



## ANTIPASTO

Ⓜ Ⓜ Italian Sausage & Polenta \$11 wine braised sausage, sliced, in red sauce

Bruschetta \$9 tomatoes, basil, garlic, caramelized onions and balsamic drizzle

Arancini \$8 risotto, ground beef, fontina -breaded & fried served over marinara

Ⓜ Calamari Fritte \$13 marinara, peppadews (coated with rice flour and corn flour)

Portobello Fries \$10 sliced portobello mushrooms, breaded and fried, with herbed aioli and marinara

olives & cheese plate \$10 chef's selection

## INSALATA

Ⓜ Ⓜ Piccolo Salad \$7 cucumber, tomato, roasted red pepper, slivered onion, red wine vinaigrette, roasted chickpeas

Ⓜ Caesar \$7/\$10 romaine, parmesan, herb roasted chickpeas

add chicken 5, shrimp 6, salmon 10

Ⓜ Beet Salad \$10 Fennel, onions, arugula, orange, goat cheese, balsamic

Ⓜ Caprese \$10 fresh mozzarella, tomatoes, basil, balsamic glaze

Ⓜ Rosemary Cobb Salad \$11 Romaine lettuce, diced tomatoes, gorgonzola, hard-boiled eggs, crispy prosciutto and avocado, rosemary ranch dressing

add chicken \$5, add Salmon \$10

Ⓜ Ⓜ 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 breaded chicken cutlet, 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

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

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

Butternut Squash Ravioli \$16 brown butter sage

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

## Gluten Free Fettuccine \$4

substitute fresh, Gluten Free pasta (full orders only)

# SECONDO

GF 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, baked and topped with marinara and mozzarella served with linguine

GF Tuscan Braised Cod \$18 red sauce, artichokes, olives, capers, zucchini, polenta

GF Chicken Vesuvio \$17 garlic, white wine, herbs, potatoes, broccoli

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

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

Chicken Parmesan \$17 linguine

# PICCOLO PLATES

small plates and sides for children or for you

Mini Marinara \$8  
rigatoni

Buttery Pasta \$6  
topped with parmesan  
cheese

Mini Meatball \$3  
1 meatball in marinara  
with cheese

Little Ragu \$9  
linguine with our  
meat sauce

Little Fredo \$9  
small rigatoni alfredo

# DOLCE

TiraMisu \$7

GF Creme Brulee \$7

Cannoli (1) \$3.50

Cheesecake with Raspberry  
Sauce \$7