

# Appetizers

**Fried Calamari** – Tender Baby Squid fried golden, served with Citrus Aioli and Marinara 12.50 GF

**Fresh Mozzarella** – Fresh Mozzarella breaded with Italian Style Breadcrumbs. Fried and served with Marinara 8.95 GF

## Stuffed Portabella Mushroom

Large sautéed Mushroom Cap stuffed with Sweet Italian Sausage and Spinach, Roasted. Melted Mozzarella, Marinara, and Fresh Basil 9.50 GF

# Soup and Salad

**Daily Soup** – Homemade stocks and fresh ingredients. Inquire for today's choice 6.25 GF

**House Garden Salad** – Fresh, Crisp Salad Greens, Vegetables, Ripe Tomato 6.25 GF

# Pizza!Pizza!Pizza!

10" Rolled by hand, Available in thick or thin crust. Gluten-Free Available  
Pepperoni, Sausage, Canadian Bacon, Meatball, Green Chile, Mushroom, Onion, Olives

Cheese plus any one topping.....11.75  
Additional Toppings.....1.00

Four or More Toppings.....15.75  
Feature Pizza or Calzone of the Day.. 15.75

# Italian Specialties

Soup or Salad is included with all dinner entrees at no additional cost  
Caesar Salad substitution 2.75. First price indicates Ala Carte 1/2 order

**Meat and Cheese Lasagna** – Fresh Pasta Sheets Layered with Beef, Italian Sausage, Ricotta, Mozzarella and Parmesan Cheeses. Served with our Marinara Sauce **GF Available** 14.50/21.95

**Stuffed Shells** – Giant Pasta Shells stuffed with a blend of Spinach and Cheeses, covered in Marinara 10.95/17.50

**Spinach Lasagna** – Fresh Spinach Pasta Sheets layered with Zucchini, Eggplant, Ricotta, Mozzarella and Parmesan Cheeses, Marinara 14.50/21.95

**Chicken Ravioli** – Fresh Tomato Pasta Sheets with Roasted Chicken Breast, Toasted Pine Nuts, Fresh Basil Pesto, Cheeses. Served with Rustic Amatriciana Sauce 14.50/23.50

**Eggplant Alla Parmigiana** – Sliced Eggplant Seasoned and fried, layered with Mozzarella and Parmesan. Dinner portion served with Spaghetti **GF Available** 13.50/20.95

**Spinach Ravioli** – Fresh Spinach Pasta pockets stuffed with Spinach, Italian Sausage, Cheeses and finished with Marinara 14.50/23.50

**Cheese Manicotti** – Fresh Pasta Tubes filled with Ricotta, Mozzarella and Parmesan cheeses Covered in Marinara Sauce 10.95/17.50

One Check per Table  
We Accept Visa, MC, Discover

## *Fresh Pasta*

Semolina, Flour, Fresh Eggs rolled, cut, and cooked after you order.  
Fresh Spinach or Tomato Pasta Available. Gluten-Free Pasta Available.  
Full Orders come with Soup or Salad at no additional Charge.  
First price indicates Ala Carte ½ Order  
Caesar Salad substitution 2.75

**Spaghetti with Meatballs or Italian Sausage**  
Italian Plum Tomato Sauce with Fresh Basil, Garlic, Onion  
Italian Parsley, and Olive Oil. Imported Rigatoni Available  
11.50/18.75

**Linguini with Fresh Basil Pesto** – Fresh Basil  
puréed with Garlic, Walnuts, Parmesan, Olive Oil  
13.50/18.95

**Fettuccini Alfredo** – Fresh Pasta tossed with our  
Traditional Parmesan-Cream sauce 10.50/18.50

**Linguini with Red or White Clam Sauce**  
Fresh Littleneck Clams in their own stock with garlic  
Oregano, lemon, and Parsley 17.95/25.95

**Shrimp Primavera** – Jumbo Shrimp sautéed with  
Seasonal Vegetables, finished with rich Cream and  
Parmesan on Fettuccini 16.95/25.95

**Fettuccini Alla Lucchese** – Spicy Tomato-  
Cream Sauce with Italian Sausage, Chicken Breast,  
Sun-Dried Tomato, Portabella Mushroom, Sage  
14.75/20.95

**Chicken Breast Alfredo** – Chicken Breast with  
Button Mushrooms tossed with Alfredo Sauce and  
Fresh Fettuccini 14.50/22.75

**Pan-Seared Sea Scallops** – Fresh Angel Hair  
with Spicy Roasted Tomato-Sweet Red Pepper Sauce  
with Shellfish Broth and Herbs 18.95/29.95

**Linguini Alla Livorno** – Grilled Chicken, Grape  
Tomato, Artichoke, Calamata Olives, Capers with  
Fresh Herbs in Olive Oil and Garlic Sauce 13.50/20.95

**Fettuccini Alla Carbonara** – Our Sweet Italian  
Sausage and Bacon are the Stars in this Hearty  
Cream and Parmesan Sauce! 14.50/22.75

## *Veal and Chicken*

Chicken Substitution on Request 21.95  
Includes your choice of Soup or Salad  
Gluten-Free on Request

**Veal Alla Parmigiana** – Veal Cutlets lightly breaded with Seasoned Crumbs, pan-sautéed and finished  
Marinara, melted Mozzarella. Served with Spaghetti alla Marinara and Vegetable 29.95

**Veal Alla Saltimbocca** – Veal Cutlets sautéed with Sage and Prosciutto, finished with melted Fontina  
Cheese and pan- sauce. Served with Spaghetti alla Marinara and Vegetable 29.95

**Veal Alla Marsala** – Veal Cutlets sautéed with Porcini and White Mushrooms, Dry Marsala Wine, and  
Veal Stock. Served with Spaghetti alla Romana and Vegetable 29.95

**Veal Alla Piccata** – Veal Cutlets sautéed with Mushrooms, Capers, Veal Stock, Lemon and Italian  
Parsley. Served with Spaghetti alla Marinara and Vegetable 29.95