TUTTO TAVOLA

a taste of Italy

ANTIPASTI

CAPONATA - 12
Diced eggplant simmered with olives, pine nuts, bell peppers, onions, celery, and tomatoes in a sweet and tangy sauce. Served with crispy crostini.

POLPETTE DI CARNE - 14
Four house-made baked meatballs simmered in pomodoro sauce and finished with melted mozzarella.

CALAMARI FRITTI - 15
Lightly floured and crisp-fried calamari, seasoned with sea salt, and black pepper. Served golden and tender with our pomodoro sauce and lemon wedges.

WHIPPED RICOTTA - 10
Ricotta cheese whipped with olive oil, salt and pepper. Served with thin crostini.

CARPACCIO* - 21
Thinly sliced raw beef tenderloin topped capers, red onion, celery, shaved Parmesan, and finished with olive oil and lemon juice and an arugula garnish

EGGPLANT ROLLATINI - 15
Thinly sliced eggplant rolled with ricotta and prosciutto, baked in pomodoro sauce and finished with melted mozzarella.

MOZZARELLA FRITTA - 13
Deep fried breaded mozzarella sticks, served with our marinara sauce.

ANTIPASTI TRIO - 14
2 pieces of coponata, 2 mozzarella fritti, 2 meatballs.

INSALATA E PANE

BREAD SERVICE - 3
Enjoy the first serving on us! If you are looking for a bit more, you can order extra.

CAPRESE - 14
Burrata, ripe tomatoes, fresh basil, extra virgin olive oil, sea salt, balsamic glaze.

INSALATA CESARE - 10
Crisp romaine tossed with Caesar dressing, shaved Parmigiano, and croutons.

TUTTO INSALATA - 10
Crisp spring mix, cherry tomatoes, cucumber, carrots, red onions, olives and hard boiled eggs - tossed in our house vinaigrette.

La Tua Pasta

CLASSICO

SPAGHETTI - RIGATONI - PENNE - LINGUINI - FETTUCCINE - FARFALLE

PREMIO

GNOCCHI - ADD $3

POMODORO - 14
Fresh tomato sauce, garlic, basil, extra virgin olive oil

BOLOGNESE - 17
Luigi's slow simmered all beef bolognese sauce.

VODKA - 17
Caramelized onions, pancetta, tomato vodka cream sauce.

GORGONZOLA CREAM - 18
Cream, mushrooms, gorgonzola cheese, parmesan, black pepper

ALFREDO - 17
Butter, diced onion, heavy cream, parmigiana cream sauce.

Add 4oz chicken 6 ~ Add 4oz salmon 10 - Add 4oz shrimp 8 ~ Add meatball 3 - Add 4 oz buratta break 5

PRIMI

LASAGNA NONNA TINA - 18
Nonna Tina's classic Northern Italian lasagna, layered with rich light meat sauce, creamy béchamel, and melted mozzarella cheese.

BOLZANO - 21
Penne pasta tossed with tender steak tips, earthy mushrooms, and sweet green peas, all enveloped in a rich and velvety gorgonzola cream sauce.

LINGUINI AGLI SCAMPI - 21
Linguini pasta, sautéed shrimp, garlic, cherry tomatoes, white wine butter sauce, red pepper and lemon juice.

FARFALLE LUIGI - 23
Penne pasta, house made pork -or- chicken sausage, broccoli, red pepper flakes, white wine cream sauce.

PADELLINO KAMPILL - 24
Penne pasta, sauteed chicken, mushrooms, prosciutto, brandy infused pomodoro cream sauce, drizzle of truffle oil.

SECONDI

SALMONE PICCATA - 28
Pan-seared salmon finished in a bright lemon-butter sauce with white wine, capers, and shallots, seasoned with a touch of salt and pepper. Served with green beans

EGGPLANT PARMIGIANA - 18
Baked layers of fried eggplant, mozzarella cheese and our pomodoro sauce.
Served with a side of penne pomodoro.

JÄGERSCHNITZEL - 24
Crispy breaded pork cutlet topped with rich mushroom hunter's gravy served with fries.
A traditional German favorite inspired by the culinary traditions of the Bolzano region.

BRACIOLE ALLA TAVOLA - 25
Two tender beef braciole, braised in our rich tomato sauce, served over rigatoni with spinach.

CONTORNI (SIDES) - 6

FRIES
GARLIC GREEN BEANS
MASHED POTATOES
BROCCOLI FLORETS

Cinque modi di pollo

GORGONZOLA - 20
Pan seared chicken breast with mushrooms and gorgonzola cream sauce. Served with mashed potatoes.

MARSALA - 22
Pan seared chicken breast with mushrooms in a rich marsala wine sauce. Served with green beans.

SORRENTINA - 24
Tender chicken breast, breaded and pan fried. Layered with crispy eggplant. Topped with mozzarella and pomodoro sauce. Served with green beans.

PARMIGIANA - 22
Breaded chicken, pomodoro sauce, melted mozzarella cheese. Served with penne pomodoro.

NONNO PASQUALE - 26
Sauteed chicken, mixed mushrooms, prosciutto, brandy gorgonzola cream sauce. Served with green beans.

Please note:
*Our normal kitchen operations involves 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.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
*Temperature-selected items are served medium unless requested otherwise.