10 will be added to any bottle of wine under \$50 consumed on premises. A \$20 fee will be added to bottles priced over \$50.

* Items marked with an asterisk may contain raw or undercooked ingredients
Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase the risk of food-borne illness.