

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 Sauce | Served with Crostini 11.95

Tavolata

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

Prosciutto e Burrata

Baby Arugula, Prosciutto di Parma, Burrata Cheese, Cherry Tomatoes, Balsamic Glaze Served with Crostini 17.95

Fritto Misto

Lightly Battered and Fried Calamari, Shrimp and Octopus 19.95

Salsiccia e Peperoni

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

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

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

Bruschetta

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

Vongole Scoppiate

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

Cozze Scoppiate

Sautéed Mussels - **Choice of** 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, Soppressata, 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

Pizza 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, Soppressata, 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** Garlic and Oil Sauce **or** Light Cherry Tomato Sauce 19.95

Linguine Vongole

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

Zuppa di Pesce

Mussels, Clams, Shrimps and Calamari Served Over Linguine Pasta in your **Choice of** Garlic and Oil Sauce **or** 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

Limone

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

Bracirole 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 | Demi-Glacé

Served with Mixed Vegetable and Roasted Potatoes 28.95

Prosecco & Champagne

		Glass	Bottle
100	Ti Amo Prosecco "Organic" <i>Light Bodied & Dry, Inviting Crisp Aromas of Tangerine & Apricot</i>	10	30
101	Chandon Brut California <i>Full Body, Slightly Acidic, Green Apple Aroma, Flavor of Pear, & Citrus</i>		44
102	Veuve Clicquot France <i>Crisp & Elegant, Lovely Nose & Refined Finish</i>		85

Rosé

		Glass	Bottle
103	Ruffino Sparkling Rosé Italy <i>Light Bodied, Slightly Sweet, Red Berries, White Fruits</i>	10	30
104	Simi Dry Rosé Italy <i>Dry, Light Bodied, Tart Cherry, Balanced Acidity</i>	10	34
105	Whispering Angel France <i>Rich & Complex with Hints of Strawberry</i>	11	39

Pinot Grigio & Vermentino

		Glass	Bottle
106	Mezzacorona Italy <i>Medium Bodied, Dry, Crisp & Inviting</i>	8	30
107	Ruffino "Lumina" Collio, Italy <i>Medium Bodied, Dry, Tangerine Tasting & Fruity</i>	9	32
108	Antinori Vermentino Bolgheri, Italy <i>Slightly Dry, & Acidic. Mineral Notes</i>		39
109	Santa Margherita Alto Adige, Italy <i>Medium Bodied, Dry, Crisp & Refreshing, Tangerine & Vanilla</i>		46

Sauvignon Blanc

		Glass	Bottle
110	Mason Pomelo California <i>Medium Bodied, Dry, Aromas of Peach, & Green apple</i>	8	30
111	Oyster Bay New Zealand <i>Medium Bodied, Dry, Citrus and Tropical flavors</i>	9	32
112	Ferrari Carano California <i>Medium Bodied, Dry, Mildly Acidic. Notes of Melon & Pear</i>		34
113	Trincheri "Mary's Vineyard" <i>Medium Bodied, Dry, and Mildly Acidic. Vivacious & Crisp</i>		36
114	Twomey (By Silver Oak) Russian River Valley <i>Medium Bodied, Dry, and Slightly Acidic. Tropical Aromas</i>		43

Riesling

		Glass	Bottle
115	Hirschbach Spatlese Germany <i>Medium Bodied, and Sweet. Forward Fruit Flavors</i>	8	30

Chardonnay

		Glass	Bottle
116	Mezzacorona Italy <i>Full Bodied, & Dry with Subtle Flavors of Peach & Pear.</i>	8	30
117	Folie a Deux Russian River, California <i>Full Bodied, Buttery & Bright Acidity, Citrus Blossom</i>	9	34
118	Ferrari Carano California <i>Full Bodied and Oak Flavors. Apple and Citrus Fruits</i>		38
119	Antinori Bramito Italy <i>Medium Bodied, Semi Dry, Fresh Aromas of Crisp Fruits</i>	11	42
120	Raymond Reserve Napa California <i>Full Bodied, Semi Dry, Aroma of Mango & Toasted Almonds</i>		45
121	Jordan Russian River, California <i>Full Bodied, Semi Dry, Buttery with Elegant Flavors</i>		55

Moscato

		Glass	Bottle
122	Mezzacorona Italy <i>Sweet with Subtle Flavors of Apricot and Passion Fruit</i>	8	30

Domestic Bottled Beer

Miller Lite • Coors Light
Samuel Adams • Miller High Life • MGD 64

Imported Bottled Beer

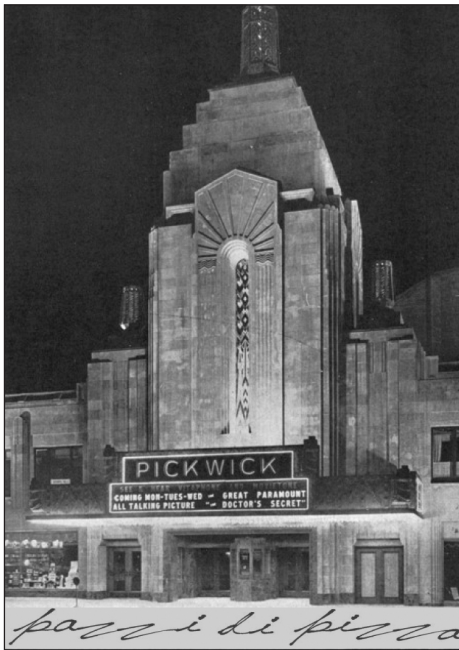
Moretti La Rossa
Corona
Corona Light
Heineken
Heineken Light

Intriguing Italian Red Wines

		Glass	Bottle
200	Negroamaro Del Salento Puglia, Italy <i>Dry, and Full Bodied with a Deep Color & Dark Berry Flavor</i>		30
201	Surani Primitivo Puglia, Italy <i>Bold & Smooth. Light Supple Fruit & a Spicy Mouth Feel</i>		32
202	Lagone "Super Tuscan" Tuscany <i>Full Bodied, Dry. Elegant Notes of Plum, Cherry & Wild Berry</i>		36
203	Cesari Boscarel Cab/Merlot Veneto, Italy <i>Medium Bodied, Dry, Intense Red with Mellow Tannins</i>		36
204	Casanova "Baby Brunello" di Neri Rosso <i>Medium Body, Slightly Dry, Hints of Wild Cherry & Violet</i>		39
205	Ruffino "Tan Label" Chianti Classico Riserva <i>Medium Bodied, Dry. Black Cherry & Plum Flavors</i>		44
206	Tenuta San Antonio Valpolicella Ripasso <i>Medium Bodied, Slightly Dry, Smoky Aroma</i>		43
207	Torrione Petrolo Toscana <i>Sangiorvese Grapes, Medium Bodied & Dry</i>		49
208	Le Volte dell' Ornellaia <i>Super Tuscan, Medium Bodied, Dry. Black Cherry & Plum</i>		50
209	Antinori Bruciato "Super Tuscan" <i>Medium Bodied, Dry, Refined Tannins, Fruity Finish</i>	14	54

Reserve Red Wines

		Bottle
210	The Prisoner Napa Valley Napa Valley, California	75
211	Cesari Amarone Veneto, Italy	75
212	Prunotto Barbaresco Piedmonte, Italy	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	Caymus Cabernet Sauvignon Napa Valley, California	115
217	Antinori Brunello Di Montalcino Tuscany, Italy	120
218	Chimney Rock 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 bodied, Dry, Black Cherry & Plum</i>	8	30
301	Napa Cellars Napa Valley, California <i>Medium bodied, Dry & Smooth. Ripened Fruits</i>	9	36
302	Erath Oregon <i>Light Bodied, Dry, Slightly Acidic, Crisp & Elegant</i>		38
303	Meiomi Celifornia <i>Medium Bodied, Dry & Smooth with Plum 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>Slightly Dry & Bold with Flavors of Dark Caramel & Raspberry</i>		79

Chianti

		Glass	Bottle
306	Querceto Tuscany, Itlay <i>Medium Body, Dry, Fruity Aroma with Herbal Notes</i>	8	30
307	Selvapiana Chianti Rufina Tuscany, Italy <i>Dry Finish, Aroma of Cherry, Flowers, Plum, Hint of Tobacco</i>		36

Cabernet Sauvignon

		Glass	Bottle
308	Mezzacorona Itlay <i>Dry, Bold with Black Currant Fruit, Smooth Finish</i>	8	30
309	14 Hands Washington <i>Dry, Bold, and Slightly Acidic, Refined Tannins</i>	9	32
310	Alexander Valley Sonoma, California <i>Dry and Bold with a Long Finish, Dark Plum Flavors</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, Slightly Acidic Chocolate Raspberry Flavors</i>		55
313	Simi Sonoma, California <i>Full Bodied, Big Flavor of Black Cherry, & Plum</i>	12	49
314	Ferrari Carano Sonoma, California <i>Full bodied, Great Structure, Mocha & Chocolate</i>		55
315	Cutting (By The Prisoner Wine Co.) Napa Valley, California <i>Ripe Black Fruit, Mocha Aroma Flavors, Concentrated Finish</i>		65
316	Auros Cabernet Napa Valley, California <i>Slightly Dry, Bold with Rich Dark Fruit Flavors</i>		70

Merlot

		Glass	Bottle
317	Mezzacorona Trentino, Italy <i>Slightly Dry, & Bold. Black Cherry & Raspberry Flavors</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>Medium Bodied, Slightly Dry, Hints of Black Cherry & Plum</i>	32
320	Joel Gott Zinfandel California <i>Full Bodied & Elegant, Dry with Smooth Finish</i>	34
321	Saldo Zinfandel (Prisoner Wine) California <i>Bold with Rich, Black Licorice, Cherry, Hint of Chocolate</i>	45

Montepulciano

		Bottle
322	Poliziano Rosso Tuscany, Italy <i>Medium to Full Body, Dry, 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