



ANTIPASTO

Zuppa di Cozze

Prince Edward Island mussels with fresh garlic and herbs, served in either a white wine or marinara sauce
19

Mozzarella Caprese

Fresh mozzarella, vine-ripened tomatoes, prosciutto di parma, olive oil and fresh basil with a balsamic glaze (GF)
16

Calamari Fritta

Served with a zesty marinara sauce
19

Baked Clams Oreganata

Littleneck clams baked with fresh herbs, garlic, lemon, oregano and white wine
18

Hot & Spicy Shrimp

Jumbo shrimp served in a zesty chopped cherry hot pepper tomato sauce
18

Arancini

Three Sicilian rice balls with a meat filling and bread crumb crust
16

Mozzarella Fritta

Fresh mozzarella in a crispy panko crust, served with marinara sauce
16

Eggplant Rollatini

Eggplant filets, rolled with fresh ricotta and parmigiana, baked and topped with marinara sauce
18

ZUPPA

Tortellini en Brodo

Tortellini in chicken broth with fresh spinach
10

Zuppa Del Giorno

Soup of the day
11

INSALATA

House Salad

Mixed field greens, red onion, tomato, cucumber and chick peas with your choice of house dressings (GF)
Side 6, Entree 10

Caesar Salad

Crisp romaine, topped with traditional Caesar dressing, parmesan and a crostini
Side 8, Entree 13

Additions to Entree Salads

Chicken 8
Shrimp 9
Salmon 13
Steak 13

CLASSICS

Your choice of preparation, served with pasta
Chicken 26, Veal 29

Parmigiana

Breaded cutlets, finished with mozzarella and marinara

Francese

Egg-battered, sauteed with lemon and white wine

Marsala

Sauteed with Marsala wine and mushrooms

Piccata

Sauteed with lemon and white wine, topped with capers

Cash transactions will be discounted by 2%

A split plate charge of \$8 will be applied to shared entrees

If you have a food allergy, please notify us. Allergen information is available for prepared food items.



PASTA

Penne alla Piccolo

Sauteed chicken breast with fresh spinach, tomatoes,
garlic and romano
25

Lasagna

Homemade pasta filled with sausage, bolognese, ricotta
and mozzarella
24

Ravioli

Homemade pasta stuffed with your choice of filling

Cheese, served with marinara or vodka sauce 22
Lobster, served with brandy crab cream sauce 30
Short Rib, served with bolognese sauce 29

Gnocchi

Your choice of marinara, fra diavolo, or
parmiagiana
21

Rigatoni Bolognese

Ground veal, pork and beef in a tomato
sauce with a touch of cream
24

Orecchiette

Orecchiette pasta with broccoli rabe,
sausage, garlic and oil
25

Spaghetti & Meatballs

Our famous meatballs served on top of
spaghetti with marinara
24

Penne alla Vodka

Penne pasta tossed in a vodka sauce with
prosciutto
22

Sunday Dinner

Rigatoni topped with sausage, meatball,
bracciole, and ricotta
31

SIDES

Steamed Broccoli (GF) 7
Sauteed Spinach (GF) 9
Broccoli Rabe (GF) 9
Meatballs 11
Sausage 11

SPECIALITIES

Chicken alla Piccolo

Chicken breast topped with prosciutto,
eggplant, roasted peppers and fresh
mozzarella, served over spinach
28

Chicken Romano

Breaded chicken layered with fresh eggplant and
ricotta cheese, topped with marinara and mozzarella
29

Eggplant Parmigiana

Fresh eggplant layered with mozzarella
and marinara, served with spaghetti
24

Vitello Saltimbocca

Veal with prosciutto, sage and fresh mozzarella served
over spinach
31

Sliced Steak Calabrese (GF)

Prepared with roasted garlic and Pecorino romano,
served with roasted potatoes and vegetables
32

PESCE

Zuppa di Pesce

Shrimp, mussels, clams and calamari in marinara
sauce, served over linguine
39

Calamari Marinara

Sauteed calamari in your choice of fra diavolo or
marinara, served over linguine
29

Salmon Oreganata

Fresh salmon served with roasted potatoes and
vegetables
34

Linguine con Vongole

Littleneck clams served whole and chopped over
linguine, in your choice of marinara or garlic and oil
28

Shrimp

Your choice of preparation, served over linguine
28
Marinara - sauteed in a marinara or fra diavolo sauce
Scampi - sauteed with butter, garlic, lemon and white wine
Francese - egg-battered and sauteed with lemon and white wine