



APPETIZERS *Starters*

Fried Calamari lightly-dusted, fried golden brown, served with side of marinara \$14

Mozzarella Caprese fresh mozzarella, olive oil, tomatoes, balsamic glaze, fresh basil \$12

Bruschetta (5) grilled Italian bread, marinated organic tomatoes, arugula, shaved Parmesan, balsamic glaze \$11

Jumbo Mozz Logs (4) flash-fried golden brown mozzarella, served with marinara \$10

Arancini (5) fried rice balls with ground beef, peas, fontina cheese, duo dipping sauce \$12

Stromboli Bites (5) pizza dough stuffed, rolled w/zesty pizza sauce, mozzarella, pepperoni, ham, sausage, fried onions & green peppers \$10

Shrimp Gondola (5) Gulf shrimp, garlic cream sauce, grilled Italian bread \$14

Crab Bruschetta (5) grilled Italian bread, creamy crab dip, red roasted peppers, Parmesan, cheddar \$15

Tagliere Italian meats & cheeses with grilled vegetables, olives, garlic crostini \$19*

*Happy Hour special +\$4

Mussels Fradiavola fresh Maine mussels, sautéed in spicy marinara, garlic bread \$13

Eggplant Rollatine pan-fried Italian eggplant, spinach, ricotta, Parmesan, covered with tomato sauce, mozzarella, served with garlic bread \$12

Meatball Casserole handcrafted meatballs, zesty tomato sauce, ricotta & Parmesan cheese, basil pesto drizzle, garlic bread (3) \$11

Chicken Wings 9 pcs. \$15*

Choose your flavor: **Buffalo** (medium or hot), **Old Bay**, **BBQ**, **Hot Honey** or **Rosemary-Parmesan-Garlic**

*Happy Hour special +\$4

Fresh SALADS

Add Chicken \$6 | Add Shrimp \$7 | Add Salmon \$8

House Romaine & iceberg blend, grape tomatoes, cucumbers, red onions, pepperoncini, Kalamata olives, cheddar cheese, garlic croutons, house dressing \$10

Caesar Romaine lettuce, creamy Caesar dressing, shaved Parmesan, garlic croutons, Parmesan crisp \$10

Greek Romaine & iceberg blend, grape tomatoes, cucumbers, green peppers, red onions, feta cheese, pepperoncini, Kalamata olives, house dressing \$11

Chop Chop Spinach spinach, apples, candied walnuts, red onions, organic baby spinach, dried cranberries, Gorgonzola cheese, balsamic vinaigrette \$12

Dressings: House, Balsamic Vinaigrette, Caesar, Ranch, Blue Cheese, Honey Mustard

Hot SOUP

Pasta & Fagioli

Italian beans & vegetables in tomato broth with pasta \$8

Italian Wedding

meatballs & spinach in vegetable broth with pasta \$8

Tomato Tortellini

cheese tortellini in a tomato bisque with fresh basil \$8

Cream of Crab

velvety blend of crab meat, cream, seasonings, touch of sherry \$9

Classic SUBS

Served on a 10-inch Italian sub roll with French fries

Italiano stacked ham, salami, capicola, provolone, our special sauce, lettuce, tomato, onions, banana peppers, mayo \$14

Original Cheesesteak choose: chicken or steak, fried onions, American cheese, lettuce, tomato, mayo, banana peppers \$14

Prosciutto & Mozzarella 24-month aged prosciutto, red roasted peppers, fresh mozzarella, fresh basil, extra-virgin olive oil \$15

Parmesan Sub Choose:

Chicken \$14 | Meatball \$13 | Veal \$15

PASTA *Sensations* Substitute Gluten-Free Pasta +\$3

Spicy Rigatoni Vodka

peas, mushrooms, caramelized onions, ham, spicy creamy vodka rosé sauce, Parmesan cheese \$12

Fettuccine Bolognese

egg noodles, light creamy rosé meat sauce, Parmesan cheese \$12

Angel Hair Boscaiola

broccoli, mushrooms, baby spinach, cherry tomatoes, light marinara sauce, Parmesan cheese \$12

Blue Crab Ravioli

Maryland blue crab stuffed ravioli, sherry wine crab bisque \$17

Spaghetti Carbonara

crispy pancetta (Italian bacon), light egg cream sauce, Romano cheese \$12

Tortellini Pesto

cheese tortellini, mushrooms, sun-dried tomatoes, light creamy pesto sauce \$14

Braised Short Rib Ravioli

jumbo short rib ravioli, demiglace sauce, mushrooms, Gorgonzola crumbles \$14

Penne Cacciatore

crispy pancetta, cubed chicken breast, marinara sauce, Parmesan cheese \$12

Rigatoni Sunday Gravy

6-hour simmered tomato ragu, short ribs, mini meatballs, Italian sausage, dollops of ricotta \$14

Gnocchi Caprese

housemade potato dumplings, marinara sauce, fresh mozzarella, Parmesan cheese, baked to perfection \$13

Gnocchi Gorgonzola

housemade potato dumplings, light creamy Gorgonzola sauce, Parmesan cheese, truffle oil \$13

OLD TIME *Favorites* Substitute Gluten-Free Pasta +\$3 Add side House or Caesar Salad +\$3

Lasagna Mamma

old fashioned meat & cheese lasagna, just like Mamma used to make \$12

Spaghetti Meatballs

spaghetti pasta, meatballs, tomato sauce \$12

Baked Ziti

penne pasta, tomato sauce, ricotta, mozzarella, baked to perfection \$11

Stuffed Shells

large pasta shells filled with 3 cheeses, tomato sauce with mozzarella cheese \$11

Eggplant Parmigiana

pan-fried eggplant, tomato sauce, melted mozzarella, angel hair pasta \$12

Fettuccine Alfredo

egg noodles, creamy Alfredo sauce, Parmesan \$11

Add Chicken \$4 Add Shrimp \$5

Add Broccoli \$2

\$10

HALF & HALF LUNCH *Combos*

½ Personal Pizza & ½ Salad

Choose from Cheese, Pepperoni or White. Choose from House, Caesar or (Greek +\$2).

½ Salad & Soup

Choose from House, Caesar, (Greek +\$2). + Soup (Cream of Crab +\$2).

½ Lasagna & ½ Salad

Choose from House, Caesar or (Greek +\$2).

TERRA *Land*

Served with angel hair pasta or mashed potatoes & veggie medley.

Chicken Parmigiana

breaded chicken breast, tomato sauce, melted mozzarella \$14

Chicken Marsala

chicken breast, mushrooms, Marsala wine sauce \$15

Chicken Piccata

chicken breast, lemon butter sauce, capers \$15

Chicken Regina

chicken breast, lemon butter sauce, crab meat, red roasted peppers, fontina cheese \$18

Veal Marsala

fork-tender veal scallopini, mushrooms, Marsala wine sauce \$16

Veal Parmigiana

breaded veal cutlet, tomato sauce, melted mozzarella \$15

Veal Saltimbocca

fork-tender veal scallopini, prosciutto, mozzarella, fresh sage, Marsala wine sauce \$16

MARE *Sea*

Fettuccine Mare Bella Gulf shrimp, scallops, Maryland lump crab meat, light Parmesan cream sauce \$18

Shrimp Scampi Gulf shrimp, garlic-butter-lemon sauce, linguine \$15

Linguine Vongole fresh littleneck clams, sautéed garlic-white wine sauce \$14

Linguine Cozze fresh Maine mussels, sautéed spicy marinara sauce \$14

Salmon Mugnaia Norwegian salmon, panko-encrusted & broiled, garlic-lemon sauce, served with angel hair pasta or mashed potatoes & vegetable medley \$18

Rigatoni Mr. Crab Maryland lump crab meat, shishito peppers, cherry tomatoes, spicy breadcrumbs \$15

Linguine 7 Fishes littleneck clams, Maine mussels, fresh calamari, crab meat, shrimp, salmon tips, scallops, organic cherry tomatoes, white wine flambée \$18

Handcrafted PIZZA Neopolitan style round, thin 12" crust personal pizza. Substitute a 12" Gluten-free crust +\$3.

Cheese Pizza

fresh, hand tossed \$12

Combo pizza

3 toppings for the price of 2 (gourmet toppings add'l charge) \$15

Margherita

pizza sauce, fresh mozzarella, fresh basil, extra-virgin olive oil \$15

White Garlicky

fresh garlic, basil, 4-cheese blend (mozzarella, ricotta, Romano, Parmesan) \$16

White Spinach

white pizza crust, 4-cheese blend (mozzarella, ricotta, Romano, Parmesan), fresh spinach, feta, fresh garlic, basil \$16

Caprese Pizza

white pizza crust, fresh mozzarella, fresh tomatoes, garlic & basil, Italian prosciutto, shaved Parmesan cheese, balsamic glaze \$16

Chicken & Broccoli Delight

white pizza crust, 4-cheese blend (mozzarella, ricotta, Romano & Parmesan), grilled chicken, broccoli & fresh tomatoes, garlic & basil \$16

Veggie Lovers

broccoli, spinach, red onions, red roasted peppers, mushrooms, garlic, basil \$16

Fradiavola

pepperoni cups, fresh jalapeños, red onions, Mike's hot honey drizzle \$16

Meat Lovers

pepperoni, ham, bacon, sausage \$16

Godfather

pepperoni, mushrooms, sausage, onions, green peppers, extra cheese (anchovies optional) \$16

Chicken BBQ

white crust, BBQ sauce, mozzarella & smoked mozzarella, grilled chicken, red onions \$16

Chicken Buffalo

white pizza crust, buffalo sauce, mozzarella, grilled chicken, ranch dressing \$16

Chicken Bacon Ranch

white pizza crust, mozzarella, cheddar, grilled chicken, bacon bits, ranch \$16

Bella Meatball light zesty pizza sauce, mozzarella, meatballs, ricotta cheese, pesto drizzle \$16

Toppings \$2.00

pepperoni, sausage, meatballs, ham, bacon bits, anchovies, artichoke hearts, black olives, broccoli, fresh tomatoes, green peppers, onions, mushrooms, pineapple, red roasted peppers, jalapeño peppers, , spinach, extra cheese, cheddar, provolone

Gourmet Toppings \$2.50

sliced chicken, Italian prosciutto, fresh mozzarella, smoked mozzarella, feta cheese

pasta & vino



FROM THE BAR Cocktails

The P&V Crush

Deep Eddy Lemon Vodka, house-made Limoncello, Aperol, muddled strawberries, agave, lemon juice, Prosecco splash 14

Limoncello Martini

Tito's Vodka, house-made Limoncello, simple syrup, sugar rim 14

Strawberry Basil Smash

Tanqueray Gin, basil simple syrup, muddled strawberries, club soda 13

Italian Bloody Mary

Tito's Vodka, George's Bloody Mary mix, muddled basil, caprese skewer 13

Blueberry Lavender Mojito

Bacardi Rum, Van Gogh Blueberry Açai Vodka, house-made lavender syrup, fresh mint, blueberries & lime, seltzer splash 13

Bourbon Bullet

Bulleit Bourbon, blood orange juice, simple syrup, fresh mint 14

Mulo Passione

Ketel One Vodka, Passoa Passionfruit Liqueur, tropical ginger beer, fresh lime 13

Pompelmo

Casamigos Jalapeño Blanco Tequila, grapefruit soda, agave, grapefruit Ice 13

Coco Dreamsicle

Casamigos Blanco Tequila, Deep Eddy Grapefruit Vodka, blood orange juice, simple syrup, cream of coconut 13

Old Fashioned Italian

Woodford Reserve Bourbon, Averna Amaro Siciliano, brown sugar cube, orange bitters 14

Tiramisu Martini

Ketel One Vodka, Crème de Cacao, Kahlua Coffee Liqueur, Bailey's Irish cream, chocolate drizzle 14

Espresso Martini

Three Olives Espresso Vodka, Kahlua Coffee Liqueur, Bailey's Irish Cream, fresh espresso 14

Spritzes

Aperol Spritz

Aperol, Prosecco, seltzer splash 12

Limoncello Spritz

House-made Limoncello, Prosecco, seltzer splash 12

Hugo Spritz

St. Germain Elderflower Liqueur, Prosecco, mint, seltzer splash 13



FROM THE CELLAR Vino

BIN# Bubbles ~ Rosé ~ Sweet

BIN#		Glass	Bottle
100	Scagliola Sansi Primo Bacio Moscato d'Asti Italy		36
101	Musti Nobili Prosecco Italy		33
102	Alta Vista Vive Rosé Argentina	10	35
103	Tormaresca Calafuria Rosé Italy		50
104	Prum Essence Riesling Germany		46
	Risata Moscato d'Asti Italy <i>Split</i>	11	
	Bottega Venetian Gold Prosecco Italy <i>Split</i>	12	

BIN# White Wine

BIN#		Glass	Bottle
200	Poggio Le Volpi Frascati Superiore Italy		49
201	Antinori Santa Cristina Pinot Grigio Italy	12	43
202	Pasta & Vino Pinot Grigio Italy	10	35
203	Benvolio Pinot Grigio Italy		28
204	Campo Dottore Dry Riesling Italy		49
205	Stoneleigh Sauvignon Blanc New Zealand	12	45
206	Matua Sauvignon Blanc New Zealand	11	44
207	A to Z Pinot Gris Oregon	12	43
208	Terra d'Oro Chenin Blanc & Viognier California		48
209	Louis Jadot Chablis France		79
210	L'Orangerie Chardonnay France		48
211	Tormaresca Chardonnay Italy	11	39

BIN# Red Wine

BIN#		Glass	Bottle
300	Cupcake Pinot Noir California	10	35
301	Horizon de Bichot Pinot Noir France		44
302	Ruffino Chianti Italy	11	39
303	Gabbiano Cavaliere d'Oro Chianti Classico Italy	12	43
304	Cusumano Merlot Italy	11	41
305	Impero Merlot Italy	10	33
306	Stags' Leap Merlot California		100
307	Romulo Malbec Argentina	12	43
308	Montecore Primitivo Italy		43
309	Don Miguel Gascon Malbec Argentina		47
310	Broccardo Barbera d'Alba Italy		53
311	Santa Cristina Cabernet Sauvignon Italy	12	44
312	Pasta & Vino Cabernet Sauvignon Italy	10	35
313	Intrinsic Red Blend Washington		52
314	Poggio Concone Toscana Rosso Italy		54
315	Impero Montepulciano d'Abruzzo Italy	10	35
316	Masciarelli Montepulciano d'Abruzzo Italy		44
317	Joel Gott 815 Cabernet Sauvignon California		52

Bottled Beer

Peroni 6.50 Moretti 6.50 Bud Light 5 Budweiser 5 Miller Lite 5 Mich Ultra 5 Corona Extra 6.50 Heineken 6.50 Heineken Zero N/A 6.50

HAPPY HOUR!

HALF PRICE APPETIZERS!

\$4 OFF COCKTAILS | \$2 OFF BEER | \$3 OFF WINE
MONDAY - FRIDAY 3:00 - 6:00 P.M. IN THE BAR