## **ANTIPASTI**

#### POLIPO CHEF HECTOR

grilled octopus, artichoke, roasted red pepper, celery, onions, tossed in vinaigrette \$18

#### **RUSTICO**

assortment of meats and cheese, artichoke heart, roasted red pepper, & olives \$18

#### **ARANCINI (3)**

ground beef and peas inside lightly fried rice ball, served with marinara sauce \$12

#### **FRIED CALAMARI**

served with marinara sauce \$16

#### **MOZZARELLA STICKS (5 PCS)**

homemade, served with marinara sauce \$14

#### **BRUSCHETTA (4 PCS)**

chopped tomato, garlic, Parmigiano, on toasted homemade bread \$8

#### **ZUCCHINI FRIES**

fresh cut, breaded, served with marinara sauce \$11

#### **SEAFOOD SALAD**

calamari, shrimp, octopus, onions, celery, and bell peppers tossed in vinaigrette \$20

#### **BAKED CLAMS (7 PCS)**

half shell, topped with bread crumb \$12

## **ESCAROLE, BEANS, & SAUSAGE**

sauteed with garlic and olive oil \$14

### **BAKED UMBERTO CHICKEN WINGS**

oven-baked (12 pcs), sauteed onion, homemade focaccia \$18

all flats or all drums +\$3

### **BUFFALO CHICKEN WINGS**

fried (12), choice of hot, medium, or mild sauce, served with celery and bleu cheese \$18 all flats or all drums +\$3

#### **MOZZARELLA CAPRESE**

homemade mozzarella, sliced tomato, Kalamata olive, basil, balsamic and oil \$10 Add roasted red pepper **\$3** 

## **EGGPLANT ROLLATINE (2)**

egg battered, rolled and stuffed with ricotta, topped with marinara sauce and mozzarella \$12

## **TRIPE**

sauteed with fresh tomato and onion \$14

## **BROCCOLI RABE**

sauteed with garlic and olive oil \$14

## SALAD

Dressings: House Vinaigrette, Creamy Italian, Ranch, Bleu Cheese

## **HOUSE**

romaine, tomato, onion, carrot, cucumber, pepperoncini \$9

## CAESAR

romaine, Parmigiano, croutons, Caesar dressing \$10

## GREEK

romaine, cucumber, tomato, bell pepper, onion, Kalamata olive, Feta, olive oil and balsamic \$13

## **DELLA CASA**

ham, salami, provolone, pepperoncini, onion, tomato, bell pepper, cucumber, romaine \$12

## **MEDITERRANEAN WILD TUNA**

wild 5 oz water-packed tuna, romaine, olive, tomato, onion, celery, olive oil, salt, pepper \$13

## CHEF

chopped ham, salami, provolone, romaine, tomato, onion, black olive, vinaigrette dressing \$13

Salad Add-Ons:
Grilled/Fried Chicken \$6/\$8
(5) Grilled Shrimp \$7
Grilled Salmon \$12

Albacore Wild Tuna (5oz) \$5

# SOUP

Cup (12 oz) \$4 Bowl (16 oz) \$7

#### **PASTA & FAGIOLI\***

bean and pasta soup; \*may contain traces of pork

#### **CHICKEN** Bowl Only \$10

with basil and pasta.Made to order; please allow extra time to prepare

#### **MINESTRONE**

mixed vegetable soup; contains pasta

#### LENTIL

lentil and carrot; vegetarian friendly

## PASTA

All served with side salad and garlic rolls.
Substitutions:

Salad for Pasta & Fagioli OR Minestrone +\$3 Whole wheat pasta +\$3 Gluten Free Pasta +\$4

#### SPAGHETTI & (2) MEATBALL, OR (2) SAUSAGE, OR MEATSAUCE \$16

choice of meatball, sausage, OR meatsauce

#### **CHEESE OR MEAT RAVIOLI** \$17

in marinara sauce

## SPAGHETTI, BROCCOLI, & CHICKEN \$17

sauteed, garlic and olive oil

FETTUCINE ALFREDO \$16
Add Grilled Chicken +\$6

## **PENNE PRIMAVERA** \$16

carrot, onion, broccoli, zucchini, peas, garlic and olive oil

#### **RIGATONI UMBERTO** \$21

sauteed clams, shrimp, calamari, tomato, basil, spicy cherry pepper

## **PENNE ALLA VODKA** \$16

creamy pink sauce, onion, peas, spicy capicola

## **SPAGHETTI PUTTANESCA** \$15

sauteed tomato, onion, Kalamata olives, garlic, anchovies

# LINGUINE, SAUSAGE, & BROCCOLI RABE \$20

sauteed garlic, olive oil, spicy cherry pepper

## **SPAGHETTI & EGGPLANT** \$16

Chinese eggplant, fresh tomato, garlic, olive oil

# CHEESE TORTELLONI CARBONARA \$19 onion, prosciutto, cream sauce

**SPAGHETTI AL PESTO** \$15

## creamy basil sauce

creamy pasii sauce

## GNOCCHI \$17

"potato pasta dumplings" served in pink sauce

## OVEN BAKED

All served with side salad and garlic rolls.
Substitute salad for Pasta & Fagioli
OR Minestrone +\$3

## **HOMEMADE LASAGNA** \$17

ricotta, ground beef, tomato sauce, topped with mozzarella

## BAKED ZITI \$15

 $to mato\ sauce,\ ricotta,\ topped\ with\ mozzarella$ 

## **EGGPLANT PARMIGIANA** \$16

## **STUFFED SHELLS** \$15

stuffed with ricotta, in marinara sauce

## **EGGPLANT ROLLATINE (3)** \$18

egg battered, rolled and stuffed with ricotta, topped with marinara sauce and mozzarella, served with spaghetti marinara

## SAUSAGE, PEPPER, & ONION \$18

sauteed, garlic and olive oil, served with spaghetti marinara

# CHICKEN FRANCESE \$21 lemon, white wine, and butter sauce Add capers (Piccata) \$1

CHICKEN & VEAL

All served with spaghetti marinara,

side salad, and garlic rolls.

Substitute pasta for broccoli or spinach +\$3

**CHICKEN PARMIGIANA** \$21

CHICKEN MARSALA \$21

Marsala wine sauce, mushroom, onion

## CHICKEN ROLLATINE \$25

(2 pieces) rolled chicken breast stuffed with mozzarella, prosciutto, and parsley, in Marsale wine sauce, with mushroom & onion

#### **GRILLED CHICKEN BREAST** \$19

3 pieces, grilled with light seasoning

### **VEAL PIZZAIOLA** \$24

sauteed onion, mushroom, bell pepper, fresh tomato, garlic, basil

**VEAL PARMIGIANA** \$23

### **VEAL FRANCESE** \$23

lemon, white wine, and butter sauce
Add capers (Piccata) +\$1

# VEAL MARSALA \$23 Marsala wine sauce, mushroom, onion

VEAL SCARPARIELLO \$26
with sausage, Kalamata olive, roasted red
pepper, onion, mushroom, in a Marsala wine
sauce

# **SEAFOOD**

All served with side salad and garlic rolls.
Substitute salad for Pasta & Fagioli
OR Minestrone +\$3

## LINGUINE WITH CLAMS

whole shell clams, choice of red or white sauce \$20

## CALAMARI

choice of marinara or spicy Fra Diavolo sauce, over linguine \$20

#### SALMON VESUVIO broiled, over sauteed broccoli rabe, tomato, and

cannellini beans (no pasta) \$25
SALMON PICCATA

# lemon, white wine, and butter sauce, capers,

served with spaghetti marinara \$24

MUSSELS

# over linguine \$18 SHRIMP SCAMPI

choice of marinara or spicy Fra Diavolo sauce,

white wine and lemon sauce, butter, garlic, over linguine \$23

## SEAFOOD FEAST

mussels, clams, calamari, shrimp, with fresh tomato and basil, over linguine \$29

## SHRIMP CARDINALE

roasted red pepper, peas, onion, garlic, cream sauce, over rigatoni \$23

## SHRIMP PARMIGIANA

with spaghetti marinara \$23

## SHRIMP MARINARA

choice of marinara or spicy Fra Diavolo sauce, over linguine \$23

## SHRIMP OREGANATA

seasoned breadcrumbs, white wine and lemon sauce, over linguine \$23

## CONSUMER CAUTION

subject to change without notice.

All dishes are prepared in a common kitchen where nuts, gluten, and other known allergens may be present. Our menu descriptions do not include all ingredients in our recipes; so there may be a risk of gluten and/or allergen exposure. Therefore, we cannot recommend our gluten-free items to customers with celiac disease. If you have a food sensitivity, please use caution and judgement while dining with us.

All of our menu items are cooked to order. Consuming raw or undercooked seafood, shellfish, meats, poultry, or eggs may increase the risk of foodborne illness. 18% gratuity added to parties of 5 or more. All prices

# PIZZA, CALZONI, & FLATBREADS SMALL 12" (6 slices) LARGE 16" (8 slices)

**GRANDMA'S** SM (Round) \$14 LG(Square-12 slices) \$20 chunky tomato and garlic sauce, shredded mozzarella, basil, olive oil

BRICK OVEN "MARGHERTIA" SM \$14 LG \$19 fresh mozzarella, tomato sauce, basil, olive oil, crispy crust

**SPECIAL** SM \$16 LG \$19 sausage, bell pepper, mushroom, onion

MEAT LOVER SM \$19 LG \$22 pepperoni, sausage, ham, sliced meatball

PRIMAVERA "VEGGIE" SM \$16 LG \$19 broccoli, onion, bell pepper, zucchini, carrot

BIANCA (WHITE) SM \$15 LG \$18 NO SAUCE, mozzarella, ricotta, basil, olive oil

**HAWAIIAN** SM \$15 LG \$18 ham and pineapple

TRICOLORE SM \$16 LG \$19

NO SAUCE, mozzarella, ricotta, sliced tomato, spinach

**RUSTICA** SM \$19 LG \$23 sausage, broccoli rabe, spicy cherry pepper

PHILLY STEAK PIZZA SM \$19 LG \$24

**NO SAUCE**, mozzarella, provolone, bell pepper, onion, and philly steak

**BUFFALO CHICKEN** SM \$17 LG \$23 buffalo-sauce chicken, bleu cheese drizzle

PEPPERONI CALZONE SM \$12 LG \$17 mozzarella, ricotta, pepperoni, served with marinara sauce

SPINACH CALZONE SM \$12 LG \$17 mozzarella, ricotta, spinach, served with marinara sauce

STROMBOLI One Size \$13
sausage, pepperoni, onion, mushroom, bell pepper, mozzarella, served with marinara sauce

MEDITERRANEAN FLATBREAD \$13 gorgonzola, Kalamata olive, fresh tomato, basil

CALIFORNIA FLATBREAD \$13
mozzarella, roasted red pepper, shrimp, bacon, basil

SORRENTINA SLICE \$5.50 per slice square slice, tomato sauce, sliced tomato, fresh mozzarella, basil, served room temperature (recommended) or hot

# **SANDWICHES**

All served on fresh, homemade bread.

**SAUSAGE & BROCCOLI RABE** \$14

sauteed with garlic and olive oil, spicy cherry pepper, served on round bread

PHILLY CHEESE STEAK \$14

thinly sliced steak, sauteed mushroom, onion, bell pepper, mozzarella

CHICKEN PARMIGIANA \$11

**EGGPLANT PARMIGIANA** \$10

**MEATBALL PARMIGIANA** \$11

SAUSAGE, PEPPER, & ONION \$12

sauteed with garlic and olive oil, served on round bread

**BUONGIORNO** \$13

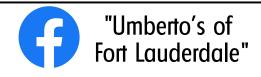
prosciutto, homemade mozzarella, roasted red pepper, basil, served on round bread

PEPPER & EGG \$9

bell peppers and egg, "omelette-style" on round bread

ITALIAN \$11

ham, salami, provolone, lettuce, tomato, onion



## **CREATE YOUR OWN PIZZA**

12" SMALL (6 SLICES) \$11

**tomato sauce and shredded mozzarella** additional charge for toppings; see pricing below

**16" LARGE (8 SLICES)** \$15

tomato sauce and shredded mozzarella additional charge for toppings; see pricing below

10" GLUTEN FREE (6 SLICES) \$13

one size only, tomato sauce and shredded mozzarella additional charge for toppings; see pricing below

## **ADD TOPPINGS**

**Regular Toppings** 

Small Pizza \$1.50 each / Large Pizza \$2 each

**Premium Toppings** 

Small Pizza \$3 - \$6 each/ Large Pizza \$5 - \$9 each

#### **REGULAR TOPPINGS**

extra mozzarella sliced tomato mushroom spinach eggplant

pineapple hot cherry pepper

jalapeno black olive bell pepper zucchini

carrot onion

broccoli sliced meatball

> ham salami pepperoni sausage

anchovies

## PREMIUM TOPPINGS

ricotta
gorgonzola
roasted red peppers
green olives
kalamata olives
sun dried tomato
broccoli rabe
arugula
artichoke heart
grilled or fried chicken
bacon
prosciutto
philly steak

## **SIDES**

(2) HOMEMADE SAUSAGE \$8

(2) HOMEMADE MEATBALLS \$8

**BROCCOLI OR SPINACH** \$8

steamed OR sauteed with garlic and oil

GARLIC ROLLS (6) half dozen \$3 (12) full dozen \$6

FRIES \$4

**(4 OZ) RICOTTA** \$3

(8 OZ) MARINARA SAUCE \$3

## **BEVERAGES**

CAN SODA \$2/each

Coke, Diet Coke, Sprite, GingerAle

**FOUNTAIN DRINKS** \$3.25

Coke, Diet Coke, Sprite, Root Beer, Pink Lemonade, Unsweetened Iced Tea

MINERAL WATER \$4

sparkling or flat, glass bottle

HOT TEA \$3

AMERICAN COFFEE \$3

CAPPUCCINO \$6

ESPRESSO \$3.50

4 LAYER CAPPUCCINO \$10

choice of Frangelico, Bailey's, Disaronno, or Kahlua \*\*contains alcohol\*\*

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