GOOD EVENING!

DINNER SERVED 5:00PM – 9:00PM WEDNESDAY - SUNDAY



STARTERS

FRIED MOZZARELLA \$6.00

Thick sliced mozzarella cheese breaded and fried then drizzled with our house marinara sauce.

HOME MADE MEATBALLS \$7.00

Three of our house made meatballs topped with marinara and mozzarella cheese.

FRIED RAVIOLI \$7.00

Today's choice of ravioli, quickly flash fried and topped with marinara and parmesan cheese.

EGGPLANT MELANZAN \$11.00

Eggplant layered with ricotta, sausage, spinach, then baked and topped with parmesan and served on marinara sauce.

Add Burrata \$3

PORTOBELLO PARMIGIANA \$12.00

Our unique take on parmesan. Baked Portobello mushroom topped with Burrata cheese and marinara sauce.

GARLIC BREAD \$4.00

Traditional garlic bread buttered and topped with garlic and oregano.

SOUPS, SALADS & SANDWICHES

ITALIAN WEDDING SOUP \$5.00 Cup | \$7.00 Bowl

A savory combination of pasta, egg whites, spinach, escarole, garlic, spices, and lemon juice.

PASTA E FAGIOLI \$5.00 Cup | \$7.00 Bowl

Tender pasta simmered with cannellini beans in a rich chicken and tomato stock.

GARDEN SALAD \$7.00

Mixed greens with peppers, cucumbers, tomato and red onion Shrimp \$11 | Chicken \$11 | Lobster Salad \$12

CAESAR \$7.00

Traditional Caesar salad with romaine lettuce, homemade Caesar dressing and croutons. Anchovies upon request. Shrimp \$11 | Chicken \$11 | Lobster Salad \$12

VEAL/CHICKEN/EGGPLAN PARMESAN SUB \$12.00

Your choice of tender chicken breast, savory veal or eggplant, breaded and fried and topped with mozzarella cheese and our own marinara sauce.

MEATBALL SUB \$11.00

Our own special blend of pork, beef, veal and spices. Topped with provolone and our own marinara sauce.

PASTA

HOME MADE LASAGNA \$16.00

Chefs choice of vegetable, meat or cheese lasagna smothered in marina and served with side salad and garlic bread. Ask your server about today's selection.

SHRIMP SCAMPI \$15.00

Succulent shrimp sautéed and garlic and white wine and served over a bed of linguine. Served with salad and garlic bread.

RAVIOLI \$14.00

Rotating selection of ravioli fillings, ask server for today's selection. Served with salad and garlic bread.

PESTO CHICKEN SUNDRIED TOMATO \$16.00

Rigatoni pasta sautéed with pesto marinated white meat chicken breast and sundried tomatoes. Served with salad and garlic bread.

SPAGHETTI & MEATBALLS \$15.00

Our house meatballs atop of marinara drenched spaghetti and served with a side salad and garlic bread.

LOBSTER FRA DIAVOLO \$18.00

New England lobster meat sautéed in a spicy marinara and rigatoni pasta. Served with side salad and garlic bread.

SEE BACK PAGE FOR ENTRÉE, DESSERT, AND BEVERAGE SELECTIONS

GOOD EVENING!

DINNER SERVED 5:00PM – 9:00PM WEDNESDAY - SUNDAY



DINNER ENTREES

CHICKEN OR VEAL PARMESAN \$15.00

Your choice of chicken or veal, lightly breaded then topped in mozzarella cheese and baked in marinara sauce. Served with side of rigatoni pasta, salad, and garlic bread.

EGGPLANT PARMESAN \$15.00

Tender eggplant lightly breaded then topped in mozzarella cheese and backed in marinara sauce. Served with side of rigatoni pasta, salad, and garlic bread.

ROASTED CHICKEN DINNER \$16.00

One half oven roasted chicken with herb seasoning served with buttered and seasoned rigatoni pasta. Add side salad \$3.00

PORTOBELLO RISOTO \$16.00

Traditional Arborio rice simmered in stock with Portobello mushrooms, wine, butter, and parmesan cheese until tender and creamy. Served with salad and garlic bread.

DESSERTS – SAVE ROOM!

FRIED DOUGH \$5.00

Tender dough deep fried to a golden brown, then topped raspberry reduction

TIRAMISU \$5.00

Traditional desert of coffee liquor soaked ladyfingers, mascarpone, and dusted with cocoa powder

BEVERAGES

COFFEE, TEA, ICED TEA, WATER, SODA \$2.00

COMING SOON!

BOTTLE BEER BUD LIGHT DRAFT BEER HOUSE CHIANTI HOUSE PINOT GRIGIO

SANGRIA

LEMONCELLO | GRAPA | SAMBUCA | GRAND MARNIER

Consuming raw undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.