STARTERS

GARLIC CHEESE BREAD —	\$12
French bread drizzled with garlic and herbs, with fresh mozzarella and Italian seasoning, served with scratch marinara	• •
MEATBALLS —	\$12/\$22/\$42
Our scratch meatballs with marinara, your c three, six, or twelve	hoice of
SAUSAGE AND PEPPERS —	\$18
Italian rope sausage, green peppers and oni sautéed in fresh garlic and oil	ons
ITALIAN STUFFED MUSHROOMS ——	 \$1 6
Mushrooms stuffed with Italian sausage and mozzarella cheese, served with scratch mari Parmesan cheese	
FRIED CHEESE —	 \$1 4
Fresh cut mozzarella hand dipped then frie golden brown, served with scratch marinar Parmesan cheese	
DEEP FRIED RAVIOLI WITH MARINAR	kA — \$16
Hand dipped fresh ricotta ravioli, deep fried brown, scratch marinara with Parmesan che	•
BUFFALO CHX WINGS —	\$18
1 lb of baked wings tossed in our scratch but	ffalo sauce



ENTREES

*Substitute any pasta for gluten free pasta + \$1.00

TAKE & BAKE FAMILY PLATTER ENTREES —	\$190
Accommodates 8 to 12 quests with garlic bread included	



SPINACH SHELLS ——————	\$24
Stuffed shells of spinach, ricotta and fresh mozzarella then baked in our scratch marinara	
LASAGNA —	\$26
Our scratch lasagna topped with fresh mozzarella and Parmes cheese then baked to golden brown	san
CHIX PARM —————	\$26
Italian breaded chicken breast, pan fried, scratch marinara, fresh mozzarella and Parmesan cheese	
EGGPLANT PARM ——————	\$22
Italian breaded sliced eggplant, pan fried, scratch marinara, fresh mozzarella and Parmesan cheese	
GARLIC HERB GNOCCHI	\$24
Sautéed garlic & herb gnocchi. Add marinara or Alfredo, if desired	k



ENTREES

ALFREDO WITH BLACKENED CHIX ————	\$24
Scratch made Alfredo atop linguine noodles with a blackened chicken breast	
SPAGHETTI —————	\$22
Scratch made noodles tossed in your choice of marinara or Bolognese sauce, choice of Italian sausage or scratch meatbo	alls
CHEESE RAVIOLI —————	\$23
Four cheese ravioli smothered in our scratch Bolognese sauce	
PORCINI MUSHROOM RAVIOLI ————	\$24
Ricotta, Parmesan, mozzarella and porcini mushroom with a scratch Alfredo sauce	
SHRIMP SCAMPI OVER FETTUCCINE ———	\$24
Fresh Gulf shrimp sautéed in butter and garlic, tossed with linguine noodles then sprinkled with fresh Parmesan	
CHIX MARSALA ——————	\$24
Sautéed chicken breast with our scratch marsala sauce over fresh made linguine noodles	
BAKED MAC & CHEESE —————	\$22
Fresh pasta tossed in our scratch cheese sauce, covered in	



SANDWICHES

*Sandwiches are 10" and weigh at least 1 lb.
*Served with your choice of pasta salad or chips

MEATBALL \$16
Scratch meatballs covered in homemade marinara, provolone and fresh mozzarella cheese
CHICKEN PARMIGIANA — \$18
Italian breaded chicken breast, pan fried, covered in homemade marinara, mozzarella and Parmesan cheese then baked to a golden brown
EGGPLANT PARMIGIANA — \$15
Italian breaded eggplant, pan fried, covered in homemade marinara, mozzarella and Parmesan cheese then baked to a golden brown
ITALIAN BEEF — \$18
Shaved prime rib, soaked in our Italian seasoned au jus, hot and sweet giardiniera topped with provolone cheese
PHILLY — \$21
Shaved ribeye, sautéed peppers, onions and mushrooms, American and provolone cheese
REUBEN — \$21
Shaved corned beef, sauerkraut, Swiss cheese and Russian dressing all upon marble rye bread
ITALIAN — \$21
Pepperoni, hot capicola, Genoa salami, provolone cheese, thinly sliced tomatoes, shredded lettuce all sauced up with our scratch Italian dressing
GYRO
Tender slices of gyro sliced to order right off the gyro spit,



tomatoes, romain lettuce and our scratch tzatziki sauce

SALADS

CAPRESE ———————————————————————————————————	\$16
Fresh pearls of mozzarella and heirloom tomatoes tossed in salt and pepper, drizzled with aged balsamic and fresh basil	
CHOPPED ITALIAN —————	\$22
Romaine lettuce tossed in our scratch dressing, topped with cubed salami, hot capicola, pepperoni, fresh mozzarella, heirloom tomatoes, white beans, red onion, banana peppers a Kalamata olives	nd
CHICKEN CAESAR ————	\$20
Scratch dressing, Parmesan cheese with baked Italian croutons, topped with a grilled chicken breast	



PIZZAS

PERSONAL PAN PIZZA	*10 + \$1 PER TOPPING
MEDIUM NY STYLE —	\$18 + \$1 PER TOPPING
LARGE NY STYLE ————————————————————————————————————	- \$21 + \$1.50 PER TOPPING
14" CHICAGO DEEP DISH —————	\$27 + \$2 PER TOPPING
*Give 40 minutes cook time for Chicago deep dish	
GF CAULIFLOWER PIZZA —	\$18 + \$1 PER TOPPING

TOPPINGS –

ITALIAN SAUSAGE, PEPPERONI, MEATBALL, BACON, CANADIAN BACON, PINEAPPLE, GREEN PEPPERS, RED ONION, WHITE ONION, MUSHROOM, BLACK OLIVES, SPINACH, JALAPEÑO, BANANA PEPPERS, GARLIC, XTRA CHEESE



DESSERTS

HOUSE MADE CANNOLIS —	\$3/EACH
Your choice of lemon citrus, chocolate chip or pecan	praline
TIRAMISU —	 \$12



BEVERAGES

SOFT DRINKS & TEA	\$3
ACOUA PANNA WATER —	\$ 5

