

# MENU

## STARTERS

EGGS DELLA NONNA \$10

EGGS BAKED IN TOMATO SAUCE WITH CROSTINI

MELENZANE DELLA NONNA \$10

DICED FRIED EGGPLANT BAKED IN TOMATO SAUCE  
TOPPED PARMIGANO CHEESE & CROSTINI

SOUP OF THE DAY

CHEF'S CHOICE

## PINSA | FLATBREADS

ARUGULA \$18

PROSCIUTTO | ARUGULA | SHAVED GRANA  
PADANO CHEESE

CAPRESE \$13

FRESH HOMEMADE MOZZARELLA |  
TOMATO SLICES | BASIL

MAGHERITA \$11

MOZZARELLA | SAN MARZANO TOMATO  
SAUCE | BASIL

## PANUZZU | PANINI

PARMA \$18

HOMEMADE PANINI BREAD PROSCIUTTO  
DI PARMA | FRESH MOZZARELLA |  
ARUGULA

CAPRI \$16

HOMEMADE PANINI BREAD SEASONED  
TOMATO SLICES | BASIL PESTO |  
HOMEMADE MOZZARELLA CHEESE BAKED

MODENA \$17

HOMEMADE PANINI BREAD CHICKEN  
PARMIGANA | RED SAUCE FRESH  
MOZZARELLA BAKED

ROMA \$16

HOMEMADE PANINI BREAD MEATBALLS |  
RED SAUCE FRESH MOZZARELLA BAKED

VERONA \$17

HOMEMADE PANINI BREAD FRIED  
SAUSAGE PAN SEARED WITH ONIONS &  
RED PEPPERS IN A RED SAUCE

## ENTREES

CHICKEN MILANESA \$22

BREADED FRIED CHICKEN | SERVED WITH  
CHERRY TOMATO SALAD TOSSED IN A  
BASLAMIC VINAIGRETTE TOPPED WITH  
BURRTA, BASIL, & DRIZZLED BALSAMIC  
GLAZE

SPRING MIX SALAD

CRISP LETTUCE   CHERRY TOMATOS	CHICKEN	\$15
ONION   TOPPED CHOICE OF GRILLED	SHRIMP	\$16
SEASONED PROTEIN	SALMON	\$18

CHICKEN FRANCESE \$24

CHICKEN CUTLET EGG DIPPED PAN  
SEARED TIL GOLDEN BROWN IN A WHITE  
WINE LEMON SAUCE | SERVED OVER  
SPAGHETTI

SPAGHETTI BOLOGNESE \$18

RED HOMEMADE MEATSAUCE

CHICKEN CAPRESE \$

FRIED BREADED CHICKEN OVEN BAKED  
WITH TOPPED FRESH MOZZARELLA AND  
TOMATO SLICES | SERVED WITH A SIDE OF  
SEASONED BROCCOLI