

## Salad - Soup - Sandwiches

### **ANTIPASTO TRADIZIONALE**

Imported Italian cured meats, cheeses, preserved vegetables and olives  
**\$10.00**

### **INVOLTINI DI MELANZANE**

Rolled eggplant stuffed with ricotta cheese and basil, baked in brick oven with plum tomato sauce and parmigiano cheese  
**\$ 8.00**

### **FOCACCINA CON CAPRINO**

Flat aromatic bread topped with mixed green salad, goat cheese, fresh roasted cherry tomatoes and grilled zucchini  
**\$ 9.50**

### **CAPRESE**

Fresh mozzarella and tomato salad, mixed greens, toasted bread, dressed with extra virgin olive oil and basil  
**\$ 8.00**

### **RIBOLLITA SOUP**

Traditional Tuscany bread soup with seasonal vegetables, cannellini beans, pancetta and parmigiano cheese drizzled with extra virgin olive oil  
Cup **\$4.00** / bowl **\$7.00**

### **MISTO VERDE**

Mixed greens tossed with balsamic vinegar, cherry tomatoes and extra virgin olive oil  
**\$ 6.00**

### **INSALATA ALLA CESARE**

Fresh Romaine lettuce tossed with traditional Italian Cesare dressing and Tuscany bread  
**\$ 6.00**

### **COZZE PICCANTI**

Sautéed mussels in a spicy plum tomato sauce  
**\$ 8.00**

### **\*CROSTONE CON POLLO**

Grilled chicken breast topped with smoked mozzarella cheese, sliced tomato and roasted peppers served on grilled peasant bread with mixed greens salad  
**\$ 8.50**

### **\*ARROSTO DI AGNELLO**

Brick oven roasted lamb sandwich with sautéed Calabrese style Peppers and onions served on grilled peasant bread with mixed greens salad **\$ 9.00**

## PASTA

### **LINGUINE AL FRUTTI DI MARE**

Linguine pasta with clams, mussels, calamari and shrimp sautéed in plum tomato sauce baked in parchment paper  
**\$14.00**

### **RIGATONI SALSICCIA E RICOTTA**

Homemade style rigatoni pasta with Italian sausage and sweet onions, in plum tomato sauce topped with ricotta cheese  
**\$11.00**

### **GNOCCHI DI PATATE**

Homemade potato dumpling baked in a brick oven with plum tomato sauce topped with mozzarella cheese and basil  
**\$11.00**

## **LINGUINE CON VONGOLE**

Linguine pasta with sautéed clams, fresh cherry tomatoes in a garlic white wine sauce  
**\$11.50**

### **FUSILLI AL TEGAMINO**

Brick oven baked fusilli pasta, sautéed eggplant, zucchini, roasted peppers in a plum tomato sauce topped with goat cheese and basil  
**\$10.00**

### **RIGATONI ALLA BOSCAIOLA**

Rigatoni pasta sautéed with mushrooms, sweet peas, onions, Italian ham in plum tomato mascarpone sauce  
**\$11.00**

### **FETTUCCINI PANNA E PROSCIUTTO**

Fettuccini pasta with imported Italian ham in a cream sauce  
**\$10.00**

### **RISOTTO DEL GIORNO**

Daily special Italian Risotto  
**\$15.00**

## PIZZERIA

### **MARGHERITA**

Fresh homemade mozzarella, plum tomato sauce and fresh basil drizzled with extra virgin olive oil  
**\$ 9.00**

### **NAPOLETANA**

Authentic Neapolitan, with fresh plum tomato sauce, aromatic oregano and roasted garlic  
**\$ 8.00**

### **AMALFITANA**

Smoked mozzarella, fresh cherry tomatoes and fresh arugula  
**\$10.00**

### **LA CAPRICCIOSA**

Homemade Italian sausage, mushrooms, artichokes hearts and fresh homemade mozzarella with a plum tomato sauce  
**\$11.50**

### **LA VEGETARIANA**

Fresh homemade mozzarella with mixed grilled vegetables  
**\$ 9.00**

### **LA QUATTRO STAGIONI**

Smoked mozzarella, plum tomato sauce, Italian ham, spinach and mushrooms  
**\$10.50**

### **TRADIZIONALE**

Fresh homemade mozzarella, plum tomato sauce, onions, homemade Italian sausage and pepperoni  
**\$11.00**

*Additional toppings will be charged accordingly.*

## DOLCE DEL GIORNO

Homemade Tiramisu & Canolli

To go orders accepted!

*Before placing your order, please inform your server if anyone in your party has a food allergy.  
\*Consuming raw/undercooked animal products may increase your risk of food borne illness.*

*Minimum - One Entree per person - No splitting  
20% Gratuity added on all parties of five or more*

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