



STARTERS

Arancini	13.00
<i>Carnaroli Rice, Cheese, Pancetta, Herbed Breadcrumbs</i>	
Fried Calamari	17.00
<i>Flash Fried Squid with Marinara & Fresh Lemon</i>	
Mussels Sauté	18.00
<i>Mussels, White Wine, Garlic, Parsley & Fresh Lemon</i>	
Nonnas Meatballs	16.00
<i>(4) House Made Meatballs served in a Bread Bowl topped with Fresh Ricotta Cheese</i>	
Clams Casino	19.00
<i>Bacon, Red and Green Peppers, Onions, Butter & Spices</i>	
Charcuterie Board	25.00
<i>Luzzi Mozzarella, Prosciutto Di Parma, Sopressata Sweet Dried Sausage, Fontina Cheese, Cranberry Cheese, House-Made Jam, Grapes, Olives</i>	
Shrimp Cocktail	18.00
<i>(4) with Cocktail Sauce & Horseradish</i>	
Steak and Cheese Eggrolls	15.00
<i>Shaved Steak, Melted Cheese, Sauteed Peppers and Onions in a Crispy Roll served with Chipotle Aioli.</i>	
Fried Mozzarella	14.00
<i>Breaded Mozzarella Cheese served with Marinara Sauce.</i>	
Truffle Fries	15.00
<i>Shoestring Fries tossed in Truffle Salt and Parmesan Cheese</i>	
Sweet Potato Fries	15.00
<i>Golden lightly Seasoned Sweet Potato Fries Served with Chipotle Aioli</i>	
Chicken Wings	
<i>Golden Fried Wings Tossed in your choice of Sauce, served with Celery and Blue Cheese dip.</i>	
<i>Choose your sauce: Buffalo, BBQ, Mango Habanero, Garlic Parmesan, Honey BBQ, Teriyaki, Smoked Dry Rub.</i>	
7 wings	12.99
14 wings	24.99
21 wings	35.99

SALADS

Caprese	16.00
<i>Fresh Local Mozzarella, Tomatoes and Basil; Drizzled with a Balsamic Glaze</i>	
Arugula	14.00
<i>Arugula, Parmigiano Reggiano, Red Onion; Lemon Vinaigrette</i>	
Caesar	14.00
<i>Romaine hearts &; Classic Caesar dressing with Croutons</i>	
Beet	14.00
<i>Beets, Goat Cheese, Mint Leaves, Black Pepper, Balsamic Vinegar & Olive Oil</i>	
Insalata di Mare	23.00
<i>Arrangement of seafood, Celery, Fresh Onions tossed in a Vinaigrette</i>	

PIZZA

Plain	15.00
<i>Tomato Sauce, Pecorino Romano & Olive Oil</i>	
Mozzarella	16.00
<i>Mozzarella, Tomato Sauce, Pecorino Romano</i>	
Prosciutto Rucola	17.00
<i>Arugula, Prosciutto Di Parma, Tomatoes, & Ricotta Cheese</i>	
Campania	16.00
<i>Potatoes, Pork Sausage, Smoked and Fresh Mozzarella</i>	
Quattro Stagioni	16.00
<i>Artichoke hearts, Crushed Tomatoes, Basil, Fresh Mozzarella, Prosciutto Cotto, Kalamata Olives & Mushrooms</i>	
Calabria	16.00
<i>'Nduja, Burrata, Fresh Mozzarella, Crushed Tomatoes & Fresh Basil</i>	
Margherita	16.00
<i>Crushed Tomatoes, Fresh Mozzarella, Pecorino Romano, Basil Leaves & Olive Oil</i>	
Clam Casino	18.00
<i>Clams, Shredded Mozzarella, Pecorino Romano, Bacon, Peppers, Onions & Olive Oil</i>	

(Add Ons) Peppers, Bacon, Onion, Sausage, Pepperoni, Mushrooms, (\$2.00 additional)



PASTA

ENTREE

Rigatoni 28.00

"Homemade Sunday Sauce" - Pork Sausage, Beef Braciolo, Meatball

Spaghetti 27.00

Littleneck Clams, Garlic, White Wine.

Penne 24.00

Vodka sauce & Pecorino Romano

Pappardelle 27.00

Bolognese (Ground Beef, Pork and Veal), Crushed Tomatoes, Red Wine & a touch of Cream

Lobster Ravioli 28.00

Served with a Vodka Cream Sauce

Linguini 27.00

Shrimp Scampi, Roasted Garlic, White Wine, Chile Flakes, Parsley

Gnocchi Sorentina 28.00

House made Potatoes dumplings tossed in vibrant Marinara Sauce, Smoked and Fresh Mozzarella.

Risotto 30.00

Arborio Risotto served with a variety of wild mushrooms

Pork Chop 28.00

Contadina Style (Vinegared Cherry Peppers and Onions) Served with Roasted Potatoes & Mixed Vegetables

Salmon* 33.00

Fillet served over a bed of spinach in a Cannellini bean, plum tomato and saffron, white wine reduction

NY Strip Steak* 44.00

14oz. Grilled, Sliced Boneless Prime NY Strip, Caramelized Onions and Mushrooms

Fish of the Day MKT

Chef's Choice MKT

Cioppino 42.00

Mussels, Littleneck Clams, Shrimp, Calamari, Fish of the Day, Crushed Tomatoes, White Wine, Fresh Thyme and Garlic

Chicken Parmigiano 26.00

Breaded Cutlet baked with Tomato Sauce & Topped with Mozzarella

Chicken Milanese 26.00

Lightly Breaded with Arugula, Bruschetta, Tomatoes, and Shaved Parmesan Cheese

Chicken Marsala 26.00

Sauté with Mushrooms and a Marsala Wine

Chicken Florentine 28.00

Chicken Breast in egg batter on a bed of spinach finished with a lemon white wine sauce

Chicken Sandwich 17.00

Breaded Chicken Cutlet, Chipotle Aioli, Pickles on a Brioche bun with a side of Fries.

Volo Burger 18.00

8oz. Steak Burger, Bacon, Arugula, Tomato and Cheese on a Brioche Bun with a side of Fries

(Add Ons) Roasted Red Peppers, Onion, Mushrooms, Cherry Peppers (\$2.00 additional)

"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS."