

Antipasti - Appetizers

<p><u>Baked Clams</u> Clams breaded with Parmigiano Reggiano cheese parsley & fresh garlic 1/2 Dozen 9.95 1 Dozen 19.95</p> <p><u>Calamari Dorati</u> Lightly battered fried calamari 15.95</p> <p><u>Grigliata Mista</u> Grilled calamari, octopus, roasted red peppers in a balsamic vinaigrette 18.95</p> <p><u>Funghi Stuffati</u> Mushroom caps filled Parmigiano Reggiano cheese, bread crumbs topped with roasted red peppers and mozzarella cheese 11.95</p> <p><u>Tavolata</u> Prosciutto di Parma, sopressata, assorted imported cheeses, olives and roasted red peppers 16.95</p>	<p><u>Fritto Misto</u> Lightly battered fried calamari, shrimp and octopus 19.95</p> <p><u>Involtini di Melanzana</u> Eggplant rolls stuffed with fresh ricotta 11.95</p> <p><u>Salsiccia Pazza</u> Choice of sausage and rapini sautéed in E.V.O.O. or sausage and peppers in a red sauce 13.95</p> <p><u>Zucchini Pazzi</u> Sautéed zucchini cakes with marinara sauce 10.95</p> <p><u>Arancini</u> Rice balls stuffed with ground sirloin beef, veal, and peas, lightly battered and fried 9.95</p> <p><u>Bruschetta</u> Toasted crostini topped with fresh tomatoes, red onion, basil, garlic and E.V.O.O. 8.95</p>
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Zuppe - Soups

<p><u>Pasta E Fagioli</u> Ditalini pasta with cannellini beans in a tomato broth 6.95</p>	<p><u>Zuppa del Giorno</u> Soup of the day 6.95</p>
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Insalate - Salads

<p><u>Mela</u> Hearts of romaine, granny smith apple, cranberries, walnuts, gorgonzola, mela balsamic 11.95</p> <p><u>Orto</u> Arugula, roasted red peppers, grilled zucchini, grilled squash, grilled eggplant, radicchio, goat cheese, Parmigiano Reggiano, house balsamic 12.95</p> <p><u>Caprese</u> Sliced tomato, fior di latte mozzarella, fresh basil, roasted red peppers, olives, house balsamic 11.95</p> <p><u>Chopped</u> Chopped romaine, red onions, tomatoes, bacon, gorgonzola cheese house vinaigrette 11.95</p> <p><u>Toscana</u> Mixed greens, cucumber, tomato, red onion, cannellini beans, olives, toasted garlic crostini, provolone cheese house vinaigrette 11.95</p>	<p><u>Caesar</u> Hearts of romaine, toasted garlic crostini, shaved Parmigiano Reggiano, caesar dressing 11.95</p> <p><u>Antipasto</u> Hearts of romaine, sopressata, tomatoes, olives, pepperoncini, provolone and mozzarella cheese house vinaigrette 11.95</p> <p><u>Tomato and Onion</u> Wedged tomatoes with red onions, house vinaigrette 10.95</p> <p><u>Mista</u> Mixed greens, cucumber, tomato, red onion, olives, house vinaigrette 10.95</p> <p><u>Arugula</u> Baby arugula with shaved Parmigiano Reggiano, cherry tomatoes, E.V.O.O. 11.95</p> <p><u>Tonno</u> Mixed greens, Italian tuna in olive oil, tomato, red onion, house vinaigrette 11.95</p>
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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

<p><u>Margherita</u> Fior di latte mozzarella, fresh basil 13.95</p> <p><u>Diavola</u> Fior di latte mozzarella, spicy salami, crushed red pepper 14.95</p> <p><u>Prosciutto e Arugula</u> Fior di latte mozzarella, prosciutto di Parma, fresh arugula, shaved Parmigiano Reggiano 17.95</p> <p><u>Funghi e Salsiccia</u> Fior di latte mozzarella, sausage, mushrooms 16.95</p> <p><u>Quattro Stagioni</u> Fior di latte mozzarella, sautéed mushrooms, prosciutto cotto, gaeta olives 15.95</p> <p><u>Ortolana</u> Fior di latte mozzarella, grilled eggplant, zucchini, roasted red peppers 15.95</p>	<p><u>Rustica</u> Fior di latte mozzarella, pecorino cheese, sausage, capers, gaeta olives, topped with seasoned bread crumbs 16.95</p> <p><u>Bufalina</u> Imported mozzarella di bufala fresh basil 16.95</p> <p><u>Capricciosa</u> Fior di latte mozzarella, prosciutto cotto, sautéed mushrooms, artichoke hearts, gaeta olives 16.95</p> <p><u>Pazza (Build Your Own)</u> Fior di latte mozzarella, 2 toppings of your choice from the ingredients below 16.95</p> <p style="text-align: center;">sausage, mushrooms, prosciutto cotto, gaeta olives, artichoke hearts, anchovies, spicy salami, fresh arugula, eggplant, zucchini, roasted red peppers, cherry tomatoes, caramelized onions, ricotta cheese, spinach</p>
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Pizze Bianche - White Pizza

<p><u>Quattro Formaggi</u> Fior di latte mozzarella, provolone, Parmigiano Reggiano, gorgonzola 16.95</p> <p><u>Bianca Neve (Snow White)</u> Mozzarella di bufala, cherry tomatoes, fresh basil 16.95</p> <p><u>Ciao Roma</u> Fior di latte mozzarella, ricotta, spinach 16.95</p>	<p><u>Borgata</u> Fior di latte mozzarella, sausage, roasted red peppers, caramelized onions 16.95</p> <p><u>Bufala Bianca</u> Mozzarella di bufala, arugula 17.95</p> <p><u>Rapini e Salsiccia</u> Fior di latte mozzarella, provolone cheese with sautéed sausage and rapini 16.95</p>
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Pasta

<p><u>Spaghetti Pumarola</u> Imported Italian plum tomato, fresh basil, garlic, onion, E.V.O.O. pecorino cheese 14.95 with meatballs 3.95</p> <p><u>Penne e Melanzane alla Parmigiana</u> Eggplant parmigiana served with a side of penne marinara 18.95</p> <p><u>Rigatoni Vodka</u> Rigatoni pasta in a tomato cream sauce topped with cacio ricotta 15.95</p> <p><u>Orecchiette con Rapini</u> Ear shaped pasta, broccoli rabe, touch of anchovy, garlic, E.V.O.O. 17.95</p> <p><u>Ravioli di Pazzi</u> Cheese filled ravioli with a choice of vodka or marinara sauce 17.95 pesto or meat sauce 2.00</p> <p><u>Cavatelli di Casa</u> Homemade Cavatelli with a choice of vodka or marinara sauce 17.95 pesto or meat sauce 2.00</p> <p><u>Gnocchi di Casa</u> Homemade Gnocchi with a choice of vodka or marinara sauce 17.95 pesto or meat sauce 2.00</p>	<p><u>Tagliatelle Bolognese</u> Tagliatelle pasta, ground beef, pork, and veal sautéed with carrots, celery, peas, onions, garlic, in a tomato sauce 17.95 with meatballs 3.95</p> <p><u>Farfalle alla Francesco</u> Bow tie pasta, homemade pesto sauce, sun dried tomato, goat cheese, walnuts 17.95</p> <p><u>Bucatini Amatriciana</u> Tubular spaghetti, pancetta (Italian Bacon), fresh basil, hot pepper flakes, spicy plum tomato sauce 17.95 with meatballs 3.95</p> <p><u>Penne Arrabbiata</u> Penne pasta in a spicy plum tomato sauce 14.95 with meatballs 3.95</p> <p><u>Gamberi e Broccoli</u> Linguine pasta, fresh shrimp and broccoli with your choice of a garlic and oil sauce or a light cherry tomato sauce 19.95</p> <p><u>Spaghetti al Tonno</u> Spaghetti with imported Italian tuna, cherry tomato, E.V.O.O. 18.95</p>
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Pollo - Vitello

Boneless Chicken Breast 18.95 Veal 27.95

<p><u>Al Forno</u> White wine and fresh herb sauce served with roasted potatoes</p> <p><u>Parmigiana</u> Lightly breaded, topped with tomato sauce and mozzarella cheese, served with penne marinara</p> <p><u>Francese</u> Dipped in egg batter, sautéed in a white wine lemon sauce, served with spinach</p>	<p><u>Limone</u> Sautéed in a white wine lemon sauce, served with mixed vegetables</p> <p><u>Marsala</u> Sautéed with mushrooms in a marsala wine sauce, with potatoes</p> <p><u>Cacciatore</u> Sautéed with mushrooms, peppers, kalamata olives, onions, in a light tomato sauce, served with mixed vegetables</p>
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Panini - Sandwiches

All Sandwiches Served with Fries

<p><u>Pesto</u> Grilled chicken, fresh mozzarella, tomato, with a pesto sauce 13.95</p> <p><u>Parma</u> Prosciutto di Parma, mozzarella, arugula, tomato, fresh basil, EVOO 13.95</p> <p><u>Vegetali Grigliati</u> Grilled eggplant, roasted red peppers, zucchini, squash, arugula, radicchio, fresh mozzarella 13.95</p> <p><u>Rustica</u> Marinated grilled filet mignon, grilled onions, provolone cheese 17.95</p> <p><u>Polpette</u> Ground sirloin meatballs, tomato sauce, provolone cheese 13.95</p>	<p><u>Pollo Parmigiana</u> Breaded chicken breast topped with tomato sauce and mozzarella cheese 13.95</p> <p><u>Pollo Vesuvio</u> Boneless chicken breast in a vesuvio sauce 13.95</p> <p><u>Tonno</u> Imported Italian tuna, olive oil, tomato, red onion, arugula 13.95</p> <p><u>Pollo Grigliato</u> Grilled chicken breast, lettuce, tomato, choice of mayo or E.V.O.O. 13.95</p> <p><u>Melanzana</u> Pan seared eggplant parmigiana with a light red sauce 13.95</p>
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Let Us Cater Your Next Party

Sparkling White & Champagne

		Glass	Bottle
100	Ti Amo Prosecco "Organic" <i>Inviting crisp aromas of tangerine & apricot</i>	10	29
101	Meiomo Sparkling California <i>Green apple aroma, flavor of pear, zesty citrus, honey</i>		34
102	Chandon Brut California <i>Crisp & elegant, lovely nose & fruity citrus</i>		44

Rose'

		Glass	Bottle
103	Ruffino Rose' Italy <i>Floral notes, red berries, lingering white fruits</i>	10	29
104	Simi Dry Rose' California <i>Tart cherry, balanced acidity</i>		30
105	Whispering Angel France <i>Rich & complex with hints of strawberry</i>		34

Pinot Grigio

		Glass	Bottle
106	Mezzacorona Italy <i>Crisp & inviting with tastes of apricot & pear</i>	7	28
107	Ruffino "Lumina" Collio, Italy <i>Elegant texture, tangerine tasting & fruity</i>	8	30
108	Santa Margherita Valdadige Italy <i>Crisp & refreshing, with notes of tangerine & vanilla</i>		44

Sauvignon Blanc

		Glass	Bottle
109	Mason Pomelo California <i>Fruit flavor aromas of peach, green apple</i>	8	29
110	Nobilo 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	Trincherio "Mary's Vineyard" <i>Vivacious, crisp & zesty, tangerine & 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 & aromas of peach & green apple</i>	8	30

Sauvignon Blanc

		Glass	Bottle
115	Mezzacorona Italy <i>Subtle flavors of peach, nectarine, & pear</i>	7	28
116	Franciscan California <i>Honey crisp apple, white nectarine, & crispy minerality</i>	9	30
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

Draft Beer

Stella Artios
Blue Moon
IPA Anti Hero Revolution
Seasonal Beer

Domestic Bottle Beer

Samuel Adams
MGD
MGD 64
Miller Lite
Coors Light

Imported Bottled Beer

Peroni
Moretti
Corona & Corona Light
Hieneken & Hieneken 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 & 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 & violet</i>		39
205	Ruffino "Tan Label" Chiant Classic Reserva <i>Black cherry & 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 & plum, plush finish</i>		45
208	Fattoria Petrolo Sangiove <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 Amarone <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	Silver Oak Cabernet Sauvignon Alexander Valley, California		105
214	Chimney Rock Cabernet Sauvignon Alexander Valley, California		105
215	Antnori Brunello di Montalcino Tuscany, Italy CHANGING		120
216	Nickel & Nickel Cabernet Sauvignon Napa Valley, California		120



Mule Menu

Moscow Mule
Vodka, Ginger Beer, Lime Juice
Italian Mule
Vodka, Limoncello, Ginger Beer, Splash of Raspberry & Lemon
Mexican Mule
Tequila, Ginger Beer, Lime Juice
Kentucky Mule
Bourbon, Ginger Beer, Lime Juice
Irish Mule
Jameson Whiskey, Ginger Beer, Lime Juice
Dutch Mule
Orange Vodka, Ginger Beer, Lime Juice

Pinot Noir

		Glass	Bottle
300	Stemmari Sicily, Italy <i>Medium body, black cherry & plum</i>	8	28
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 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>	7	28
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>	7	28
309	Hogue Cellars Washington <i>Medium body, black cherry, caramel & vanilla hints, firm structure</i>	8	30
310	Alexander Valley Sonoma, California <i>Dark plum, cassis, silky long finish</i>		35
311	Franciscan Napa Valley, California <i>Full bodied with generous aromas of mocha & plum</i>		40
312	Charles Krug Napa Valley, California <i>Full bodied, chocolate raspberry</i>		40
313	Ferrari Carano Sonoma, California <i>Full bodied, great structure, mocha & chocolate</i>		55
314	Simi Sonoma, California <i>Big flavor of black cherry, plum with hints of vanilla</i>	11	45
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 Trentno, Italy <i>Black cherry & raspberry flavors, hints of mocha</i>	7	28
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>		29
320	Joel Got Zinfandel California <i>Full bodied & 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