



Starters - Appetizers

Bruschetta	9.95
<i>Chopped tomato, garlic, basil, parmesan cheese & EVO</i>	
Bruschetta Bella	11.95
<i>Sicilian home-made pesto, bell peppers, onions, basil & EVO</i>	
Prosciutto Melone & Burrata	17.95
Antipasto Tricolore	19.95
<i>Burrata, prosciutto, calabrian spicy salami & grana padano</i>	
Carpaccio di Bresaola	15.95
<i>Beef bresaola, shaved grana, capers, lemon juice & EVO</i>	
Meatballs	10.95
<i>Three meatballs topped with mozzarella & marinara sauce</i>	
Arancina	each 8.95
<i>Ragu', pesto, 4 cheese (Only Tuesday and Wednesday)</i>	

Salad

(Add chicken ..6, shrimp ...8)

Caesar	9.95
<i>Romaine, parmesan cheese</i>	
Caprese Burrata	17.95
<i>Tomato, burrata, arugula & balsamic glaze)</i>	
Burrata, Prosciutto & Arugula	18.95
Mediterranea	17.95
<i>Mixed greens, grilled veggies & balsamic dressing</i>	
La Siciliana	18.95
<i>Mixed greens, red onions, capers, olives, cucumbers, cold cuts & Italian dressing</i>	
Marinated White Anchovies Filet	18.95
<i>Romaine, tomato, cucumber, capers, red onions, olives, oregano</i>	
Salmon Salad (Atlantic Wild 4 oz)	21.95
<i>Romaine, tomato, cucumber, capers, red onions, black olives & oregano</i>	

Entrees

Eggplant Parmigiana	22.95
<i>Sicilian style eggplant layered with marinara, eggs & ham</i>	
Chicken (Grilled or Piccata)	21.95
<i>Marinated, grilled chicken breast in lemon juice, butter & capers sauce</i>	
Chicken Parmigiana	22.95
<i>Breaded chicken breast topped with marinara & mozzarella</i>	
Chicken alla Rita	23.95
<i>Breaded chicken breast, arugula, Prosciutto di Parma, spaghetti pesto & Alfredo sauce</i>	
Meatballs	20.95
<i>Handmade beef meatballs topped with marinara, mozzarella & parmesan</i>	
Italian Sausage	20.95
<i>Bell peppers & onions</i>	
Salmon or Seabass Piccata	25.95
<i>In lemon juice, butter & capers sauce</i>	
Osso Buco	33.95
<i>Beef shank baked with celery, onions, carrots, peas, mashed potato and wine</i>	

Sides & Soups

Grilled Veggies	8.50
<i>Eggplant, zucchini, onions & bell peppers</i>	
Mixed Greens	4.95
<i>Small side of mixed greens with Italian dressing</i>	
Small Caesar	4.95
Soup	9.95

Pasta

Vegan Marinara or Sicilian Pesto	18.95
<i>Linguine or penne</i>	
Alfredo/Ragu'/Marinara/Pesto/Pink	
Linguine or Penne	18.95
Fettuccine, Pappardelle, Tortellini	
or Gnocchi	21.50
Spaghetti aglio olio e Peperoncino	17.95
<i>Garlic, parsley, Calabrian chili & EVO</i>	
Lasagna Bolognese	21.95
Lasagna Vegetariana	23.95
Spinach & Ricotta Ravioli	20.95
<i>Marinara, Ragu', Alfredo, Pink, Pesto</i>	
Gnocchi ai Funghi Porcini	21.95
<i>White creamy sauce, mushrooms, peas, parsley & parmesan cheese</i>	
Mushroom Ravioli	20.95
<i>White creamy sauce, mushrooms, peas, parsley & parmesan cheese</i>	
Mushroom Risotto	20.95
<i>Mushrooms, saffron & parmigiano</i>	
Lobster Ravioli	21.95
<i>Served on pink creamy sauce, parsley & parmesan cheese</i>	
Scallops or Shrimp Pappardelle in	
Bell Peppers & Alfredo Sauce	22.95
Penne alla VODKA	20.95
<i>Home-made pink sauce, Canadian Bacon & parmesan cheese</i>	
Penne alla NORMA	20.95
<i>Marinara sauce, eggplant, ricotta cheese, parmesan & basil</i>	
Penne all' Arrabbiata	19.95
<i>Marinara, black olives, cappers, garlic, parsley & spicy Calabrian chili paste</i>	
Beef Short Rib Tortellacci	21.95
<i>In homemade basil pesto & Alfredo sauce</i>	

Baciata

Sicilian Sandwich

Italiana	18.95
<i>Mortadella, salami, ham, provolone, olives tapenade spread & Calabrian chili spread</i>	
Positano	19.95
<i>Burrata, prosciutto & olives tapenade spread</i>	
Vegetariana	18.95
<i>Grilled veggies, Calabrian chili spread & olives tapenade spread</i>	

Pizza

Margherita	30.95
<i>Tomato sauce & mozzarella</i>	
Peperona	34.95
<i>Tomato sauce, mozzarella & pepperoni</i>	
Capricciosa	39.95
<i>Tomato sauce, mozzarella, ham, olives, mushrooms, oregano & EVO</i>	
Rustica	39.95
<i>Tomato sauce, mozzarella, pepperoni & Italian sausage</i>	
Vegetarian	39.95
<i>Tomato sauce, mozzarella, mushrooms, grilled veggies, oregano & EVO</i>	
Rita	40.95
<i>Tomato sauce, mozzarella, arugula, cherry tomatoes, shaved parmesan, prosciutto, balsamic glaze & EVO</i>	

Beverages

Iced Tea	2.75
Espresso	2.75
Double Espresso	3.75
San Pellegrino Sparkling Water	2.75
Bottled Water	1.00
Canned Soda	2.50
Lemonade	2.95
Apple Juice.....	2.95

Ice Cream

Spumone Bomba (gf)	11.95
Limoncello Truffle	11.95
Peach Sorbetto (vegan)	11.95
Affogato di Caffè’	9.50
Raspberry Sorbetto Scoop (gf-vegan)	6.95
Vanilla Scoop	6.95

Dessert

Cannolo	8.95
Tiramisu’	10.95
Limoncello Torta.....	10.95
Nutella Cheesecake	10.95



Wine List

Corkage Fee \$15.00

Red Wines

Nero d’Avola (13%).....	10/38
85% dry - 80% bold - soft and smooth	
Tuscany Sangiovese (13.5%).....	11/40
90% dry - 50% soft	
Valpolicella (14.5%).....	14/50
80% bold - smooth and soft	
Ferrante Chianti 2016 (12.5%).....	8/32
100% dry - 75% tannic	
Bistro Select Merlot (13%).....	8/32
Dry/soft/smooth/bold	
Montoya Pinot Noir (13.5%).....	9/34
Dry/smooth	
J. Lihor Pinot Noir (13.9%)	10/38
Dry/smooth	
Maddalena Vineyards	
Cabernet Sauvignon (14.5%).....	13/48
J. Lohr Vinyards	
Seven Oaks Cabernet Sauvignon (13.9%)	12/44
DAOU Pessimist Red Blend (15.2%)	59
Campo Giovanni 2016	
Brunello di Montalcino (14.5%)	150
Meleto Borgaio Riserva	
Chianti Classico (13.5%).....	75
Ruffino Riserva Ducale 2017	
Chianti Classico (14.5%)	65

Sparkling Wines

Brut Rose’ (187ml).....	10
Brut Blanc de Blancs (187ml)	10
La Marca Prosecco (187ml).....	12
Ruffino Prosecco (750ml)	34

White Wines

Inzolia Terre Siciliane (13%).....	10/38
90% dry	
Rose’ Terre Siciliane (12.5%).....	10/38
Ferrante Pinot Grigio (12.0%)	8/30
100% dry	
Conte Priola Pinot Grigio (12.5%).....	38
90% dry	
Santa Margherita Pinot Grigio (12.5%)	62
90% dry	
Fume’ Sauvignon Blanc Ferrari Carano (13.8%) ...	10/38
Bogle Chardonnay (14.5%)	8/30
Poiema Chardonnay (14.1%)	11/42

Semi Sweet Wines

Stella Rosa Black.....	9/34
Moscato Risata (187ml)	11
Moscato Risata (750ml)	32

Beer

Peroni (5.1%)	6.50
Moretti (4.6%).....	6.50
Stella Artois (5%).....	6.50
Lagunitas (IPA) (6.2%)	7
Elysian (IPA) (8.2%).....	7.50
Modelo (4.5%).....	6
Blue Moon (5.4%).....	6.50