STARTERS

House Garlic Bread (VEG) (V) — $6
Crispy garlic bread served with our classic marinara sauce.

Calamari Alla Piastra — $16
Tender calamari steak served with mixed greens and our house balsamic vinaigrette.

Carpaccio* (GF) — $17
Thinly sliced beef on a bed of dijonnaise, with capers, diced egg, and red onions, and sprinkled with grated parmesan. Named for the Renaissance artist Vittore Carpaccio of Venice.

Polenta Eggplant Napolean (V) (GF) — $15
Stacks of grilled eggplant layered with asiago polenta cakes and marinara.

Antipasto (GF) — $16
Fresh mozzarella, capicola, mortadella, prosciutto, and salami matched with roasted red peppers, artichokes, kalamata olives, and marinated mushrooms.

House-made Minestrone
A hearty assortment of vegetables and macaroni in a savory chicken broth.

Cup - $5 **Bowl - $9**

INSALATA

Cherry Tomato Salad (VEG) — $9
Fresh mixed greens, julienne carrots, red onions, cucumbers, and cherry tomatoes tossed with our house balsamic vinaigrette dressing. (GF) (V) Half - **$5**

Caesar Salad — $9
Crisp romaine tossed with homemade Caesar dressing and topped with parmesan, croutons and anchovy fillet.

Add chicken - $6 Half - **$5**

Insalata Caprese (V) (GF) — $16
Burrata paired with vine ripened tomato, cucumbers and kalamata olives. “Capri” style with garlic, olive oil, pesto, and mixed greens tossed in house balsamic vinaigrette.

Insalata Felese (V) (GF) — $15
Fresh mixed greens tossed with house made vinaigrette, topped with a colorful medley of vegetables, walnuts, and gorgonzola. Large enough to order as an entree, or for the table to share.

Add chicken - $6
Add salmon* - $8
Add beef sirloin tips* - $10

A gratuity of 20% will be added to parties of 5 or more adults, as well as to any missing or incomplete credit card slips.

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*These items may be served raw or undercooked, or may contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-born illness.

PASTA

Choose spaghetti, fettucini, penne, farfalle, or gluten-free ($3)

Marinara (V) **$16**
Classic homemade red sauce.
Add meatballs or sausage - $5.95

Arrabiatta (V) **$17**
The Italian translation is “furious”.
A bold and fiery meatless red sauce.

Alfredo (V) **$17**
Wonderful white sauce, enhanced lightly with ricotta, and garnished with asparagus.

Amatriciana **$21**
A Roman variation of red sauce with prosciutto and onions, garnished with fresh basil.

Sauteed Mushrooms and Garlic (V) **$18**
Button mushrooms sauteed with garlic and olive oil. Flavorful and light.

Beef Bolognese **$20**
Slow cooked classic meat sauce from Bologna.

Primavera (V) **$20**
A colorful celebration of seasonal vegetables, available with cream sauce, marinara, or aglio e olio.

Carbonara **$25**
A flavorful combination of prosciutto, egg, and caramelized onion in a white cream sauce.

Pasta Puttanesca (V) **$20**
Capers, diced tomatoes, and kalamata olives tossed with pesto, sundried tomatoes, garlic, and olive oil. An intensely flavored, sun-drenched bowl from Naples.

HOUSE FAVORITES

Kyle’s Riggies **$26**
Rigatoni in a spicy tomato cream sauce with sweet & spicy peppers, and sauteed chicken. Available without chicken - **$23**

Ravioli Del Giorno **MKT**
Ask your server about today’s wonderful filled pasta “pillows”. Available with your choice of sauce, or the Chef’s special preparation.

Gnocchi **$22**
Served tossed with your choice of marinara, spicy arrabiatta, creamy alfredo, or brown butter and sage. Garnished with portobello mushrooms and chopped asparagus.

Award Winning Lasagna
Classic meat - a hearty flavorful beef lasagna. **$23**
Vegetable (V) - grilled zucchini, yellow squash, and tomato, baked with marinara. **$21**

Cheese Tortellini (V) **$21**
Tri-colored tortellini filled with cheese. Choose red sauce, white sauce, or both.

Risotto al Funghi (V) (GF) **$23**
Imported Arborio rice with mushrooms and parmesan in vegetable stock.

Eggplant Parmigiana (V) **$20**
Parmesan cheese and bread crumbs add a light crust to eggplant, grilled and then baked with marinara and mozzarella. Served with a side of spaghetti.

Pasta Felese **$22**
OUR SIGNATURE DISH!!
Artichokes, peas, sundried tomatoes, chicken, and farfalle in a pesto white-wine cream sauce.
Available without chicken - **$19**

Split plate charge - $3

(GF) gluten free (V) vegetarian VEG vegan

Additional items can be prepared vegan or gluten free upon request.
Please inform your server of any allergies or dietary restrictions.

ENTREES

Served with your choice of mixed vegetables or spaghetti marinara (unless noted.) Additional charges for side and sauce substitutions may apply.

Parmigiana

Chicken - $24 -or- Veal* - $32

-scallopini lightly breaded and baked to perfection with marinara and mozzarella.

Picatta

Chicken - $25 -or- Veal* - $33

-with capers, garlic, lemon, and white wine.

Saltimbocca

Chicken - $26 -or- Veal* - $34

-topped with prosciutto, provolone, and fresh sage in a white wine sauce. Flavors that “jump into the mouth.”

Marsala

Chicken - $26 -or- Veal* - $34

-sauteed in dry marsala wine and smothered in mushrooms.

Puttanesca

Chicken - $26 -or- Veal* - $34

-with capers, diced tomatoes, and kalamata olives tossed with basil pesto, sundried tomatoes, garlic, and olive oil.

Beef Medallions* $35

Served over a burgundy mushroom sauce with chef’s choice of side and vegetable.

SEAFOOD

Seafood Fettucine Speciale* $30

Scallops, mussels, rock shrimp, calamari, and chipotle smoked salmon over fettucine in a shallot white-wine tomato cream sauce with capers.

Fruitte di Mare* $30

“Gems of the Sea”-Shrimp, clams, mussels, and calamari with a choice of marinara, white-wine, spicy arrabiatta, or white cream sauce, served over spaghetti.

Vongole Veraci* $26

Sauteed littleneck clams with a choice of pasta, available in a white-wine, white cream, or marinara sauce.

Gamberi Della Casa* $26

Sauteed shrimp (6) over spaghetti and your choice of sauce.

Seared Salmon* GF $31

Served over tomato basil sauce with chef’s choice of side and vegetable and finished with a sweet balsamic reduction.

SIDES

Vegetables - $6
Polenta cakes - $6
Meatballs (2) - $7
Sausage (2) - $7
Chicken - $6
Shrimp (4) - $8
Salmon* - $8

We believe in teamwork and equity! Our tip-sharing system ensures that all of our hardworking staff are recognized for their contributions to your dining experience, and that every guest is well taken care of. Thanks for your support!