

ANTIPASTI

BRUSCHETTA

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

POLPETTE DI CARNE

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

CALAMARI FRITTI

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

RICOTTA DIP & PANE

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

RAVIOLI IN CARROZZA

Ricotta filled ravioli, breaded and deep fried to a golden brown. Served with marinara sauce.

MOZZARELLA FRITTA

Deep fried breaded mozzarella sticks, served with our marinara sauce.

INSALATA E MINESTRA

MINESTRA DEL GIORNO

Ask your server for more details!

CAPRESE DI BUFALA

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

INSALATA CESARE

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

INSALATA TOSCANA

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

Add 4oz chicken ~ Add 6oz salmon

Add 4oz steak ~ Add 4oz shrimp



PRIMI

GNOCCHI A MODO TUO

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

LASAGNA NONNA TINA

Nonna Tina's classic Northern Italian lasagna, layered with rich meat sauce, creamy béchamel, and melted mozzarella cheese.

SPAETZLE SPECK E NOCI

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

SPAGHETTI AL POMODORO

Spaghetti tossed in a vibrant tomato sauce, finished with fresh basil and a drizzle of extra virgin olive oil.

TAGLIATELLE BOLZANO

Fresh egg tagliatelle tossed with tender steak tips, earthy mushrooms, and sweet green peas, all enveloped in a rich and velvety gorgonzola cream sauce.

MELANZANE PARMIGIANA

Baked layers of fried eggplant, mozzarella cheese and our pomodoro sauce.

PENNE ALLA VODKA

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

LINGUINI AGLI SCAMPI

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

SECONDI

WIENERSHNITZEL

Breaded pork loin pan-seared to a golden brown, topped with mushroom cream sauce. Served with French fries.

POLLO ALLA SORRENTINA

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

STINCO DI AGNELLO

Slow-braised lamb shank in a red wine demi-glace. Served with mashed potatoes.

SALSICCIA E POLENTA

Luigi's house made sausage, sautéed with bell peppers, onions, and marinara sauce. Served with creamy polenta

SALMONE PICCATA

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

TAGLIATA DI MANZO

8 oz flat iron steak pan seared with green peppercorn cream sauce, served over risotto Milanese.

SCALOPPINE PEPPINIELLO

Tender veal scaloppine sautéed with a medley of mushrooms, finished in a creamy mushroom sauce topped with melted gorgonzola. Served with French fries.

SIDES

GARLIC BUTTER GREEN BEANS

MASHED POTATOES

CIAMBOTTA

FRENCH FRIES

RISOTTO MILANESE

CREAMY POLENTA

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.

*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.