

STARTERS

- Stuffed Long Hot Peppers** with sausage, broccoli rabe & melted provolone cheese \$18 (GF)
- Fried Calamari** rings & tentacles, light & tender, served with Sicilian black sauce & lemon wedges \$18
- Fried Burrata** two pieces, lightly breaded, topped with a spicy pepper spread, served over marinara sauce \$17
- Garlic Shrimp** simmered with garlic, oil & herbs over toasted Panella crostini, with parmesan cheese \$20
- Grilled Octopus** grilled & topped with chimichurri sauce over a chilled cannellini bean salad \$21 (GF)
- Shrimp Pete's** crispy shrimp served in a spicy tomato sauce (add pasta \$9) \$16
- Grandma's Meatballs** beef & pork meatballs in tomato sauce with a dollop of lemon basil ricotta \$15
- Clams Oreganata** 8 fresh clams with Oreganata-style breadcrumbs, baked until crispy, served with lemons \$19
- Burrata** served with arugula, bruschetta & roasted peppers, topped with a balsamic glaze & EVOO \$16 (GF)
- Puglia Grilled Sausage** thin wheel of fresh pork sausage filled with garlic, parmesan cheese, fennel & parsley, served over sauteed broccoli rabe, topped with caramelized onions \$19 (GF)
- Crispy Asparagus** rolled with prosciutto & phyllo dough, baked until golden, drizzled with balsamic glaze, served with a spicy fig dipping sauce \$12
- Bruschetta Toast** tomatoes with red onions & fresh basil tossed with olive oil & a touch of vinegar, served with crispy Panella bread \$7

SALADS

(1/2 portions available)

- Arugula** with fennel and cherry tomatoes, tossed with EVOO, fresh lemon & ground pepper \$13 (GF)
- Caesar** romaine lettuce, croutons & parmesan cheese in homemade creamy Caesar dressing \$14
- House** romaine lettuce, cherry tomatoes, black olives, red onions & pepperoncini peppers, topped with croutons & parmesan cheese, served with Italian dressing \$13

PASTA SELECTIONS

(Gluten Free Pasta Available)

- Aglio e Olio** linguini tossed with EVOO, toasted garlic, parmesan cheese, Oreganata-style breadcrumbs & red pepper flakes (add anchovies \$1) \$21
- Stuffed Rigatoni** simmered in vodka sauce, topped with creamy burrata cheese \$28
- La Nonna** tomato sauce simmered with pork, meatballs & sausage, tossed with rigatoni pasta, topped with a dollop of lemon basil ricotta \$28
- Carbonara** linguini, pancetta, peas & fresh herbs in a creamy parmesan sauce, topped with a fried egg \$26
- Short Rib Ragu** boneless short ribs, simmered in tomato sauce, with orecchiette pasta, topped with lemon basil ricotta & a touch of pesto (nut free) \$29
- Crumbled Sausage & Broccoli Rabe** tossed with EVOO, toasted garlic parmesan cheese, orecchiette pasta & red pepper flakes \$27
- Jumbo Cheese Ravioli** served your way with marinara, vodka sauce or butter & parmesan cheese \$25
- Spicy Rigatoni** simmered in vodka sauce with diced vinegar cherry peppers, pancetta & peas, topped with parmesan cheese \$26
- Linguini, Pancetta & Clams** in a white wine garlic butter sauce with fresh basil, parmesan cheese & red pepper flakes \$26
- Pasta Marinara** your choice of pasta with marinara sauce, topped with parmesan cheese (add vodka sauce \$3) \$15
- Eggplant Casserole** breaded eggplant layered with tomato sauce, parmesan cheese & melted mozzarella, topped with a dollop of lemon basil ricotta \$27

CHICKEN SELECTIONS

Chicken Parmesan breaded chicken cutlets topped with marinara sauce & melted mozzarella, served over linguini \$26

Chicken Picatta egg-battered chicken simmered in a white wine lemon garlic butter sauce with capers, served over linguini \$26

Chicken Marsala floured chicken simmered with mushrooms & fresh herbs in a rich marsala sauce, served over linguini \$26

Chef's Spicy Vodka Chicken Parmesan breaded chicken cutlets simmered with diced vinegar cherry peppers in vodka sauce, topped with melted mozzarella cheese, served over rigatoni \$29

Breaded Chicken Cutlets over arugula, topped with roasted peppers, burrata cheese & balsamic glaze \$26

MEAT SELECTIONS

16 oz Pork Chop sauteed with garlic, vinegar peppers & roasted potatoes in a white wine garlic butter sauce \$33 (GF)

Steak Anthony 14oz ribeye, grilled to your liking, topped with garlic in a white wine butter sauce with a touch of umami, served with your choice of two sides \$36 (GF)

Jumbo Veal Chop Parmesan 14oz bone-in veal chop, tenderized, breaded and topped with marinara sauce & melted mozzarella cheese, served with linguini \$40

Veal Osso Bucco 2 inch cut veal shank slow roasted in a rich veal bone reduction sauce with minced carrots, celery, onions, & fresh herbs, served over pappardelle pasta \$36

SEAFOOD SELECTIONS

Fresh Salmon your choice baked or grilled (GF), served with risotto & choice of vegetables \$29

Crab Crusted Salmon fresh salmon filet broiled in a white wine lemon butter sauce, topped with crab meat stuffing, served with risotto & choice of vegetables \$35

Flounder Oreganata fresh flounder filet, broiled in lemon, white wine & butter, topped with crispy Oreganata-style breadcrumbs, served with your choice of sides \$29

Shrimp Tavolo shrimp, arugula & sundried tomatoes, simmered in a white wine garlic butter sauce, served over pesto risotto \$28 (GF)

Chicken & Shrimp Scampi egg-battered chicken and sauteed shrimp, simmered in a white wine lemon butter sauce, served over risotto \$28

SIDES

Sauteed Spinach \$7 * Sauteed Broccoli Rabe \$9 * Vegetable of the Day \$9
Pesto or Plain Risotto \$8 * Roasted Potatoes \$7

ADD-ONS

Grilled Shrimp \$12 * Grilled Chicken \$7 * Chicken Cutlets \$9
Meatballs \$8 * Sausage \$9 * Salmon \$15 * Vodka Sauce \$3

20% Gratuity will be charged to parties of 6 or more