

## Antipasti - Appetizers

### Baked Clams

Clams breaded with Parmigiano Reggiano cheese parsley & fresh garlic  
1/2 Dozen 9.95 1 Dozen 19.95

### Calamari Dorati

Lightly battered fried calamari 15.95

### Grigliata Mista

Grilled calamari, octopus, roasted red peppers in a balsamic vinaigrette 18.95

### Involtoni di Melanzana

Eggplant rolls stuffed with fresh ricotta, topped with marinara and served with crostini 11.95

### Tavolata

Prosciutto di Parma, spicy salami, assorted imported cheeses, olives and roasted red peppers 16.95

### Salsiccia e Peperoni

Sausage sautéed with red and green peppers in a light red sauce 13.95

### Fritto Misto

Lightly battered fried calamari, shrimp and octopus 19.95

### Salsiccia e Rapini

Sausage and rapini (broccoli rabe) sautéed in garlic and E.V.O.O. 13.95

### Zucchini Pazzi

Sautéed zucchini cakes with marinara sauce 10.95

### Arancini

Rice balls stuffed with ground sirloin beef, veal, and peas, lightly battered and fried 9.95

### Bruschetta

Toasted crostini topped with fresh tomatoes, red onion, basil, garlic and E.V.O.O. 8.95

### Vongole Scoppiate

Baby clams sautéed in your **choice** of a white wine garlic sauce or a light cherry tomato sauce 14.95

### Cozze Scoppiate

Mussels sautéed in your **choice** of a white wine garlic sauce or a light cherry tomato sauce 14.95

## Zuppe - Soups

### Pasta E Fagioli

Ditalini pasta with cannellini beans in a tomato broth 6.95

### Zuppa del Giorno

Soup of the day 6.95

## Insalate - Salads

### Mela

Hearts of romaine, granny smith apple, cranberries, walnuts, gorgonzola, mela balsamic 11.95

### Orto

Arugula, roasted red peppers, grilled zucchini, grilled squash, grilled eggplant, radicchio, goat cheese, Parmigiano Reggiano, house balsamic 12.95

### Caprese

Sliced tomato, fior di latte mozzarella, fresh basil, roasted red peppers, olives, house balsamic 11.95

### Chopped

Chopped romaine, red onions, tomatoes, bacon, gorgonzola cheese, house vinaigrette 11.95

### Toscana

Mixed greens, cucumber, tomato, red onion, cannellini beans, olives, toasted garlic crostini, provolone cheese, house vinaigrette 11.95

### Caesar

Hearts of romaine, toasted garlic crostini, shaved Parmigiano Reggiano, caesar dressing 11.95

### Antipasto

Hearts of romaine, spicy salami, tomatoes, olives, pepperoncini, provolone and mozzarella cheese, house vinaigrette 11.95

### Mista

Mixed greens, cucumber, tomato, red onion, olives, house vinaigrette 10.95

### Arugula

Baby arugula with shaved Parmigiano Reggiano, cherry tomatoes, E.V.O.O. 11.95

### Tonno

Mixed greens, Italian tuna in olive oil, tomato, red onion, house vinaigrette 11.95

**Add: Chicken 3.00, Shrimp 3.00/each, Calamari 5.95, Octopus 5.95, Tuna 4.95, Steak 7.50, Salmon 7.95**

## Pizze a Legna - Woodfire Pizza

### Margherita

Fior di latte mozzarella, fresh basil 13.95

### Diavola

Fior di latte mozzarella, spicy salami, crushed red pepper 14.95

### Prosciutto e Arugula

Fior di latte mozzarella, prosciutto di Parma, fresh arugula, shaved Parmigiano Reggiano 17.95

### Funghi e Salsiccia

Fior di latte mozzarella, sausage, mushrooms 16.95

### Quattro Stagioni

Fior di latte mozzarella, sautéed mushrooms, prosciutto cotto, gaeta olives 15.95

### Ortolana

Fior di latte mozzarella, grilled eggplant, zucchini, roasted red peppers 15.95

### Rustica

Fior di latte mozzarella, pecorino cheese, sausage, capers, gaeta olives, topped with seasoned bread crumbs 16.95

### Bufalina

Imported mozzarella di bufala, fresh basil 16.95

### Capricciosa

Fior di latte mozzarella, prosciutto cotto, sautéed mushrooms, artichoke hearts, gaeta olives 16.95

### Pizza (Build Your Own)

Fior di latte mozzarella, 2 toppings of your choice from the ingredients below 16.95

sausage, spicy salami, pepperoni, prosciutto cotto, anchovies, mushrooms, gaeta olives, artichoke hearts, arugula, eggplant, zucchini, roasted red peppers, cherry tomatoes, caramelized onions, spinach, ricotta cheese

## Pizze Bianche - Woodfire White Pizza

### Quattro Formaggi

Fior di latte mozzarella, provolone, Parmigiano Reggiano, gorgonzola 16.95

### Bianca Neve (Snow White)

Mozzarella di bufala, cherry tomatoes, fresh basil 16.95

### Ciao Roma

Fior di latte mozzarella, ricotta, spinach 16.95

### Borgata

Fior di latte mozzarella, sausage, roasted red peppers, caramelized onions 16.95

### Bufala Bianca

Mozzarella di bufala, arugula 17.95

### Rapini e Salsiccia

Fior di latte mozzarella, provolone cheese, sausage, sautéed rapini 16.95

## Pasta

### Spaghetti Pummarola

Imported Italian plum tomato, fresh basil, garlic, onion, E.V.O.O. pecorino cheese 14.95 with meatballs 3.95

### Penne e Melanzane alla Parmigiana

Eggplant parmigiana served with a side of penne marinara 18.95

### Rigatoni Vodka

Rigatoni pasta in a tomato cream sauce topped with cacio ricotta 15.95

### Penne Arrabbiata

Penne pasta in a spicy plum tomato sauce 14.95 with meatballs 3.95

### Orecchiette con Rapini

Ear shaped pasta, broccoli rabe, touch of anchovy, garlic, E.V.O.O. 17.95

### Ravioli Pazzi

Cheese filled ravioli with a **choice** of vodka or marinara sauce 17.95 pesto or bolognese sauce 2.00

### Cavatelli di Casa

Homemade Cavatelli with a **choice** of vodka or marinara sauce 17.95 pesto or bolognese sauce 2.00

### Gnocchi di Casa

Homemade Gnocchi with a **choice** of vodka or marinara sauce 17.95 pesto or bolognese sauce 2.00

### Tagliatelle Bolognese

Tagliatelle pasta, ground beef, pork, and veal sautéed with carrots, celery, peas, onions, garlic, in a tomato sauce 17.95 with meatballs 3.95

### Farfalle alla Francesco

Bow tie pasta, homemade pesto sauce, sun dried tomato, goat cheese, walnuts 17.95

### Bucatini Amatriciana

Tubular spaghetti, pancetta (Italian Bacon), fresh basil, hot pepper flakes, spicy plum tomato sauce 17.95 with meatballs 3.95

### Linguine Gamberi e Broccoli

Linguine pasta with shrimp and broccoli in your **choice** of a garlic and oil sauce or a light cherry tomato sauce 19.95

### Linguine Vongole

Linguine pasta with baby clams in your **choice** of a garlic and oil sauce or a light cherry tomato sauce 24.95

### Zuppa di Pesce

Mussels, clams, shrimp and calamari served over linguine pasta in your **choice** of a garlic and oil sauce or a light cherry tomato sauce 29.95

**Add: Chicken 3.00, Sausage (crumbled or sliced) 3.95, Meatballs 3.95, Shrimp 3.00/each, Scallops 3.00/each, Steak 7.50**

## Pollo e Vitello

**Boneless Chicken Breast 18.95 Veal 27.95**

### Al Forno

White wine and fresh herb sauce served with roasted potatoes

### Parmigiana

Lightly breaded, topped with tomato sauce and mozzarella cheese, served with penne marinara

### Francese

Dipped in egg batter, sautéed in a white wine lemon sauce, served with spinach

### Limone

Sautéed in a white wine lemon sauce, served with mixed vegetables

### Marsala

Sautéed with mushrooms in a marsala wine sauce, served with roasted potatoes

### Cacciatore

Sautéed with mushrooms, peppers, kalamata olives, onions, in a light tomato sauce, served with mixed vegetables

## Pesce e Carne

### Cioppino

Italian fish stew with mussels, clams, shrimp, calamari and scallops, served with garlic crostini 27.95

### Salmone

10oz Wild catch salmon prepared in a white wine lemon sauce, served with mixed vegetables and roasted potatoes 24.95

### Bracirole con Rigatoni

Filet mignon rolled with prosciutto cotto, provolone, garlic, breadcrumbs & parsley, prepared in a red sauce served with rigatoni pasta 28.95

### Filet Mignon

10oz Filet mignon prepared in a Barolo wine sauce served with mixed vegetables and roasted potatoes 28.95

### Sparkling White & Champagne

	Glass	Bottle
100 Ti Amo Prosecco "Organic" <i>Inviting crisp aromas of tangerine &amp; apricot</i>	10	30
101 Meiomi Sparkling   California <i>Green apple aroma, flavor of pear, zesty citrus, honey</i>		34
102 Chandon Brut   California <i>Crisp &amp; elegant, lovely nose &amp; fruity citrus</i>		44

### Rosé

	Glass	Bottle
103 Ruffino Rose'   Italy <i>Sparkling, floral notes, red berries, lingering white fruits</i>	10	30
104 Simi Dry Rose'   California <i>Tart cherry, balanced acidity</i>		30
105 Whispering Angel   France <i>Rich &amp; complex with hints of strawberry</i>		34

### Pinot Grigio

	Glass	Bottle
106 Mezzacorona   Italy <i>Crisp &amp; inviting with tastes of apricot &amp; pear</i>	8	30
107 Ruffino "Lumina"   Collio, Italy <i>Elegant texture, tangerine tasting &amp; fruity</i>	9	30
108 Santa Margherita   Alto Adige, Italy <i>Crisp &amp; refreshing, with notes of tangerine &amp; vanilla</i>		44

### Sauvignon Blanc

	Glass	Bottle
109 Mason Pomelo   California <i>Fruit flavor aromas of peach, green apple</i>	8	30
110 Nobile   New Zealand <i>Mouthwatering acidity, passion fruit and pineapple</i>	9	30
111 Ferrari Carano   California <i>Spicy nose, fresh crisp mouthwatering character</i>		30
112 Trinchero "Mary's Vineyard" <i>Vivacious, crisp &amp; zesty, tangerine &amp; green apple</i>		34
113 Twomey   Sonoma & Napa County <i>Lush tropical aromas</i>		42

### Riesling

	Glass	Bottle
114 Hirschbach Spatlese   Germany <i>Forward fruit flavor &amp; aromas of peach &amp; green apple</i>	8	30

### Chardonnay

	Glass	Bottle
115 Mezzacorona   Italy <i>Subtle flavors of peach, nectarine, &amp; pear</i>	8	30
116 Folie a Deux   Russian River, California <i>Bright acidity, toasted marshmallow, citrus blossom</i>	9	34
117 Ferrari Carano   California <i>Elegantly textured, pineapple, vanilla, full bodied</i>		38
118 Raymond reserve   Napa, California <i>Aroma of mango, toasted almond, honeydew melon</i>		45
119 Jordan   Russian River, California <i>Elegant full bodied generous chardonnay</i>		55

### Moscato

	Glass	Bottle
120 Mezzacorona   Italy <i>Subtle flavors of apricot and passion fruit</i>	8	30

### Domestic Bottle Beer

Miller Lite  
Coors Light  
Samuel Adams  
Miller High Life  
MGD 64

### Imported Bottled Beer

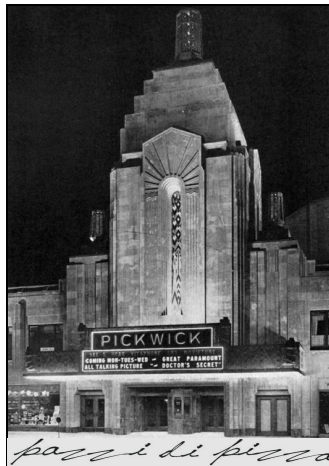
Moretti La Rossa  
Corona  
Corona Light  
Heineken  
Heineken Light

### Intriguing Italian Red Wines

	Bottle
200 Negroamaro Del Salento   Puglia, Italy <i>Deep color, medium to full body, dark berry fruit</i>	28
201 Surani Primitivo   Puglia, Italy <i>Light supple fruit &amp; a spicy mouth feel</i>	32
202 Lagone "Supertuscan"   Tuscany, Italy <i>Elegant notes of plum, cheery, wild berry hint of spice</i>	36
203 Cesari Boscarel Cab/Merlot   Veneto, Italy <i>Intense red, dried spices accent cherry flavors</i>	36
204 Casanova "Baby Brunello" di Neri Rosso <i>Deep colored, hints of wild cherry &amp; violet</i>	39
205 Ruffino "Tan Label" Chiant Classico Riserva <i>Black cherry &amp; plum flavors, hint of anise spice</i>	40
206 Tenuta San Antonio Valpolicella Ripasso <i>Deep garnet with crimson hues, smoky aroma</i>	43
207 Le Volte dell' Ornellaia <i>Super Tuscan, black cherry &amp; plum, plush finish</i>	45
208 Fattoria Petrolo Sangiovese <i>Deep garnet smoky aroma of plum, dried sage</i>	49

### Reserve Red Wines

	Bottle
209 The Prisoner   Napa Valley <i>Persistent flavors of ripe raspberry, pomegranate and vanilla</i>	75
210 Cesari Amarene <i>Cherry and plum aroma with jammy notes</i>	75
211 Barbaresco Marchesi Gresy Piedmonte, Italy	75
212 Stags Leap Artemis Cabernet Napa Valley, California	85
213 Nannetti Brunello di Montalcino Tuscany, Italy	90
214 Silver Oak Cabernet Sauvignon Alexander Valley, California	105
215 Chimney Rock Cabernet Sauvignon Alexander Valley, California	105
216 Nickel & Nickel Cabernet Sauvignon Napa Valley, California	120



### Draft Beer

Stella Artois  
Blue Moon  
IPA Anti Hero Revolution  
Peroni  
Seasonal Beers

### Mule Menu

Moscow Mule  
*Sneaky Fox Vodka, Ginger Beer, Lime Juice*  
Italian Mule  
*Sneaky Fox Vodka, Limoncello, Ginger Beer, Raspberry & Lemon*  
Mexican Mule  
*Don Julio Tequila, Ginger Beer, Lime Juice*  
Irish Mule  
Jameson Whiskey, Ginger Beer, Lime Juice  
Dutch Mule  
Kettle Orange Vodka, Ginger Beer, Lime Juice

### Pinot Noir

	Glass	Bottle
300 Stemmari   Sicily, Italy <i>Medium body, black cherry &amp; plum</i>	8	30
301 Napa Cellars   Napa Valley, California <i>Medium bodied, ripened fruits, roasted coffee finish</i>	9	36
302 Erath   Oregon <i>Crisp &amp; elegant, lovely nose &amp; fruity citrus</i>		38
303 Meiomi   California <i>Currant, blackberry, notes of sweet vanilla, plush finish</i>		43
304 La Crema   California <i>Light bodied, earthiness with sweet red fruit</i>		49
305 Twomey   Russian River Valley <i>Elements of dark caramel &amp; cinnamon, sweet raspberry</i>		79

### Chianti

	Glass	Bottle
306 Querceto   Tuscany, Italy <i>Medium body, fruity aroma with herbal notes</i>	8	30
307 Selvapiana Chianti Rufina Tuscany, Italy <i>Aroma of cherry, flowers, plum, hint of tobacco</i>		32

### Cabernet Sauvignon

	Glass	Bottle
308 Alverdi   Venezia, Italy <i>Black currant fruit, smooth finish</i>	8	30
309 14 Hands   Washington <i>Dark cherry, juicy red fruit, coffee, refined tannins</i>	9	30
310 Alexander Valley Sonoma, California <i>Dark plum, cassis, silky long finish</i>		35
311 Franciscan   Napa County, California <i>Full bodied with generous aromas of mocha &amp; plum</i>		40
312 Charles Krug Napa Valley, California <i>Full bodied, chocolate raspberry</i>		40
313 Simi   Sonoma, California <i>Big flavor of black cherry, plum with hints of vanilla</i>	11	45
314 Ferrari Carano   Sonoma, California <i>Full bodied, great structure, mocha &amp; chocolate</i>		55
315 Cuttings (Prisoner Wine) Napa Valley, California <i>Ripe black fruit, mocha aroma flavors, concentrated finish</i>		65
316 Auros Cabernet Napa Valley, California <i>Rich, dark fruit, dried fig, supple tannins</i>		65

### Merlot

	Glass	Bottle
317 Mezzacorona   Trentino, Italy <i>Black cherry &amp; raspberry flavors, hints of mocha</i>	8	30
318 Rutherford Hill Napa Valley, California <i>Flavor of blackberry chocolate &amp; smooth tannins</i>		45

### Malbec & Zinfandel

	Bottle
319 Diseno Malbec   Argentina <i>Black cherry &amp; plum flavors, hint of anise spice</i>	30
320 Joel Got Zinfandel   California <i>Full bodied &amp; elegant</i>	32
321 Saldo Zinfandel (Prisoner Wine)   California <i>Rich, black licorice, cherry, smooth, hint of chocolate</i>	42

### Montepulciano

	Bottle
322 Poliziano Rosso   Tuscany, Italy <i>Medium to full body, fruity hints</i>	32
323 Ruffino Lodula Nuova   Abruzzo, Italy <i>Ripe plum followed by delicate clove notes, velvety finish</i>	35
324 Poliziano Vino Nobile   Tuscany, Italy <i>Full bodied with vanilla after taste, long lasting flavors</i>	49