



## Antipasta

### BURRATA BRUSCHETTA 13

A mixture of crisp Basil, fresh Tomato and Olive Oil  
Draped over a Crème-Filled Mozzarella Ball.  
Served with Toast.

### FONDUTA 16

Creamy Spinach & Artichokes baked with White Wine  
& Italian Cheeses. Served with toasted Crostini.

### FRIED BRUSSEL SPROUTS 10

Fried Brussel Sprouts tossed with Truffle Salt,  
Parmesan Cheese and served with Truffle Aioli.

### SALSA DI BUFALA 14

6) Butterflied and Breaded Shrimp Tossed in a  
House Made Italian Hot Sauce Composed of  
Parma Calabrian Peppers, Roasted Peppers  
and Balsamic Vinegar. Served with  
House Made Creamy Garlic & Onion Dressing.

### TRUFFLE FRIES 10

Fresh-cut Potatoes, seasoned with Salt & Pepper.  
Topped with White Truffle Oil & Parmesan.  
Served with Truffle Aioli.

### BELLA NAPOLI 14

Thinly-Rolled Pasta Chips, Sweet Italian  
Sausage, Kalamata Olives, Pepperoncini Peppers,  
Tomatoes and Asiago Cheese Sauce.

### ITALIAN MEATBALLS 15

3) large Meatballs made from a blend of Sausage,  
Beef, House Breading and Parmesan Cheese, then  
baked to perfection. Served with House Marinara.

### CALAMARI 15

Breaded, Deep Fried, and Served with Flash Fried  
Broccoli, paired with our Italian Bloody Mary Sauce.

## Insalata

### HOUSE SALAD 6-small / 10-large

Spring Mix, Tomatoes, Red Onions, Kalamata Olives,  
Parmesan Cheese & House Made Italian Dressing.

### CAESAR SALAD 5-small / 10-large

Romaine, Parmesan Cheese &  
House Made Caesar Dressing.

### CAPRESE SALAD 16

Grilled Tomato, Fresh Mozzarella  
and Basil drizzled with a flavorful Balsamic  
Vinaigrette and Served with Bruschetta.

### BREAD BASKET 2

Warmed Baguette with Olive Oil

Add to your Salad: (4) Shrimp-12 • Chicken Breast-6.

## Small Plates

### THE ROY 16

Layers of Marinated and Smoked Pork Belly,  
Dressed with a Bourbon-Blueberry Sauce,  
Mozzarella Cheese, Tomatoes and Giardiniera in a Grilled Sandwich.  
Served with Fries.

### ITALIAN CHICAGO 15

Grilled Italian Sausage Dressed with Pork Ragu,  
Mozzarella Cheese and Giardiniera on a Hoagie. Served with Fries.

## Secondi

### LONZA DI MANZO 24

Marinated and Grilled, (2) 5oz Medallion Beef Cuts  
from the Teres Major, served with Frico and Grilled Asparagus.

### TONNO GRIGLIATO 22

Beautifully Grilled 8oz Tuna Steak Served over  
a Mediterranean Risotto Salad. Garnished with Lemon.

### CHEF'S FEATURE

Ask your server about this week's Chef's Feature!



## *Pastas*

### **GRANCHIO RAVIOLI 28**

*Blue Maryland Crab Stuffed Ravioli, Jumbo Blackened Shrimp, and Red Pepper Cream Sauce.*

### **LASAGNA BOLOGNESE 22**

*Five layers of House Made Pasta filled with House Made Bolognese (Meat Sauce), Layered with Creamy Bechamel and Topped with Mozzarella Cheese.*

### **POLLO ORECCHIETTE 16**

*Grilled Chicken Breast topped with Orecchiette Pasta & Asiago Cream Sauce, finished-off with Parmesan and Parsley.  
(\*GF upon request)*

### **POLLO CANNELLONI 16**

*(2) House Made Cannelloni Pasta filled with Chicken, Spinach, Sun-Dried Tomatoes, Mozzarella & Ricotta.*

### **SHRIMP SCAMPI LINGUINI 16**

*Sautéed Shrimp in a White Wine Garlic Butter Sauce over a Bed of Linguini.*

### **SPAGHETTI 10**

*Spaghetti Noodles Smothered in our House Marinara Sauce.  
Add an Italian Meatball-5*

### **RAGU ALLA VODKA SAUCE 24**

*House smoked Pork Ragu with Braised Pork Belly Layered over Pappardelle Pasta in a creamy Tomato-Vodka Sauce  
(\*GF upon request)*

### **CACIO E PEPE 13**

*The Actual Italian Alfredo. Beautiful Bucatini Pasta Sautéed with Parmesan & Pecorino Cheese to a Velvety Sauce.  
Garnished with Fresh Pepper.  
Add (4) Shrimp-12 or Chicken Breast-6.*

### **SALSICCIA & PEPPERS 22**

*Italian Pork, Fennel Sausages (Choice of Sweet or Hot), Served with House-Smoked Red Sauce, Sautéed Peppers & Onions over Penne Pasta.  
(\*GF upon request)*

### **CREAMY PESTO LINGUINI 13**

*A blend of Basil, Parmesan Cheese, Olive Oil & Cream, Sautéed with Linguini Pasta. Garnished with Fresh Parmesan.  
(\*GF upon request)  
Add (4) Shrimp-12 or Chicken Breast-6*

## *Contorni*

### **\$9 EACH / \$22 ASSORTMENT OF ALL CONTORNI**

**GRILLED ASPARAGUS**

**CREAMED POLENTA WITH TRUFFLE OIL**

**DEEP FRIED BRUSSEL SPROUTS**

**FRICO (Layers of Mashed & Sliced Potatoes with Cheese)**

**SPINACI ALL'AGLIO E OLIO:**

*(Sautéed Spinach with Olive Oil and Garlic)*

*\*Gluten Free upon request on some items, ask server for substitute.*

We reserve the right to require you to vacate your table 90 minutes after your reservation time, in order to seat the next group.  
For parties of eight (8) or more, there will be a 20% gratuity added to your bill.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.