

Antipasti

Mussels <i>marinara or bianco</i>	11.95	Hot Antipasto <i>baked clams, stuffed mushrooms, calamari and fried shrimp</i>	13.95	Rice Ball	3.50
Fried Calamari	11.95	Caprese <i>fresh mozzarella & tomatoes</i>	8.95	Garlic Bread <i>with cheese</i>	3.00 4.00
Calamari Arrabbiata	11.95	Mozzarella Sticks (6)	7.95	Bruschetta <i>diced tomato and onions over toasted Tuscan bread</i>	8.95
Baked Clams <i>whole</i>	8.95	Hot Wings (10)	10.95	Meatball Poppers (3) <i>topped with ricotta and shredded provolone and a light tomato sauce over toasted Tuscan bread</i>	9.95
Fried Shrimp <i>with honey mustard</i>	8.95	Chicken Strips (6) <i>with honey mustard</i>	6.95		
Stuffed Mushrooms	8.95	Zucchini Fritters	8.95		
Eggplant Rollatini (2)	9.95				

Soups

6.00

Minestrone Tortellini in Brodo Pasta Fagioli Lentil Greens and Beans

Salads

Caesar Salad <i>romaine lettuce, home made croutons, grated parmigiano</i>	8.95	Cold Antipasto <i>garden salad with prosciutto, salami, provolone, fresh mozzarella, roasted peppers and olives</i>	12.95	Pepe Rosso Salad <i>mixed green salad, fresh tomatoes, walnuts, roasted peppers, fresh mozzarella, sherry vinaigrette</i>	9.95
Arugula Salad <i>tomatoes, red onions, shaved parmigiano in a sherry vinaigrette</i>	9.95	Spinach Salad <i>spinach, pignoli, goat cheese, crispy bacon, avocado, blue cheese dressing</i>	9.95	Fennel Salad <i>shaved fennel, orange segments, apples, pistachios, mandarin orange dressing</i>	9.95
Piazza Salad <i>mixed baby greens, dried cranberries, corn, grapes, gorgonzola with a raspberry vinaigrette</i>	9.95	Pear & Gorgonzola Salad <i>arugula, caramelized pecans, pears, gorgonzola, pear balsamic vinaigrette</i>	9.95	Bresaola <i>air dried cured beef, sliced thin, arugula, a touch of fresh lemon, shaved parmigiano, drizzled with truffle oil</i>	15.95
Tri Color Salad <i>endive, radicchio, baby arugula, balsamic vinaigrette, shaved parmigiano</i>	9.95	Greek Salad <i>crispy romaine, cucumbers, red onions, diced peppers, olives, tomatoes, Italian vinaigrette, topped with feta</i>	9.95		
Garden Salad <i>iceberg lettuce, vine ripe tomatoes, cucumbers, olives, bermuda onions, carrots, italian vinaigrette</i>	7.95	Quinoa Salad <i>chopped mesclun lettuce, raisins, apples, pecans, lime vinaigrette</i>	9.95	add Chicken	\$4+
				add Grilled Shrimp	\$8+
				add Grilled Salmon	\$9+

Pastas

Substitute for Whole Wheat Penne or Spaghetti \$2.50+ · Gluten-Free Pasta \$3+ · Add Chicken 1 piece \$4+ or 2 pieces \$7+ · Add Shrimp \$8+

Rigatoni alla Vodka <i>sauteed shallots in a light pink sauce</i>	13.95	Rigatoni Bocconcino <i>sundried tomatoes, fresh mozzarella, radicchio and baked with a touch of pink sauce</i>	15.95
Spaghetti Primavera <i>sauteed fresh vegetables in a garlic and oil sauce</i>	14.95	Farfalle ai Gamberi <i>fresh shrimp with peas in a light pink sauce</i>	18.95
Fettucine Alfredo <i>classic creamy cheese sauce</i>	13.95	Gnocchi Sorrentina <i>sauteed with garlic and olive oil, fresh herbs and spices, fresh mozzarella in a plum tomato sauce</i>	15.95
Fusilli al Pesto <i>fresh basil cream sauce with toasted pignoli nuts</i>	14.95	Rigatoni Valtellina <i>sauteed onions, julienne speck and radicchio, finished with a touch of cream and dusted with parmesan</i>	15.95
Penne Filletto di Pomodoro <i>sauteed onions, prosciutto, fresh basil in a plum tomato sauce</i>	13.95	Linguine con Calamari <i>sauteed calamari in a plum basil tomato sauce</i>	18.95
Rigatoni Bolognese <i>ground beef with tomato, herbs and a touch of cream</i>	14.95	Linguine Fra Diavolo <i>sauteed shrimp and arugula in a spicy marinara sauce</i>	19.95
Penne Rustiche <i>crumbled sausage and broccoli rabe in a garlic wine sauce</i>	16.95	Linguine Scampi <i>shrimp, garlic white wine and lemon sauce</i>	19.95
Penne Arrabbiata <i>fresh mozzarella cheese tossed in a spicy plum tomato sauce</i>	14.95	Linguine con Vongole <i>white or red - Littleneck clams sauteed with garlic, Italian parsley and peperoncini pepper</i>	18.95
Linguine Puttanesca <i>sauteed garlic, olives, capers and anchovies in a plum tomato sauce</i>	14.95	Black Linguine Pescatore <i>calamari, shrimp, mussels and clams in a rich plum tomato sauce</i>	19.95
Fettuccine al Tartufo <i>sauteed porcini mushrooms in a cognac brown sauce and drizzled with white truffle oil</i>	17.95	Marinara	11.95
Rigatoni alla Felice <i>sauteed escarole, crumbled sausage, white beans in a garlic and oil sauce</i>	17.95	Pomodoro	11.95
Rigatoni Siciliana <i>sauteed in a fresh tomato sauce, fresh basil, mozzarella and eggplant</i>	16.95	Pomodoro with Meatballs or Sausage	14.95
		Meat Sauce <i>no cream</i>	13.95
		Garlic & Oil	11.95

Baked Dishes

Baked Ziti	13.95
Baked Ravioli, Manicotti or Lasagna	14.95
Baked Gnocchi Bolognese	15.95

Entrées

All entrées served with a side of *Penne with Tomato Sauce* or *Garden Salad*
substitutions may incur an additional charge

Eggplant Parmigiana <i>battered eggplant topped with tomato sauce and melted mozzarella</i>	16.95
Eggplant Rollatini (3 pieces) <i>eggplant stuffed with seasoned ricotta cheese and topped with tomato sauce and melted mozzarella</i>	17.95

Chicken Dishes

Chicken Francese <i>battered chicken breast in a lemon wine sauce</i>	18.95
Chicken Marsala <i>battered chicken breast or veal with mushrooms in a marsala wine sauce</i>	18.95
Chicken Toscano <i>chicken scallopine on a bed of spinach topped with sauteed onions and mushrooms in a marsala wine sauce</i>	19.95
Chicken Sorrentino <i>sauteed chicken breast topped with sliced prosciutto, fresh battered eggplant and melted mozzarella in a marsala wine sauce</i>	19.95
Chicken Parmigiana <i>breaded chicken cutlet topped with tomato sauce and melted mozzarella</i>	17.95
Chicken Nicole <i>chicken topped with spinach, oven roasted tomatoes and provolone cheese in a brown wine sauce</i>	19.95
Chicken Monachino <i>breaded chicken breast topped with mushrooms, melted mozzarella in a marsala wine sauce</i>	19.95
Chicken Valdostana <i>breaded chicken breast topped with prosciutto, mushrooms and melted mozzarella in a marsala wine sauce</i>	19.95
Chicken Stack <i>grilled chicken, eggplant and zucchini topped with marinara sauce and melted cheese</i>	19.95
Chicken Tricolore <i>battered chicken breast topped with fresh broccoli, diced tomatoes and mozzarella in a sherry plum tomato sauce</i>	19.95
Chicken Contadino <i>sauteed chicken and sausage with roasted garlic potatoes and mushrooms in a brown rosemary wine sauce</i>	19.95
Chicken Scarpariello <i>cubed chicken sauteed with garlic, sweet peppers, sausage and artichokes in a lemon wine sauce</i>	19.95
Chicken Cacciatore <i>cubed chicken sauteed with mixed peppers, onions and mushrooms in a light plum tomato sauce</i>	19.95
Chicken Rocco <i>sauteed chicken breast topped with sopressata, pignoli nuts and fresh mozzarella in a light tomato basil sauce</i>	19.95

Veal Dishes

Veal Marsala <i>battered veal with mushrooms in a marsala wine sauce</i>	19.95
Veal Francese <i>battered veal in a lemon wine sauce</i>	19.95
Veal Toscano <i>veal scallopine on a bed of spinach topped with sauteed onions and mushrooms in a marsala wine sauce</i>	21.95
Veal Sorrentino <i>sauteed veal topped with sliced prosciutto, fresh battered eggplant and melted mozzarella in a marsala wine sauce</i>	20.95
Veal Parmigiana <i>breaded veal topped with tomato sauce and melted mozzarella</i>	20.95
Veal Nicole <i>veal topped with spinach, oven roasted tomatoes and provolone cheese in a brown wine sauce</i>	20.95
Veal Monachino <i>breaded veal topped with mushrooms, melted mozzarella in a marsala wine sauce</i>	20.95

Seafood/Fish Dishes

Shrimp Monachino <i>breaded shrimp topped with mushrooms and melted asiago cheese in a marsala wine sauce</i>	21.95
Tilapia Marechiara <i>pan seared tilapia with mussels in garlic and oil with a touch of marinara sauce</i>	19.95
Grilled Salmon	20.95
Shrimp Oreganata <i>shrimp topped with seasonal bread crumbs, baked in a garlic, butter and lemon white wine sauce</i>	19.95
Shrimp Parmigiana <i>breaded shrimp topped with tomato sauce and melted mozzarella</i>	19.95

Steak Dish

Skirt Steak <i>marinated, grilled and served with french fries only side of pasta or salad will incur an additional charge</i>	24.95
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Sides

Sauteed Broccoli (American)	7.95	Sauteed Spinach	8.95
Sauteed Broccoli Rabe (seasonal)	9.95	Meatballs (4)	7.95
Sauteed Escarole and Beans	8.95	French Fries	4.95

A sharing charge of \$1.75 will be added to all dishes

Pizza

Neopolitan (Round) Mozzarella and tomato sauce	18"	18.00
Grandma (Square) Mozzarella and tomato sauce	12" x 18"	20.00
White (Round) Mozzarella, ricotta cheese	18"	22.00
Margherita (Round) Fresh Mozzarella, tomato sauce, fresh basil	18"	21.00

TOPPINGS AVAILABLE, P/A

16" Ultra-Thin Brick Oven Style Pizza

THIN AS A DIME (please when ordering these items, refer to them as the ULTRA-THIN)

Margherita Ultra-Thin homemade mozzarella, fresh basil, our unique tomato sauce, a touch of olive oil	19.95
Speck Ultra-Thin homemade mozzarella, fresh basil, our unique tomato sauce, speck (smoked imported prosciutto)	20.95
Tartufo Ultra-Thin homemade mozzarella, fresh basil, our unique tomato sauce, mixed mushrooms, white truffle olive oil	21.95
Salsiccia & Ricotta Ultra-Thin homemade mozzarella, fresh basil, our unique tomato sauce, crumbled sausage, ricotta cheese	20.95
Gorgonzola Ultra-Thin homemade mozzarella, gorgonzola fresh basil, our unique tomato sauce, fresh arugula	20.95
Ligure Ultra-Thin homemade fresh mozzarella, sliced fresh tomatoes, touch of plum tomato, basil, oregano and pesto sauce.	20.95
Romana Ultra-Thin homemade mozzarella, plum tomato sauce, basil, sautéed onions, salami and Parma prosciutto	21.95
Caserta Ultra-thin homemade mozzarella, ricotta, sundried tomatoes and crumbled sausage. No tomato sauce.	21.95
Veneziana Ultra-Thin homemade mozzarella, plum tomato sauce, basil, peppers, black olives and diced ham.	20.95
Ortolana Ultra-thin homemade mozzarella, grilled eggplant & zucchini, mushrooms and broccoli, touch of plum tomato sauce, basil.	21.95
Fitness Ultra-thin homemade mozzarella, spinach and grilled chicken. No tomato sauce.	24.95

Personal Pizza

Margherita homemade mozzarella, fresh basil, tomato sauce, touch of olive oil	12.95
White homemade mozzarella, ricotta cheese	12.95
Quattro Stagioni homemade mozzarella, artichoke hearts, black olives, imported prosciutto and fresh mushrooms No tomato sauce.	15.95
Regular mozzarella and tomato sauce	11.95
Regular Whole Wheat Ultra-Thin mozzarella and tomato	12.95
Fitness Ultra-thin homemade mozzarella, spinach and grilled chicken. No tomato sauce.	15.95
Caserta Ultra-thin homemade mozzarella, ricotta, sundried tomatoes and crumbled sausage. No tomato sauce.	14.95

Ultra Thin and Gluten-Free Crusts available. Ask your server. Gluten-Free Crust \$4.50+

Desserts

7.95

<p>Cannoli</p> <p>Classic Tartufo</p> <p>Espresso Bean Tartufo</p> <p>Gelato (imported from Italy) 3 scoops served in a waffle bowl vanilla · chocolate · hazelnut · pistachio · zabaglione (egg nog) stracciatella (chocolate chip)</p> <p>Sorbet orange · lemon · mango</p> <p>Chocolate Cappuccino Mousse Torte four layers of chocolate ecstasy, chocolate ganache and cappuccino mousse sit on a chocolate walnut crust, finished with a chocolate glaze and topped with a white chocolate and chocolate coffee beans</p>	<p>Black and White Mousse Torte a delicious hazelnut cookie crust, hazelnut chiffon layers, filled with french chocolate mousse and a rich velvety white chocolate mousse then finished with a black and white lattice top</p> <p>Cinnamon Bun Cheesecake cinnamon caramel swirl cheesecake with a cinnamon cookie crust</p> <p>Italian Cheesecake ricotta and mascarpone cheeses</p> <p>Apple Torte individual apple cake with apples and cinnamon served with caramel sauce and vanilla gelato</p> <p>Pecan Tart</p> <p>Tiramisu</p> <p>Vesuvio Lava Cake individual chocolate soufflé served warm with vanilla gelato</p>
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WE DELIVER AND OFFER CATERING FOR ALL OCCASIONS