



ANTIPASTO

- Ⓢ Italian Sausage & Polenta \$10 – red wine braised sausage, sliced, in red sauce
- Bruschetta \$9 – fresh plum tomatoes, basil, garlic, caramelized onions and balsamic drizzle
- Arancini \$8 – risotto, ground beef, fontina -breaded & fried served over marinara
- Ⓢ Calamari Fritte \$12 – marinara, peppadews (coated with rice flour and corn flour)
- olives & cheese plate \$10 – chef's selection

INSALATA

- Ⓢ Ⓢ Piccolo Salad \$7 – cucumber, tomato, pepper, onion, red wine vinaigrette, roasted chickpeas
- Ⓢ Caesar \$7/\$10 – romaine, parmesan, herb roasted chickpeas
+ add chicken 4, shrimp 6, salmon 10
- Ⓢ Beet Salad \$10 – Fennel, onions, arugula, orange, goat cheese, balsamic
- Ⓢ Caprese \$10 – fresh mozzarella, tomatoes, basil, balsamic glaze
- Ⓢ Salmon Berry Salad \$19 – Herb baked salmon, goat cheese, spinach, seasonal berries, pickled onions and balsamic vinaigrette, slivered almonds

Ⓢ Ⓢ minestrone soup \$5

– Italian vegetables and herbs with cannellini beans in a vegetable broth –

PANINO

choose 1 side: vesuvio fries, piccolo salad, Caesar salad, minestrone

- Crispy Prosciutto Sandwich \$12 – Crisp baked prosciutto, fresh mozzarella, arugula, basil, tomato, pesto aioli
- Lilacia Chicken Salad Sandwich \$12 – celery, grapes, almonds, green onions, basil chiffonade, herbed mayo
- Chicken Parmesan Sandwich \$13 – fresh breaded chicken cutlet, pan fried and topped with mozzarella & marinara
- Italian Sausage Sandwich \$12 – our family recipe, braised in red wine and herbs, topped with mozzarella
- Meatball Sandwich \$11 – veal, beef and pork meatballs with parmesan cheese and marinara

PRIMO

Pasta Ragu \$16 – Our Panattoni family recipe - Northern Italian Meat sauce with linguine
+ meatball \$3, shrimp \$6, sausage \$4

Cavatelli with Vodka Sauce \$17 – add meatball \$3, shrimp \$6, sausage \$4

Linguine Alfredo \$15 – add chicken \$5, shrimp \$6, sausage \$4

Gnocchi Pomodoro \$17 – spinach, tomatoes, marinara

Shrimp Linguine \$18 – garlic, evoo, red pepper flakes, spinach, sun-dried tomatoes

Rigatoni Marinara \$13 – add meatball \$3, shrimp \$6, sausage \$4

Lasagne \$15 – fresh basil marinara - add meat sauce \$2

Gluten Free Fettuccine \$4

– substitute fresh, Gluten Free pasta (full orders only) –

SECONDO

☞ **Chicken & Sausage Cacciatore** \$18 – chicken breast, wine braised Italian sausage, red sauce, peppers, onions, garlic, creamy polenta

Baked Eggplant Parmigiana \$16 – layered thin sliced eggplant, ricotta, marinara and mozzarella with linguine

☞ **Tuscan Braised Cod** \$18 – red sauce, artichokes, olives, capers, zucchini, polenta

☞ **Chicken Vesuvio** \$17 – garlic, white wine, herbs, potatoes, broccoli

Herb Crusted Salmon \$21 – tomato basil salsa, pesto linguine

Chicken Piccata \$17 – lemon, capers, linguine, spinach

Chicken Parmesan \$17 – linguine

PICCOLO PLATES

small plates and sides for children or for you.

Mini Marinara \$7 – rigatoni

Mini Meatball \$3 – 1 meatball
in marinara with cheese

Little Fredo \$8 – small rigatoni
alfredo

Buttery Pasta \$6 – topped
with parmesan cheese

Little Ragu \$8 – linguine with
our meat sauce

DOLCE

TiraMisu \$7

Cannoli (1) \$3.50

☞ **Creme Brulee** \$7

Cheesecake with Raspberry Sauce \$7