



*Gluten Free Quinoa

FRUTTA SECCA ^{GF} ^V	13.50
<i>Mixed dried fruit, mixed greens, goat cheese, walnuts & honey dijon dressing</i>	
STAGIONE ^{GF} ^V	11.00
<i>Mixed greens, tomatoes, carrots & cucumbers with balsamic dressing</i>	
BIETOLE ^{GF} ^V	13.25
<i>Mixed greens, roasted red beets, goat cheese, toasted walnuts, roasted corn and tomatoes with honey dijon dressing</i>	
TRICOLORE ^V	13.50
<i>Radichio, baby arugula, endive, Gaeta olives and shaved Parmigiano with balsamic dressing</i>	
INSALATA DI PERE ^{GF} ^V	13.50
<i>Mixed greens, red pears, gorgonzola and toasted pecans with lime dressing</i>	
INSALATA CON FUNGHI ^{GF} ^V	13.50
<i>Mixed greens, portobello mushrooms, roasted peppers, toasted sunflower seeds & mozzarella with balsamic dressing</i>	
CAESAR ^V	11.50
<i>Romaine hearts, ciabatta croutons, shaved Parmigiano</i>	

STEAK

BISTECCA E ZOLA ^{GF}	16.00
<i>Roasted angus steak, mixed greens, cherry tomatoes, Gaeta olives red onions & gorgonzola w/ balsamic dressing</i>	

Chicken Cutlet

PARMA SALAD	14.75
<i>Chicken cutlet, romaine hearts, tomatoes, Gaeta olives, red onions, roasted peppers & shaved Parmigiano with balsamic dressing</i>	
SAL SALAD	14.25
<i>Chicken cutlet, mixed greens, red onions and tomatoes with roasted garlic vinaigrette</i>	
DI ROSA SALAD	14.00
<i>Chicken cutlet, mixed greens, tomatoes & goat cheese w/ balsamic dressing</i>	
SUSAN SALAD	14.75
<i>Chicken cutlet, mixed greens, red onions, roasted hot peppers, roasted corn, gorgonzola, tomatoes with balsamic dressing</i>	

CHICKEN

ISPICA ^{GF}	14.00
<i>Grilled chicken breast with sautéed onions & fontina cheese on focaccia</i>	
POLLO E POMODORO	14.25
<i>Chicken cutlet with tomato sauce & mozzarella on ciabatta</i>	
POLLO E SPINACI	13.50
<i>Chicken tenders sautéed with spinach, fontina, white wine & garlic on round rustic</i>	
LATINA ^{GF}	14.00
<i>Grilled chicken, mozzarella, roasted peppers & baby arugula on focaccia</i>	
TRIESTE	14.00
<i>Grilled chicken, black olive paste, grilled zucchini, mozzarella on ciabatta</i>	
ANTHONY ^{GF}	14.00
<i>Grilled chicken, mozzarella, baby arugula, balsamic on krispina</i>	
POLLO ^{GF}	14.00
<i>Grilled chicken, broccoli rabe, smoked mozzarella on ciabatta</i>	
NYCOM ^{GF}	14.00
<i>Grilled chicken, Parma ham, mozzarella, baby arugula on krispina</i>	
UDINE ^{GF}	14.00
<i>Grilled chicken, sautéed onion, mozzarella, tomato on ciabatta</i>	
CUNEO ^{GF}	14.00
<i>Grilled chicken, mozzarella, grilled zucchini, roasted pepper on ciabatta</i>	
SAVONA ^{GF}	14.00
<i>Grilled chicken, mozzarella, roasted garlic aioli, tomato on ciabatta</i>	
HOGANS ^{GF}	14.00
<i>Grilled chicken, marinated artichoke, sundried tomato, mozzarella, basil pesto on ciabatta</i>	
NUORO ^{GF}	14.00
<i>Grilled chicken, roasted hot pepper, basil pesto, mozzarella, chopped iceberg, tomato on ciabatta</i>	
PERUGIA ^{GF}	14.25
<i>Grilled chicken, guacamole, chopped iceberg, mozzarella on rustic hero</i>	
PRATO	14.00
<i>Chicken cutlet, fontina, sautéed onion, roasted pepper, spicy artichoke sauce on ciabatta</i>	
PIETRO	14.00
<i>Chicken cutlet, mixed greens, roasted pepper, mozzarella, herb mayo on ciabatta</i>	
PEPERONI	14.00
<i>Chicken cutlet, mozzarella, roasted pepper, red onion on ciabatta</i>	
COTOLETTA	14.00
<i>Chicken cutlet, mozzarella, tomato, red onion, herb mayo on ciabatta</i>	
PICCANTE	14.00
<i>Chicken cutlet, mozzarella, mixed greens, spicy salsa aioli on ciabatta</i>	
ANCONA	14.00
<i>Chicken cutlet, mixed greens, mozzarella, roasted hot pepper, tomato on ciabatta</i>	

BURGERS

HAMBURGER CLASSICA	14.50
<i>Angus beef, mozzarella, red onion, tomato, baby arugula, spicy salsa aioli on round rustic</i>	
HAMBURGER MODERNA	14.50
<i>Angus beef, mozzarella, sautéed onion, sautéed mushroom, crispy bacon, tomato, mixed greens, spicy artichoke sauce on round rustic</i>	

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SALADS

Grilled Chicken

LA BOTTEGA MINT SALAD ^{GF}	14.50
<i>Grilled chicken breast, romaine hearts, walnuts, raisins, fresh mint & quinoa* with mango dressing</i>	
INSALATA DI POMODORO ^{GF}	14.50
<i>Grilled chicken, iceberg lettuce, fresh tomatoes, red onions, black olives, basil & fresh mozzarella, with balsamic dressing</i>	
INSALATA di CARCIOFI ^{GF}	15.00
<i>Artichoke hearts, baby arugula, grilled chicken, quinoa*, fresh tomatoes, red onion, hot peppers & fresh mozzarella with balsamic dressing</i>	
INSALATA di QUINOA* ^{GF}	15.25
<i>Quinoa*, grilled chicken, romaine hearts, fresh tomatoes, avocado, black olives, almonds & cucumber with mango dressing</i>	
INSALATA di CAVOLO ^{GF}	14.75
<i>Chopped organic baby kale, grilled chicken, red beets, fresh mango, avocado & pecans with honey dijon dressing</i>	
INSALATA di MANGO ^{GF}	15.25
<i>Chopped organic baby kale, fresh mango, grilled chicken, quinoa*, cherry tomatoes, almonds & shredded mozzarella with mango dressing</i>	
AVOCADO ^{GF}	15.25
<i>Grilled chicken, iceberg lettuce, shredded mozzarella, avocado, toasted almonds & cherry tomatoes with balsamic dressing</i>	
RUCOLA CAPRINO E POLLO ^{GF}	14.75
<i>Grilled chicken, baby arugula, goat cheese, sun-dried tomatoes and toasted walnuts with balsamic dressing</i>	
INSALATINA di POLLO ^{GF}	14.00
<i>Grilled chicken, mixed greens, Gaeta olives, red onions, carrots and toasted almonds with balsamic dressing</i>	
RUCOLA E FARRO	14.75
<i>Grilled chicken, baby arugula, barley, cherry tomatoes, gorgonzola, roasted hot peppers and hearts of palm with honey dijon dressing</i>	
POLLO E GUACAMOLE ^{GF}	15.50
<i>Grilled chicken, iceberg lettuce, guacamole, roasted hot peppers, shredded mozzarella and cherry tomatoes with lime dressing</i>	

PANINI

Vegetarian

VITTORIA ^{GF} ^V	13.50
<i>Artichoke hearts, sundried tomatoes, roasted peppers & baby arugula on focaccia</i>	
VEGETARIANO ^{GF}	13.50
<i>Grilled mixed vegetables with fresh tomatoes & mozzarella on rustic hero</i>	
CAGLIARI ^{GF}	13.50
<i>Fresh mozzarella, sundried tomatoes, black olives & red onions on focaccia</i>	
TRAPANI ^{GF}	13.50
<i>Portobello mushroom, mozzarella, roasted peppers & sautéed onions on focaccia</i>	
LA BOTTEGA EGGPLANT ^{GF}	13.50
<i>Oven roasted eggplant with sautéed onions & black olives on focaccia</i>	
LA BOTTEGA GOAT CHEESE ^{GF}	13.25
<i>Goat cheese, sundried tomatoes, black olives, grilled zucchini & red onion on focaccia</i>	
LA BOTTEGA HALLOUMI ^{GF}	14.25
<i>Grilled Halloumi cheese, roasted eggplant, fresh tomato, baby arugula & fresh lemon juice on focaccia</i>	
HALLOUMI AVOCADO ^{GF}	14.25
<i>Grilled Halloumi cheese, avocado, sundried tomatoes & lemon juice on focaccia</i>	
SIENNA ^{GF}	11.00
<i>Mozzarella, tomato, basil, extra virgin olive oil, balsamic on krispina</i>	
PORTOBELLO ^{GF}	14.00
<i>Roasted portobello, tomato, mozzarella on whole wheat</i>	
TERRA ^{GF}	14.00
<i>Roasted portobello, broccoli rabe, roasted pepper, grilled zucchini, Asiago cheese on whole wheat</i>	
POTENZA	13.25
<i>Fried eggplant, mozzarella, tomato, basil on krispina</i>	
FOGGIA	13.25
<i>Fried eggplant, smoked mozzarella, black olive paste, sundried tomato on krispina</i>	
SICILIA	13.75
<i>Fried eggplant, mozzarella and roasted peppers on krispina</i>	
QUATTRO FORMAGGI	13.00
<i>Four cheese panino, brie, fontina, mozzarella, and asiago cheese, grilled zucchini, spicy roasted pepper sauce on round rustic</i>	
GUBBIO ^{GF}	13.50
<i>Roasted Portobello, goat cheese, basil pesto, roasted pepper on whole wheat</i>	



SEAFOOD

ROMANA CON GAMBERONI ^{GF}	16.25
<i>Grilled shrimp, romaine hearts, fresh mozzarella, raisins, toasted walnuts and tomatoes with balsamic dressing</i>	
GAMBERONI E GUACAMOLE ^{GF}	16.25
<i>Grilled shrimp, iceberg lettuce, guacamole, toasted almonds, cherry tomatoes and roasted hot peppers with lime dressing</i>	
SALMONE E GUACAMOLE ^{GF}	16.50
<i>Roasted salmon, mixed greens, guacamole, hearts of palm & toasted sunflower seeds w/honey dijon dressing</i>	
SALMONE E PERE ^{GF}	16.00
<i>Roasted salmon, baby spinach, endive, red pears, toasted pecans, roasted beets & cherry tomatoes w/ raspberry vinaigrette</i>	
INSALATA di CALARMARI ^{GF}	16.00
<i>Grilled calamari, mixed greens, olives, capers, sundried tomatoes & scallions with lime dressing</i>	
INSALATA di MANGO e GAMBERI ^{GF}	16.50
<i>Roasted shrimp, fresh mango, iceberg lettuce, cherry tomatoes & fresh mozzarella with raspberry vinaigrette</i>	

ROASTED TURKEY

RUCHETTA CON ZOLA E TACCHINO ^{GF}	15.75
<i>Roasted turkey, baby arugula, endive, toasted pecans & gorgonzola with roasted garlic vinaigrette</i>	
SPINACI E TACCHINO ^{GF}	15.75
<i>Roasted turkey, baby spinach, goat cheese, sautéed mushrooms, roasted corn, crispy bacon with raspberry dressing</i>	
TACCHINO E AVOCADO ^{GF}	15.75
<i>Roasted turkey, mixed greens, shredded mozzarella, tomatoes, avocado, sautéed mushrooms and roasted hot peppers with balsamic dressing</i>	

..... **Add To Any Salad**

Chicken \$4.00 • Turkey \$4.50 • Shrimp \$5.00
Steak \$6.00 • Calamari \$5.00 • Salmon \$6.00
Blackened Style \$4.50 • Cajun Style \$1.00
Blackbean Burger \$4.50 • Octopus \$6.00
Extra Dressing \$1.50

CURED MEATS

LECCE ^{GF}	14.00
<i>Parma ham, mozzarella, tomatoes & spicy aioli on focaccia</i>	
CALABRIA ^{GF}	14.00
<i>Sopressata, brie cheese & fresh tomatoes on focaccia</i>	
MATT	14.00
<i>Parma ham, mozzarella, tomato, herb mayo, romaine, roasted pepper, balsamic on ciabatta</i>	
CRUDO	14.00
<i>Prosciutto crudo, mozzarella, baby arugula on ciabatta</i>	
PROSCIUTTO	14.00
<i>Prosciutto crudo, mozzarella, tomato</i>	
PIPPO	14.00
<i>Prosciutto crudo, mozzarella, sundried tomato, spicy salsa aioli, red onion, Gaeta olives, roasted hot peppers on ciabatta</i>	
BOLZANO	14.00
<i>Imported smoked prosciutto (speck), mozzarella, baby arugula, spicy roasted pepper sauce on krispina</i>	

SEAFOOD

NAPOLI	13.75
<i>Grilled shrimp, salsa aioli, baby arugula on round rustic</i>	
ASTI	14.75
<i>Grilled shrimp, broccoli rabe, mozzarella, roasted hot pepper on ciabatta</i>	
SPOLETO	14.25
<i>Grilled shrimp, baby arugula, guacamole on rustic hero</i>	
AGRIGENTO	14.00
<i>Grilled shrimp, Marinated artichoke, tomato, roasted garlic aioli on round rustic</i>	

Roasted Turkey

SANREMO ^{GF}	14.00
<i>Roasted turkey, mozzarella, roasted hot pepper, guacamole on ciabatta</i>	
FROSINONE ^{GF}	14.00
<i>Roasted turkey, crispy bacon, smoked mozzarella, sautéed onion, herb mayo on krispina</i>	
SALERNO	14.00
<i>Roasted turkey, chopped iceberg, tomato, fontina, guacamole on rustic hero</i>	

STEAK

BISTECCA ^{GF}	16.00
<i>Roasted angus steak, sautéed onion, smoked mozzarella on ciabatta</i>	
BISTECCA E MOZZARELLA	16.00
<i>Roasted angus steak, mozzarella, roasted pepper on ciabatta</i>	
BISTECCA E FUNGHI	16.00
<i>Roasted angus steak, fontina, sautéed mushrooms on ciabatta</i>	
ALEXANDRO ^{GF}	16.25
<i>Roasted angus steak, avocado, roasted hot pepper, romaine, tomato, red onion on ciabatta</i>	

Pork

TRENTINO ^{GF}	14.50
<i>Slowly roasted porchetta, sautéed mushroom, smoked mozzarella on round rustic</i>	
SARDEGNA	13.75
<i>Sweet sausage, mozzarella, roasted hot pepper on round rustic</i>	
ASCOLI ^{GF}	14.00
<i>Slowly roasted porchetta, mozzarella, broccoli rabe, roasted hot pepper on round rustic</i>	
GELA ^{GF}	14.00
<i>Slowly roasted porchetta, provolone, roasted pepper, baby arugula on round rustic</i>	

BRUSCHETTE

\$8 Choice of Three / \$14 Choice of Six
All topped with a balsamic reduction

CLASSICA ✓ Fresh tomato, garlic, fresh basil	RICOTTA ✓ Sautéed mushrooms and kale with fresh ricotta
GAMBERI Roasted jumbo shrimp, tomato, hot peppers	ZUCCHINI ✓ Grilled zucchini, smashed avocado and hot pepper
MOZZARELLA - BASILICO ✓ Roasted red peppers, mozzarella & basil pesto	BACON Artichoke puree, bacon & parmigiano
POMODORINI ✓ Roasted cherry tomatoes & fresh mozzarella	PEPPERONCINO ✓ Avocado, red onion, tomato with hot pepper
PARMA Prosciutto di Parma, Parmigiano Reggiano, baby arugula, & spicy oil	PERA ✓ Roasted squash, fresh ricotta & pears
CAPRINO CON NOCI ✓ Goat cheese, golden raisins & walnuts	POLPETTE Mini meat ball with fresh tomato sauce & mozzarella
PORTOBELLO Roasted portobello & walnut with goat cheese	

Vegetarian Delight

EGGPLANT VEGETARIANO 18.00 Sautéed fresh tomatoes over a bed of grilled eggplant in marinara
EGGPLANT PARMIGIANA 20.00
VEGETABLES SPAGHETTI 22.00 Vegetables sautéed & thinly sliced in a marinara sauce
EGGPLANT ROLLATINI 22.00

PLAINVIEW SPECIALS

DI POLLO BURGER 18.00 Ground chicken homemade patty, cheddar, bacon, avocado, lettuce, tomato, herb aioli on a brioche roll	
CHEF'S BURGER 18.00 10 oz. Black Angus Beef, smoked bacon, crispy artichokes, frazzled onions, lettuce and american cheese. Served on a brioche bun	
AMERICAN BURGER 18.00 Martin's sesame bun, bacon, american cheese lettuce, tomato, crispy onions	
BBQ BURGER 18.00 Cheddar cheese, bacon, lettuce, tomato, red onions and pickles, with BBQ sauce	
CLASSIC BURGER 18.00 Fresh mozzarella, red onions, tomato, arugula, spicy aioli, round rustic bread	
MODERNA BURGER 18.00 Fresh mozzarella, sautéed onions, mushrooms, bacon, tomato, mesculin, spicy artichoke sauce, round rustic bread	
BLACK BEAN BURGER 18.00 Avocado, tomato, romaine on a brioche bun served with sweet potato fries	
EGGPLANT FRITTI BURGER 18.00 Fried crispy avocado, lettuce, tomato, fresh mozzarella & marinara on a sesame bun	
HANG OVER BURGER 18.00 8oz burger topped w/ bacon, american, fried egg, lettuce + tomato on brioche	
STIX BURGER 18.00 Crispy onions, lettuce, tomato, crispy mozzarella sticks & russian dressing, garlic pretzel bun	
CAPRESE BURGER 18.00 Fresh mozzarella, pesto, lettuce, tomato, onions & balsamic glaze, sesame bun	
STEAKHOUSE BURGER 18.00 Bacon, swiss cheese, lettuce, tomato, onion rings & steak aioli, brioche bun	
CHICKEN BBQ BURGER 18.00 Chicken patty, lettuce, tomato, fontina, bacon, bbq glaze	
<i>All burgers served with fries, sweet potato fries or onion rings</i>	
BUFFALO CHICKEN PANINI 15.75 Buffalo chicken, avocado, tomato, fontina cheese, blue cheese dressing on ciabatta	
CHICKEN MARSALA PANINI 15.75 Battered chicken, fresh mozzarella, mushrooms, marsala sauce on ciabatta	
CHICKEN ALA VODKA PANINI 15.75 Chicken cutlet, fresh mozzarella, shaved parmigiano, vodka sauce on a ciabatta	
PHILLY CHEESE STEAK PANINI 15.75 Philly steak, red peppers, sautéed onions, spicy mayo on ciabatta	

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ANTIPASTI

OCTOPUS SALAD 19.00 Mesculin greens tossed with tomatoes, onions, peppers, hearts palm & celery. Top with grilled octopus in a lemon oil dressing	MEATBALLS SM 14.50 LG 19.00 Mini meatballs served with a scoop of ricotta cheese
ZUCCHETINE SM 13.50 LG 19.00 Grilled zucchini, homemade ricotta, pecorino romano, shaved parm, balsamic glaze	CHICKEN MEAT BALLS 14.00
STUFFED AVOCADO 15.75 Ripe avocado, red onion, shrimp, chopped tomato, olive oil, lemon, balsamic	FRIED CALAMARI 15.75
MOZZARELLA CAPRESE 14.00 Fresh homemade mozzarella, tomato, roasted peppers, basil, balsamic drizzle	ARRABIATA STYLE 16.00 Cherry peppers in a light marinara
HOMEMADE CRISPY MOZZARELLA 14.00	BAKED CLAMS 15.00 Fresh seasoned little necks, garlic & oil, lemon
BURRATA SM 14.50 LG 19.50 Prosciutto, tomato and balsamic reduction	MUSSELS 15.00 Fresh tomato sauce or garlic and oil
CARCIOFI GRIGLIATO 15.00 Grilled artichoke hearts over a bed of arugula topped with a balsamic reduction	SAUSAGE SPRING ROLLS 15.00 Sausage and peppers, mozzarella, broccoli rabe and onions
RICE BALLS SM 13.00 LG 19.00 Fresh mozzarella, chopped beef and peas served with marinara	

SOUP SPECIALS

Homeade Soups Made Fresh Daily

Cup \$6.25 - Bowl \$7.25
Zuppa di Mare Made To Order
20 min preparation - Bowl \$16

SPECIALTY STEAKS

NEW YORK STRIP 29.00
RIB EYE 30.50
PORTERHOUSE 32.00
FILET MIGNON 30.00
RACK LAMB/BABY CHOP 27.00

Steak House Style. Served with roasted potatoes and veggies

THE CLASSICS

CHICKEN PARMIGIANA 23.00
MARSALA 23.00
FRANCESE 23.00
VEAL PARMIGIANA 24.00
FRANCESE 24.00
MARSALA 24.00
SHRIMP 25.00

Parmigiana served with pasta, substitute vegetables \$3.00 add'l
Francese and Marsala served with vegetables and potato, substitute with pasta \$3.00 add'l

Homemade Pasta

CHEESE RAVIOLI 21.00 Melted fresh mozzarella
TRUFFLE BEEF RAVIOLI 22.50 Beef stuffed, in a brandy demiglace with mushrooms and topped with truffle oil
RIGATONI VODKA 22.00
CAPELLINI SICILIANA 21.50 Light marinara, eggplant, fresh mozzarella
CAPELLINI PRIMAVERA 21.00 Garden veggies, sautéed in garlic & oil or marinara
PAPPARDELLE BOLOGNESE 21.75 Traditional meat sauce, with a touch of cream
LASAGNA 24.00 Meat sauce, fresh ricotta, melted mozzarella and served with a side of vegetable spaghetti
LINGUINI VONGOLE 22.50 White or red
FRUTTA DI MARE 26.00 Shrimp, clams, calamari and mussels served in your choice of red sauce or Fra Diavolo
PENNE CHICKEN BOLONESE 21.00 Traditional chicken meat sauce, touch of cream and topped with parmigiano shavings
ORECCHIETTE 22.00 Broccoli rabe, sausage, cherry peppers and tomatoes in garlic & oil
BAKED ZITI ITALIANO 21.00 Pomodoro, fresh ricotta, eggplant, melted mozzarella
SPAGHETTI & MEATBALLS 23.00
GNOCCHI POMODORO 23.50 Tomato chunks in marinara with fresh basil, fresh mozzarella and grilled chicken
RISOTTO FUNGHI 21.00 Fresh porcini mushrooms, prosciutto in a brandy cream sauce
RISOTTO ITALIANO 23.00 Plum tomato sauce sautéed peppers & onions topped with sweet sausage and melted mozzarella
RIGATONI PESTO 25.00 Fresh pasta with shrimp, sun-dried and cherry tomatoes in a pesto basil sauce

Chef's Creations

VEAL CAPRESE 24.00 Sautéed scallopini topped with tomato & melted fresh mozzarella in a shallot brandy demi glaze
POLLO TOSCANO 24.00 Sautéed chicken and sausage with crispy potatoes and broccoli in a lemon white wine sauce
SAUSAGE AND PEPPERS PARMIGIANO 22.00 Crumbled sausage and bell peppers marinara & melted mozzarella served with a side of pasta
POLLO TRE COLORI 24.00 Searched chicken with broccoli, fresh mozzarella, roasted peppers with lemon and garlic & oil sauce
POLLO MILANESE 24.00 Tenderized chicken filet, topped with sicilian arugula salad in a lemon wine dressing
GRILLED SALMON 27.00 Grilled vegetables, balsamic glaze
CRUSTED SALMON 27.00 Searched salmon, zucchini, garlic & oil served with spinach & frazzled potatoes
SHRIMP OREGANATA 25.00 Topped with crispy breadcrumbs, served over a lemon white wine sauce
POLLO CARCIOFI 24.00 Chicken filet topped with artichokes, roasted peppers and asparagus, in a white wine lemon sauce, served with roasted potatoes
CHILEAN SEABASS 30.00 Almond crusted topping with crispy onions and a balsamic glaze served with lentil, vegetables and roasted potatoes

Pizzette

GF +2 // Cauliflower Crust +3

CLASSICA 17.00 Tomato sauce & mozzarella
MARGHERITA 17.50 Fresh tomato sauce, mozzarella and fresh basil
MELANZANE E PEPPERONI 18.00 Fried eggplant, roasted red peppers, three cheese blend over marinara
BUFFALO CHICKEN 18.50 Buffalo chicken, mozzarella
SALSICCIA E POLPETTE 18.50 Sweet sausage & ground beef meatballs over marinara and three cheese blend
VEGETALI MISTI 18.00 Fresh mozzarella over zucchini, roasted red peppers, mushrooms and marinara
MARSALA 18.50 Chicken with mushrooms and marsala sauce
BBQ CHICKEN 18.50 BBQ style chicken, mozzarella
CAULIFLOWER PIZZA 20.00 Raddichio, mushrooms, cauliflower, prosciutto, gorgonzola

CONTORNI

ASPARAGUS 10.50
BROCCOLI RABE 10.50
BRUSSEL SPROUTS 10.00
FRENCH FRIES 9.00/13.00
FRIED ZUCCHINI 11.00
MASHED POTATOES 10.50
MIXED VEGETABLES 10.50
MAC & CHEESE 11.50
PANCETTA SPROUTS 11.00
ROASTED POTATOES 9.00
SAUTÉED SPINACH 10.50
SAUTÉED BROCCOLI 10.25
SWEET POTATO FRIES 10.00/13.00
TRUFFLE FRIES 10.00/14.00
TUSCAN FRIES 10.50