

Dinner

STARTERS

BURRATA TOAST • 17

Crispy ciabatta with balsamic pears, tomatoes, candied walnuts, creamy burrata, arugula, lemon zest

ARANCINI • 12.5

(3) rice, peas, mozzarella, parmesan dust

BRUSCHETTA JAR • 16

Layered whipped ricotta, pesto, tomatoes, roasted red peppers, basil, Modena balsamic, toast points

EGGPLANT STACK • 16

Fried eggplant rounds, fresh mozzarella, marinara, basil, roma tomatoes, arugula

GARLIC SHRIMP • 13.5

Wood fired shrimp with garlic, red pepper, lemon

CALAMARI FRITTI • 17

Lightly breaded, lemons, marinara sauce

STUFFED MUSHROOMS • 17

Spinach, bacon, parmesan, marsala cream sauce

TOASTED RAVIOLI (10) • 16

Cheese filled with marinara

PASTA

ZITI • 25

Housemade ziti, burrata, tomato cream

WILD MUSHROOM RAVIOLI • 22

Shallots, demi-glace, parmesan

SHORT RIB GNOCCHI • 29.5

Short rib, mirepoix au jus

LASAGNA • 22

Ground beef, whipped ricotta, bechamel, bolognese

CARBONARA • 25

Parmesan cream sauce, pancetta, peas, onions, fettucine

SHRIMP PESTO • 27

Sauteed shrimp, cherry tomatoes, housemade linguini, pesto cream sauce

SALADS

ARUGULA INSALATE • 14.5

Blistered tomatoes, bacon, gorgonzola, roasted red peppers, lemon vinaigrette

CHOPPED MATTONE • 19

Romaine, ham, salami, hearts of palm, roasted red peppers, tomatoes, kalamata olives, gorgonzola, celery, pepperoncini
some for the whole Family 30

CHARRED CAESAR • 15 with chicken 21.5

Charred romaine, croutons, parmesan dust

ENTRÉES

CRISPY STUFFED CHICKEN • 30

Stuffed with risotto, peas, parmesan, lemon cream sauce, sautéed spinach

CHICKEN PARMIGIANA • 27

Lightly breaded, marinara, mozzarella, housemade linguini

CHICKEN LIMONE • 25

Sautéed in a white wine lemon butter sauce, sautéed spinach

EGGPLANT PARMIGIANA • 21

Layered eggplant, parmesan, mozzarella, marinara sauce

CHICKEN CALABRESE • 29

Breaded and pan fried chicken with garlic, calabrian chilies, pepperoncinis, potatoes, white wine sauce

PUGLIESE BRACIOLE • 31

Flattened steak rolled with garlic, pancetta, fontinella cheese, herbs, braised tomato sauce served over rigatoni

PAN SEARED SALMON • 29.5

Salmon fillet, roasted zucchini, orange and horseradish

FRESH LAKE WHITEFISH • 27

Roasted onion, spinach, beurre blanc

protein add ons Calamari Fritti • 6 Shrimp • 10
Salmon • 14 Chicken • 6.5 Sausage • 5

sides Side Chopped Salad • 8 Meatballs (2) • 8
Sautéed Spinach, Grilled Lemon • 6.5 Grilled Vegetables • 6.5

WOOD FIRED FAVORITES

MARGHERITA • 15

Tomato sauce, mozzarella, basil

IL MATTONE • 18

Tomato sauce, sausage, red onion, roasted red peppers, mozzarella

SPINACHI UOVO • 19

Mozzarella, provolone, spinach, egg, Grana Padano

BIANCO • 18

Mozzarella, provolone, Grana Padano, lemon-infused arugula

BEEF & HOT G • 19

House made Italian beef, hot giardiniera, tomato sauce, mozzarella

Sandwiches are served with fries.

ROASTED VEGGIE PANINO • 17

Zucchini, mushrooms, roasted red peppers, Kalamata olives, mozzarella, goat cheese, arugula, balsamic

CHICKEN PESTO • 21

House made pesto, roasted red peppers, tomatoes, mozzarella

NEAPOLITAN STEAK • 23.5

Grilled rib eye, peppers, onions, provolone

THE BENNY • 19

Ham, salami, prosciutto, mozzarella, lettuce, tomato, mayo

PIZZA

SANDWICHES

CLASSIC TAVERN STYLE PIZZA

18" \$26 • EXTRA INGREDIENT \$4 EACH

12" GLUTEN-FREE PIZZA \$16 • EXTRA INGREDIENT \$3 EACH 

ADD YOUR PROTEINS

Canadian Bacon, Ground Beef, Pepperoni, Sausage, Italian Beef

ADD YOUR VEGGIES

Mushroom, Green Pepper, Onion, Black Olives, Green Olives, Spinach, Sliced Tomatoes, Broccoli

On Fridays and Saturdays, pizzas may take 45 minutes to 1 hour