

Antipasti - Appetizers

Baked Clams

Clams Breaded with Parmigiano Reggiano Cheese, Breadcrumbs, Parsley and Fresh Garlic
1/2 Dozen 9.95 | Dozen 19.95

Calamari Dorati

Lightly Breaded and Fried Calamari 15.95

Grigliata Mista

Grilled Calamari and Octopus, Roasted Red Peppers, Balsamic Vinaigrette 18.95

Involtini di Melanzana

Lightly Breaded Eggplant Rolls Stuffed with Fresh Ricotta and Topped with Marinara
Served with Crostini 11.95

Tavolata

Prosciutto di Parma, Soppresata, Imported Italian Cheeses, Italian Olives and Roasted
Red Peppers 16.95

Salsiccia e Peperoni

Sautéed Sausage with Red and Green Peppers in a Light Red Sauce 13.95

Fritto Misto

Lightly Battered and Fried Calamari, Shrimp and Octopus 19.95

Salsiccia e Rapini

Sausage and Rapini Sautéed in Garlic and E.V.O.O. 13.95

Zucchini Pazzi

Sautéed Zucchini Cakes Served with Marinara Sauce 10.95

Arancini

Rice Balls Stuffed with Ground Meat, Mozzarella and Peas, Lightly Breaded and Fried 9.95

Bruschetta

Toasted Crostini Topped with Fresh Tomatoes, Parmigiana, Red Onion, Basil, and Garlic 8.95

Vongole Scoppiate

Sautéed Littleneck Clams - **Choice of** a Garlic and Oil **or** Light Cherry Tomato Sauce 14.95

Cozze Scoppiate

Sautéed Mussels - **Choice of** a Garlic and Oil **or** Light Cherry Tomato Sauce 14.95

Zuppe - Soups

Pasta E Fagioli

Ditalini Pasta with Cannellini Beans in a Light Tomato Broth **Cup 4 | Bowl 7**

Zuppa del Giorno

Soup of the Day **Cup 4 | Bowl 7**

Insalate - Salads

Mela

Hearts of Romaine, Granny Smith Apples, Dried Cranberries, Walnuts, Gorgonzola Cheese,
Mela Balsamic Emulsion 11.95

Orto

Grilled Zucchini, Squash and Eggplant, Goat Cheese, Parmigiano Reggiano, 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, Cucumbers, Tomatoes, Red Onions, Cannellini Beans, Olives, Croutons, Provolone
Cheese, House Vinaigrette 11.95

Caesar

Hearts of Romaine, Croutons, Shaved Parmigiano Reggiano, Caesar Dressing 11.95

Antipasto

Hearts of Romaine, Soppresata, Tomatoes, Olives, Pepperoncini, Provolone and Fresh
Mozzarella Cheese, House Vinaigrette 11.95

Mista

Mixed Greens, Cucumbers, Tomatoes, Red Onions, Olives, House Vinaigrette 10.95

Arugula

Baby Arugula with Shaved Parmigiano Reggiano, Cherry Tomatoes, House Vinaigrette 11.95

Tonno

Mixed Greens, Italian Tuna in Olive Oil, Tomatoes, Red Onions, House Vinaigrette 11.95

Add: Salmon 8 | Calamari 6 | Octopus 6 | Tuna 5 | Scallops 3/each | Shrimp 3/each | Steak 8 | Chicken 4

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, Mushrooms, Prosciutto Cotto, Kalamata Olives 15.95

Rustica

Fior di Latte Mozzarella, Parmigiano Cheese, Sausage, Capers, Kalamata Olives, Topped with
Seasoned Bread Crumbs 16.95

Ortolana

Fior di Latte Mozzarella, Eggplant, Zucchini, Roasted Red Peppers 15.95

Bufalina

Imported Mozzarella di Bufala, Fresh Basil 16.95

Capricciosa

Fior di Latte Mozzarella, Prosciutto Cotto, Mushrooms, Artichoke Hearts, Kalamata Olives 16.95

Pizza (Build Your Own)

Ground Beef, Pepperoni, Prosciutto Cotto (Ham), Sausage, Soppresata, Anchovies, Artichoke
Hearts, Arugula, Basil, Capers, Caramelized Onions, Cherry Tomatoes, Eggplant, Fresh Garlic,
Kalamata Olives, Green Peppers, Hot Giardiniera, Mushrooms, Roasted Red Peppers, Ricotta,
Spinach, Zucchini

\$2 Each Ingredient Listed Below

Prosciutto di Parma, Goat Cheese, Mozzarella di Bufala, Rapini

Pizze Bianche - Woodfire White Pizza

Quattro Formaggi

Fior di Latte Mozzarella, Provolone, Parmigiano Reggiano, Gorgonzola 16.95

Bianca Neve

Mozzarella di Bufala, Cherry Tomatoes, Fresh Basil 16.95

Ciao Roma

Fior di Latte Mozzarella, Ricotta and Spinach 16.95

Borgata

Fior di Latte Mozzarella, Sausage, Roasted Red Peppers, Caramelized Onions 16.95

Bufala Bianca

Imported Mozzarella di Bufala, Arugula 17.95

Rapini e Salsiccia

Fior di Latte Mozzarella, Provolone Cheese, Sausage, Sautéed Rapini 16.95

Pasta

Penne e Melanzane alla Parmigiana

Breaded and Layered Eggplant Baked with Mozzarella and Marinara Sauce
Served with Penne Pasta 18.95

Spaghetti Pummarola

Imported Italian Plum Tomatoes Sautéed with Fresh Basil, Garlic and Onions
Topped with Parmigiano Reggiano Cheese 14.95

Rigatoni Vodka

Tomato Cream Sauce Topped with Cacio Ricotta Cheese 15.95

Penne Arrabbiata

Spicy Plum Tomato Sauce Sautéed with Basil, Garlic and Onions, Parmigiano Cheese 14.95

Ravioli Pazzi

Cheese Ravioli with a **Choice of** Vodka or Marinara Sauce 17.95 Pesto or Bolognese Sauce 2.00

Cavatelli di Casa

Homemade Cavatelli **Choice of** Vodka or Marinara Sauce 17.95 Pesto or Bolognese Sauce 2.00

Gnocchi di Casa

Homemade Gnocchi **Choice of** Vodka or Marinara Sauce 17.95 Pesto or Bolognese Sauce 2.00

Tagliatelle Bolognese

Homemade Tagliatelle Pasta, Pazzi's Traditional Bolognese Sauce
Topped with Parmigiano Reggiano Cheese 17.95

Farfalle alla Francesco

Homemade Pesto Sauce, Sun Dried Tomatoes, Walnuts, and Goat Cheese 17.95

Bucatini Amatriciana

Spicy Plum Tomato Sauce Sautéed with Pancetta, Garlic, Onions, and Basil 17.95

Orecchiette con Rapini

Rapini Sautéed with Garlic and E.V.O.O., Touch of Anchovy and Pepper Flakes 17.95

Linguine Gamberi e Broccoli

Shrimp and Broccoli Tossed in your **Choice of** a Garlic and Oil Sauce or a Light Cherry Tomato Sauce 19.95

Linguine Vongole

Littleneck Clams Sautéed in your **Choice of** a Garlic and Oil Sauce or a Light Cherry Tomato Sauce 24.95

Zuppa di Pesce

Mussels, Clams, Shrimps and Calamari Served Over Linguine Pasta in your **Choice of** a Garlic and Oil Sauce
or a Light Cherry Tomato Sauce 29.95

Add: Salmon 8 | Scallops 3/each | Shrimp 3/each | Steak 8 | Meatballs 5 | Chicken 4 | Sausage (Crumbled or Sliced) 4

Pollo e Vitello

Chicken Entrées 18.95

Veal Entrées 27.95

Al Forno

White Wine, Garlic, and Fresh Herb Sauce | Served with Roasted Potatoes

Parmigiana

Breaded and Baked with Mozzarella and Marinara Sauce | Served with Penne Pasta

Francese

Brushed with Egg Wash and Sautéed in a Lemon White Wine Sauce
Served with Spinach

Al Forno

Sautéed in a Lemon White Wine Sauce | Served with Mixed Vegetables

Marsala

Sautéed with Mushrooms in a Marsala Wine Sauce | Served with Roasted Potatoes

Cacciatore

Sautéed with Mushrooms, Bell Peppers, Kalamata Olives and Onions in a Light Tomato Sauce
Served with Mixed Vegetables

Pesce e Carne

Cioppino

Italian Fish Stew with Mussels, Clams, Shrimps, Scallops, and Calamari
Served with Garlic Crostini 27.95

Salmone

Wild Caught Salmon Prepared in a Lemon White Wine Sauce Served
with Mixed Vegetables and Roasted Potatoes 24.95

Braciole con Rigatoni

Filet Mignon Rolled with Prosciutto Cotto, Provolone Cheese, and a
Breadcrumb Mixture, Baked 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 & apricot</i>	10	30
101	Meiomi Sparkling California <i>Green apple aroma, flavor of pear, zesty citrus, honey</i>		36
102	Chandon Brut California <i>Crisp & elegant, lovely nose & fruity citrus</i>		44

Rosé

		Glass	Bottle
103	Ruffino Sparkling 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>	10	34
105	Whispering Angel France <i>Rich & complex with hits of strawberry</i>		39

Pinot Grigio

		Glass	Bottle
106	Mezzacorona Italy <i>Crisp & inviting with tastes of apricot & pear</i>	8	30
107	Ruffino "Lumina" Collio, Italy <i>Elegant texture, tangerine tasting & fruity</i>	9	32
108	Santa Margherita Alto Adige, Italy <i>Crisp & refreshing, with notes of tangerine & vanilla</i>		46

Sauvignon Blanc

		Glass	Bottle
109	Mason Pomelo California <i>Fruit flavor aromas of peach, green apple</i>	8	30
110	Oyster Bay New Zealand <i>Enticing citrus notes and tropical flavors</i>	9	32
111	Ferrari Carano California <i>Spicy nose, fresh crisp mouthwatering character</i>		34
112	Trinchero "Mary's Vineyard" <i>Vivacious, crisp & zesty, tangerine & green apple</i>		36
113	Twomey (By Silver Oak) Russian River Valley <i>Lush tropical aromas</i>		43

Riesling

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

Chardonnay

		Glass	Bottle
115	Mezzacorona Italy <i>Subtle flavors of peach, nectarine, & 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	Antinori Bramito Italy <i>Fresh and complex aromas of tropical crisp fruits</i>	11	42
119	Raymond Reserve Napa, California <i>Aroma of mango, toasted almond, honeydew melon</i>		45
120	Jordan Russian River, California <i>Elegant full bodied generous chardonnay</i>		55

Moscato

		Glass	Bottle
121	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

		Glass	Bottle
200	Negroamaro Del Salento Puglia, Italy <i>Deep color, medium to full body, dark berry fruit</i>		30
201	Surani Primitivo Puglia, Italy <i>Light supple fruit & a spicy mouth feel</i>		32
202	Lagone "Super Tuscan" Tuscany <i>Elegant notes of plum, cherry and wild berry</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 & violet</i>		39
205	Ruffino "Tan Label" Chianti Classico Riserva <i>Black cherry & plum flavors, hint of anise spice</i>		44
206	Tenuta San Antonio Valpolicella Ripasso <i>Deep garnet with crimson hues, smoky aroma</i>		43
207	Fattoria Petrolo Sangiovese <i>Deep garnet smoky aroma of plum, dried sage</i>		49
208	Le Volte dell' Ornellaia <i>Super Tuscan, black cherry & plum, plush finish</i>		50
209	Antinori Bruciato "Super Tuscan" <i>Medium bodied, refined tannins, fruity finish</i>	14	54

Reserve Red Wines

		Bottle
210	The Prisoner Napa Valley <i>Persistent flavors of ripe raspberry, pomegranate and vanilla</i>	75
211	Cesari Amarone <i>Cherry and plum aroma with jammy notes</i>	75
212	Prunotto Barbaresco Piedmonte, Italy <i>Savory aromas and flavors of eucalyptus, rose petals, hints of truffle</i>	75
213	Stags Leap Artemis Cabernet Napa Valley, California	89
214	Nannetti Brunello di Montalcino Tuscany, Italy	90
215	Silver Oak Cabernet Sauvignon Alexander Valley, California	110
216	Antinori Brunello Di Montalcino	120
217	Chimney Rock Cabernet Sauvignon Napa Valley, California	130
218	Nickel & Nickel Cabernet Sauvignon Napa Valley, California	130



Draft Beer

Stella Artois
Blue Moon
Peroni
Anti Hero IPA
Hazy Hero IPA
Seasonal Beer

Mule Menu

Moscow Mule
Sneaky Fox Vodka, Ginger Beer, Lime Juice
Italian Mule
Sneaky Fox Vodka, Limoncello, Ginger Beer, Raspberry & Lemon
Mexican Mule
Casamigos Blanco, 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 & 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 & elegant, lovely nose & 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 (By Silver Oak) Russian River Valley <i>Elements of dark caramel & 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>		36

Cabernet Sauvignon

		Glass	Bottle
308	Mezzacorona 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	32
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 & plum</i>		40
312	Charles Krug Napa Valley, California <i>Full bodied, chocolate raspberry</i>		55
313	Simi Sonoma, California <i>Big flavor of black cherry, plum with hints of vanilla</i>	12	49
314	Ferrari Carano Sonoma, California <i>Full bodied, great structure, mocha & 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>		70

Merlot

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

Malbec & Zinfandel

		Bottle
319	Diseno Malbec Argentina <i>Black cherry & plum flavors, hint of anise spice</i>	32
320	Joel Gott Zinfandel California <i>Full bodied & elegant</i>	34
321	Saldo Zinfandel (Prisoner Wine) California <i>Rich, black licorice, cherry, smooth, hint of chocolate</i>	45

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>	38
324	Poliziano Vino Nobile Tuscany, Italy <i>Full bodied with vanilla after taste, long lasting flavors</i>	49