

Appetizers

Fried Calamari – Tender Baby Squid fried golden, served with Citrus Aioli and Marinara 11.95 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 and Fresh Basil 8.95 GF

Soup and Salad

Daily Soup – Homemade stocks and fresh ingredients. Inquire for today's choice 5.95 GF

House Garden Salad – Fresh, Crisp Salad Greens, Vegetables, Ripe Tomato 5.95 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.....10.95
Additional Toppings..... .95

Four or More Toppings.....14.75
Feature Pizza or Calzone of the Day.. 14.75

Italian Specialties

Soup or Salad is included with all dinner entrees at no additional cost
Caesar Salad substitution 2.50. 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** 13.95/20.95

Stuffed Shells – Giant Pasta Shells stuffed with a blend of Spinach and Cheeses, covered in Marinara 9.95/16.50

Spinach Lasagna – Fresh Spinach Pasta Sheets layered with Zucchini, Eggplant, Ricotta, Mozzarella and Parmesan Cheeses, Marinara 13.95/20.95

Chicken Ravioli – Fresh Tomato Pasta Sheets with Roasted Chicken Breast, Toasted Pine Nuts, Fresh Basil Pesto, Cheeses. Served with Rustic Amatriciana Sauce 13.95/22.50

Eggplant Alla Parmigiana – Sliced Eggplant Seasoned and fried, layered with Mozzarella and Parmesan. Dinner portion served with Spaghetti **GF Available** 12.95/19.95

Spinach Ravioli – Fresh Spinach Pasta pockets stuffed with Spinach, Italian Sausage, Cheeses and finished with Marinara 13.95/22.50

Cheese Manicotti – Fresh Pasta Tubes filled with Ricotta, Mozzarella and Parmesan cheeses Covered in Marinara Sauce 9.95/16.50

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
Add a Caesar Salad for 2.50

Spaghetti with Meatballs or Italian Sausage
Italian Plum Tomato Sauce with Fresh Basil, Garlic, Onion
Italian Parsley, and Olive Oil. Imported Rigatoni Available
10.95/17.95

Linguini with Fresh Basil Pesto – Fresh Basil
puréed with Garlic, Walnuts, Parmesan, Olive Oil
12.95/18.95

Fettuccini Alfredo – Fresh Pasta tossed with the
Traditional Parmesan-Cream sauce 9.95/17.95

Linguini with Red or White Clam Sauce
Fresh Littleneck Clams in their own stock with garlic
Oregano, lemon, and Parsley 16.95/25.95

Shrimp Primavera – Jumbo Shrimp sautéed with
Seasonal Vegetables, finished with rich Cream and
Parmesan 15.95/24.95

Fettuccini Alla Lucchese – Spicy Tomato-
Cream Sauce with Italian Sausage, Chicken Breast,
Sun-Dried Tomato, Portabella Mushroom, Sage
13.95/19.95

Chicken Breast Alfredo – Chicken Breast with
Button Mushrooms tossed with Alfredo Sauce and
Fresh Fettuccini 13.95/21.95

Pan-Seared Sea Scallops – Fresh Angel Hair
with Spicy Roasted Tomato-Sweet Red Pepper Sauce
with Shellfish Broth and Herbs 17.95/28.95

Linguini Alla Livorno – Grilled Chicken, Grape
Tomato, Artichoke, Calamata Olives, Capers with
Fresh Herbs in Olive Oil and Garlic Sauce 12.95/19.95

Fettuccini Alla Carbonara – Our Sweet Italian
Sausage and Bacon are the Stars in this Hearty
Cream and Parmesan Sauce! 13.95/21.95

Veal and Chicken

Chicken Substitution on Request 20.95
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 28.95

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 28.95

Veal Alla Marsala – Veal Cutlets sautéed with Porcini and White Mushrooms, Dry Marsala Wine, and
Veal Stock. Served with Spaghetti alla Romana and Vegetable 28.95

Veal Alla Piccata – Veal Cutlets sautéed with Mushrooms, Capers, Veal Stock, Lemon and Italian
Parsley. Served with Spaghetti alla Marinara and Vegetable 28.95