

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.	
CALAMARI FRITTI	17
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.	
WHIPPED RICOTTA	10
Ricotta cheese whipped with olive oil, salt and pepper. Served with thin crostini.	
MOZZARELLA FRITTA	10
Deep fried breaded mozzarella sticks, served with our marinara sauce.	
ANTIPASI TRIO	14
2 pieces of bruschetta, 2 mozzarella fritta, 2 meatballs.	

INSALATA E PANE

BREAD SERVICE	5
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.	
INSALATA TOSCANA	9
Crisp spring mix, cherry tomatoes, cucumber, carrots, and red onions tossed in our house vinaigrette.	



PRIMI

LASAGNA NONNA TINA	18
Nonna Tina's classic Northern Italian lasagna, layered with rich 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.	

La Tua Pasta

CLASSICO

SPAGHETTI - RIGATONI - PENNE - LINGUINI

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	16
Caramelized onions, pancetta, tomato vodka cream sauce.	
GORGONZOLA CREAM	18
Cream, gorgonzola cheese, parmesan, black pepper	

SECONDI

WIENERSHNITZEL	21
Breaded pork loin pan-seared to a golden brown, topped with mushroom cream sauce. Served with French fries.	
POLLO ALLA SORRENTINA	24
Tender chicken breast, breaded and pan fried. Layered with crispy eggplant. Topped with mozzarella and pomodoro sauce. Served with green beans.	
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	
MELANZANE PARMIGIANA	17
Baked layers of fried eggplant, mozzarella cheese and our pomodoro sauce.	
POLLO MARSALA	22
Pan seared chicken breast with mushrooms in a rich marsala wine sauce. Served with green beans.	
POLLO AL GORGONZOLA	20
Pan seared chicken breast with mushrooms and gorgonzola cream sauce. Served with mashed potatoes.	
BRACIOLE ALLA TAVOLA	25
Two tender beef braciole, braised in our rich tomato sauce, served over rigatoni with spinach.	

CONTORNI (SIDES)

GARLIC GREEN BEANS	FRIES
MASHED POTATOES	RISOTTO
CIAMBOTTA	
Sautéed peppers, onions, and potatoes in a pomodoro sauce	

ADD TO ANY DISH!

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

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.