



## APPETIZERS *Starters*

**Fried Calamari** lightly-dusted, fried golden brown, served with side of marinara \$12

**Mozzarella Caprese** fresh mozzarella, olive oil, tomatoes, balsamic glaze, fresh basil \$11

**Bruschetta (5)** grilled Italian bread, marinated organic tomatoes, arugula, shaved Parmesan, balsamic glaze \$9

**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 \$10

**Stromboli Bites (5)** pizza dough stuffed, rolled w/ zesty pizza sauce, mozzarella, pepperoni, ham, sausage, fried onions & green peppers \$9

**Shrimp Gondola (5)** Gulf shrimp, garlic cream sauce, grilled Italian bread \$13

**Crab Bruschetta (5)** grilled Italian bread, creamy crab dip, red roasted peppers, Parmesan, cheddar \$14

**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 \$12

**Eggplant Rollatine** pan-fried Italian eggplant, spinach, ricotta, Parmesan, covered with tomato sauce, mozzarella, served with garlic bread \$11

**Meatball Casserole** handcrafted meatballs, zesty tomato sauce, ricotta & Parmesan cheese, basil pesto drizzle, garlic bread (3) \$10

**Chicken Wings 9 pcs.** \$14\*

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 \$8

**Caesar** Romaine lettuce, creamy Caesar dressing, shaved Parmesan, garlic croutons, Parmesan crisp \$8

**Greek** Romaine & iceberg blend, grape tomatoes, cucumbers, green peppers, red onions, feta cheese, pepperoncini, Kalamata olives, house dressing \$10

**Chop Chop Spinach** spinach, apples, candied walnuts, red onions, organic baby spinach, dried cranberries, Gorgonzola cheese, balsamic vinaigrette \$11

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

## Hot SOUP

**Pasta & Fagioli**

Italian beans & vegetables in tomato broth with pasta \$7

**Italian Wedding**

meatballs & spinach in vegetable broth with pasta \$7

**Tomato Tortellini**

cheese tortellini in a tomato bisque with fresh basil \$7

**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 \$13

**Original Cheesesteak** choose: chicken or steak, fried onions, American cheese, lettuce, tomato, mayo, banana peppers \$13

**Prosciutto & Mozzarella** 24-month aged prosciutto, red roasted peppers, fresh mozzarella, fresh basil, extra-virgin olive oil \$14

**Parmesan Sub** Choose:

Chicken \$13 | Meatball \$12 | Veal \$14

## 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

\$9

## HALF & HALF LUNCH *Combos*

1/2 Personal Pizza & 1/2 Salad

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

1/2 Salad & Soup

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

1/2 Lasagna & 1/2 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 \$11

**Combo pizza**  
3 toppings for the price of 2 (gourmet toppings add'l charge) \$14

**Margherita**  
pizza sauce, fresh mozzarella, fresh basil, extra-virgin olive oil \$14

**White Garlicky**  
fresh garlic, basil, 4-cheese blend (mozzarella, ricotta, Romano, Parmesan) \$15

**White Spinach**  
white pizza crust, 4-cheese blend (mozzarella, ricotta, Romano, Parmesan), fresh spinach, feta, fresh garlic, basil \$15

**Caprese Pizza**  
white pizza crust, fresh mozzarella, fresh tomatoes, garlic & basil, Italian prosciutto, shaved Parmesan cheese, balsamic glaze \$15

**Chicken & Broccoli Delight**  
white pizza crust, 4-cheese blend (mozzarella, ricotta, Romano & Parmesan), grilled chicken, broccoli & fresh tomatoes, garlic & basil \$15

**Toppings** \$1.50

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

**Veggie Lovers**

broccoli, spinach, red onions, red roasted peppers, mushrooms, garlic, basil \$15

**Fradiavola**

pepperoni cups, fresh jalapeños, red onions, Mike's hot honey drizzle \$15

**Meat Lovers**

pepperoni, ham, bacon, sausage \$15

**Godfather**

pepperoni, mushrooms, sausage, onions, green peppers, extra cheese (anchovies optional) \$15

**Chicken BBQ**

white crust, BBQ sauce, mozzarella & smoked mozzarella, grilled chicken, red onions \$15

**Chicken Buffalo**

white pizza crust, buffalo sauce, mozzarella, grilled chicken, ranch dressing \$15

**Chicken Bacon Ranch**

white pizza crust, mozzarella, cheddar, grilled chicken, bacon bits, ranch \$15

**Bella Meatball** light zesty pizza sauce, mozzarella, meatballs, ricotta cheese, pesto drizzle \$15

# 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 13

### Limoncello Martini

Tito's Vodka, house-made Limoncello, simple syrup, sugar rim 12

### Strawberry Basil Smash

Tanqueray Gin, basil simple syrup, muddled strawberries, club soda 12

### Italian Bloody Mary

Tito's Vodka, George's Bloody Mary mix, muddled basil, caprese skewer 12

### Blueberry Lavender Mojito

Bacardi Rum, Van Gogh Blueberry Açai Vodka, house-made lavender syrup, fresh mint, blueberries & lime, seltzer splash 12

### Bourbon Bullet

Bulleit Bourbon, blood orange juice, simple syrup, fresh mint 12

### Mulo Passione

Ketel One Vodka, Passoa Passionfruit Liqueur, tropical ginger beer, fresh lime 12

### Pompelmo

Casamigos Jalapeño Blanco Tequila, grapefruit soda, agave, grapefruit Ice 12

### Coco Dreamsicle

Casamigos Blanco Tequila, Deep Eddy Grapefruit Vodka, blood orange juice, simple syrup, cream of coconut 12

### Old Fashioned Italian

Woodford Reserve Bourbon, Averna Amaro Siciliano, brown sugar cube, orange bitters 12

### Tiramisu Martini

Ketel One Vodka, Crème de Cacao, Kahlua Coffee Liqueur, Bailey's Irish cream, chocolate drizzle 12

### Espresso Martini

Three Olives Espresso Vodka, Kahlua Coffee Liqueur, Bailey's Irish Cream, fresh espresso 12

## Spritzes

### Aperol Spritz

Aperol, Prosecco, seltzer splash 11

### Limoncello Spritz

House-made Limoncello, Prosecco, seltzer splash 11

### Hugo Spritz

St. Germain Elderflower Liqueur, Prosecco, mint, seltzer splash 11



## FROM THE CELLAR Vino

### BIN# *Bubbles ~ Rosé ~ Sweet*

BIN#		Glass	Bottle
100	Scagliola Sansi Primo Bacio <b>Moscato d'Asti</b> Italy		35
101	Musti Nobili <b>Prosecco</b> Italy		32
102	Alta Vista Vive <b>Rosé</b> Argentina	9	34
103	Tormaresca Calafuria <b>Rosé</b> Italy		49
104	Prum Essence <b>Riesling</b> Germany		45
	Risata <b>Moscato d'Asti</b> Italy <i>Split</i>	10	
	Bottega Venetian Gold <b>Prosecco</b> Italy <i>Split</i>	11	

### BIN# *White Wine*

BIN#		Glass	Bottle
200	Poggio Le Volpi Frascati <b>Superiore</b> Italy		48
201	Antinori Santa Cristina <b>Pinot Grigio</b> Italy	11	42
202	Pasta & Vino <b>Pinot Grigio</b> Italy	9	34
203	Benvolio <b>Pinot Grigio</b> Italy		27
204	Campo Dottore Dry <b>Riesling</b> Italy		48
205	Stoneleigh <b>Sauvignon Blanc</b> New Zealand	11	45
206	Matua <b>Sauvignon Blanc</b> New Zealand	10	43
207	A to Z <b>Pinot Gris</b> Oregon	11	42
208	Terra d'Oro <b>Chenin Blanc &amp; Viognier</b> California		47
209	Louis Jadot <b>Chablis</b> France		78
210	L'Orangerie <b>Chardonnay</b> France		47
211	Tormaresca <b>Chardonnay</b> Italy	10	38

### BIN# *Red Wine*

BIN#		Glass	Bottle
300	Cupcake <b>Pinot Noir</b> California	9	34
301	Horizon de Bichot <b>Pinot Noir</b> France		43
302	Ruffino <b>Chianti</b> Italy	10	38
303	Gabbiano Cavaliere d'Oro <b>Chianti Classico</b> Italy	11	42
304	Cusumano <b>Merlot</b> Italy	10	40
305	Impero <b>Merlot</b> Italy	9	34
306	Stags' Leap <b>Merlot</b> California		99
307	Romulo <b>Malbec</b> Argentina	11	42
308	Montecore <b>Primitivo</b> Italy		42
309	Don Miguel Gascon <b>Malbec</b> Argentina		46
310	Broccardo <b>Barbera d'Alba</b> Italy		52
311	Santa Cristina <b>Cabernet Sauvignon</b> Italy	11	43
312	Pasta & Vino <b>Cabernet Sauvignon</b> Italy	9	34
313	Intrinsic <b>Red Blend</b> Washington		51
314	Poggio Concone <b>Toscana Rosso</b> Italy		53
315	Impero <b>Montepulciano d'Abruzzo</b> Italy	9	34
316	Masciarelli <b>Montepulciano d'Abruzzo</b> Italy		43
317	Joel Gott 815 <b>Cabernet Sauvignon</b> California		51

## 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 3:30 - 6:30 P.M. IN THE BAR