Pranzo

ANTIPASTI

BRUSCHETTA - 9

Diced tomatoes, onion, garlic, and fresh basil, finished with a drizzle of extra virgin olive oil and served with crostini.

POLPETTE DI CARNE - 14

Four house-made baked meatballs simmered in pomodoro sauce and finished with melted mozzarella.

RICOTTA DIP & PANE - 10

Ricotta cheese whipped with olive oil, salt and pepper. Served with thin crispy crackers.

CALAMARI FRITTI - 17

Lightly floured and crisp-fried calamari, seasoned with salt, black pepper, and a hint of paprika. Served golden and tender with our pomodoro sauce and lemon wedges.

BREAD SERVICE - 5

INSALATA E MINESTRA

CAPRESE - 14

Creamy bufala mozzarella paired with vine-ripened tomatoes and fresh basil, finished with extra virgin olive oil, balsamic glaze, salt, and black pepper.

INSALATA CESARE - 10

Crisp romaine tossed with Caesar dressing, shaved parmigiano, and croutons.

INSALATA TOSCANA - 9

Crisp spring mix, cherry tomatoes, cucumber, carrots, and red onions tossed in our house vinaigrette.

Add 4oz chicken: 6 ~ Add 6oz salmon: 14

Add 4oz steak: 9 ~ Add 4oz shrimp: 8

PASTA

GNOCCHI A MODO TUO - 24

Fresh house-made gnocchi served with your choice of sauce: bolognese, pomodoro, gorgonzola, or vodka sauce.

SPAETZLE SPECK E NOCI - 16

Delicate spinach spaetzle tossed in a silky cream sauce with speck, butter, and parmigiano. Topped with walnuts.

PENNE ALLA VODKA - 16

Penne pasta sautéed with caramelized onion, crispy pancetta and finished in a creamy tomato vodka sauce.

LINGUINI AGLI SCAMPI - 21

Linguini pasta, sautéed shrimp, garlic, cherry tomatoes, white wine butter sauce, red pepper and lemon juice.

PANINI

(Served with french fries)

POLPETTA AL FORNA - 16

House-made meatballs, pomodoro sauce, melted mozzarella, and shaved parmigiano on toasted toasted Italian bread.

POLLO ALLA PARMIGIANA - 16

Crispy breaded chicken cutlet, our signature tomato sauce, melted mozzarella, and parmigiano—served hot on toasted Italian bread.

CAPRESE PANINO - 15

Fresh mozzarella, vine-ripened tomatoes, basil, extra virgin olive oil, and a hint of salt on rustic Italian bread.

IL STACK TOSCANO - 19

Crispy chicken cutlet, fresh mozzarella arugula, and tomato bacon jam on toasted ciabatta.

SIDES

FRENCH FRIES - 6

BAMBINI

POLLO PARMIGIANA - 10

SPAGHETTI & MEATBALLS - 10

PENNE PASTA - 8

CHICKEN TENDERS & FRIES - 10

FINALE DOLCE

ZEPPOLE - 9

Light, golden-fried Italian doughnuts tossed in vanilla sugar and finished with a dusting of powdered sugar—served warm with a side of chocolate or raspberry sauce for dipping.

CANNOLI - 10

Four mini crisp pastry shells filled with sweet ricotta cream, finished with chocolate chips and a dusting of powdered sugar.

TUTTO TAVOLA

a taste of Italy

Please note:

*Our normal kitchen operations may involve shared cooking and preparation areas. Therefore, we cannot guarantee that any menu item can be completely free of allergens and may contain or come in contact with WHEAT, EGGS, PEANUTS, SHELLFISH, TREE NUTS, and MILK. Alert your server of any allergies or dietary restrictions.

*Temperature-selected items are served medium unless requested otherwise.

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