assortment of meats and cheese, artichoke heart, roasted red pepper, & olives \$20

### POLIPO CHEF HECTOR

grilled octopus, artichoke, roasted red pepper, celery, onions, tossed in vinaigrette \$20

#### **ARANCINI**

(3 pcs) ground beef and peas inside lightly fried rice ball, served with marinara sauce \$14

### FRIED CALAMARI

served with marinara sauce \$18

### **MOZZARELLA STICKS**

(5 pcs) homemade, served with marinara *sauce* \$16

#### **BRUSCHETTA**

(4 pcs) chopped tomato, garlic, Parmigiano, on toasted homemade bread \$10

### **SEAFOOD SALAD**

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

### **ZUCCHINI FRIES**

fresh cut, breaded, served with marinara *sauce* \$13

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

sauteed with garlic and olive oil \$16

### **BAKED UMBERTO CHICKEN WINGS**

oven-baked (12 pcs), sauteed onion, homemade focaccia \$18 all flats or all drums +\$4

### **BUFFALO CHICKEN WINGS**

fried (12 pcs), choice of hot, medium, or mild sauce, served with celery and bleu cheese \$18 all flats or all drums +\$4

### **BAKED CLAMS**

(7 pcs)half shell, topped with bread crumb \$14

#### **BROCCOLI RABE**

sauteed with garlic and olive oil \$16

### **MOZZARELLA CAPRESE**

homemade mozzarella, sliced tomato, Kalamata olive, basil, balsamic and oil \$12 Add roasted red peppers \$4

### **EGGPLANT ROLLATINE**

(2 pcs)egg battered, rolled and stuffed with ricotta, topped with marinara sauce and mozzarella \$15

### **TRIPE**

sauteed with fresh tomato and onion \$16

### **SCUNGILLI SALAD**

romaine, roasted peppers, celery, and onions, tossed in vinaigrette dressing Market Price

Any substitutions, additions, or changes to menu items are subject to surcharges.

### **HOUSE**

romaine, tomato, onion, carrot, cucumber, pepperoncini \$11

### **CAESAR**

romaine, parmesan, croutons, tossed with Caesar dressing \$11

### **GREEK**

romaine, cucumber, tomato, bell pepper, onion, Kalamata olive, Feta, tossed with olive oil and balsamic vinegar \$15

### **DELLA CASA**

ham, salami, provolone, pepperoncini, onion, tomato, bell pepper, cucumber, over romaine \$14

### **MEDITERRANEAN WILD TUNA**

(5oz)Albacore wild tuna, romaine, olive, tomato, onion, celery, tossed with vinaigrette dressing \$15

### **CHEF**

chopped ham, salami, provolone, romaine, tomato, onion, black olive, tossed with vinaigrette dressing \$15

Salad Add-Ons: Grilled/Fried Chicken \$7/\$9 (5) Grilled Shrimp \$8 **Grilled Salmon \$12** Albacore Wild Tuna (5oz) \$5

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

#### Cup (12 oz) \$6 Bowl (16 oz) \$9 **PASTA & FAGIOLI\***

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

**CHICKEN** Bowl Only \$12

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

STRACCIATELLA Bowl Only \$12

egg, spinach, and broth. Made to order; please allow extra time to prepare

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### SPAGHETTI WITH MEATBALL, **SAUSAGE, OR MEATSAUCE** \$18

choice of (2) meatball, OR (2) sausage, OR meatsauce

### **CHEESE RAVIOLI** \$19

in marinara sauce

### **LOBSTER RAVIOLI ALLA VODKA** \$25

in a pink sauce with peas, onion, and spicy capicola

### SPAGHETTI, BROCCOLI, & CHICKEN \$19

sauteed with garlic and olive oil

FETTUCINE ALFREDO \$18 Add Grilled Chicken +\$7

### **PENNE PRIMAVERA** \$17

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

### **RIGATONI UMBERTO** \$23

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

### PENNE ALLA VODKA \$18

creamy pink sauce, onion, peas, spicy capicola

### **SPAGHETTI PUTTANESCA** \$17

sauteed tomato, onion, Kalamata olives, garlic, anchovies

### LINGUINE, SAUSAGE, & BROCCOLI RABE \$21 sauteed with garlic, olive oil, spicy cherry pepper

**SPAGHETTI & EGGPLANT** \$18

Chinese eggplant, fresh tomato, garlic, olive oil

### **CHEESE TORTELLONI CARBONARA** \$21 onion, prosciutto, cream sauce

### **SPAGHETTI AL PESTO** \$17

creamy basil sauce

### **GNOCCHI** \$19

"potato pasta dumplings" served in pink sauce

### \*Gluten Free Pasta + \$4

\*Whole Wheat Pasta +\$3

## OVEN BAKED

Any substitutions, additions, or changes to menu items are subject to surcharges.

### **HOMEMADE LASAGNA** \$19

ricotta, ground beef, tomato sauce, topped with mozzarella

### **BAKED ZITI** \$17

tomato sauce, ricotta, topped with mozzarella

### **EGGPLANT PARMIGIANA** \$18

egg battered and fried, topped with marinara sauce and mozzarella, served with spaghetti

### **EGGPLANT ROLLATINE** \$20

(3 pcs) egg battered, rolled and stuffed with ricotta, topped with marinara sauce and mozzarella, served with spaghetti

### **SAUSAGE, PEPPER, & ONION** \$20

sauteed with garlic and olive oil, served with spaghetti marinara

poultry, or eggs may increase the risk of foodborne illness.

### <u>Consumer caution</u>

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\* 18% gratuity added to parties of 5 or more. All prices subject to change without notice.

# IENU

## CHICKEN & VEAL

Any substitutions, additions, or changes to menu items are subject to surcharges.

#### **CHICKEN PARMIGIANA** \$22

fried chicken cutlet topped with marinara sauce and mozzarella

### **CHICKEN FRANCESE** \$22

lemon, white wine, and butter sauce Add capers ("Piccata") + \$2

### CHICKEN MARSALA \$23

Marsala wine sauce. mushroom. onion

### **CHICKEN ROLLATINE** \$27

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

### **GRILLED CHICKEN BREAST** \$20

(3 pcs), grilled with light seasoning

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

sauteed with onion, mushroom, bell pepper, fresh tomato, and basil

#### **VEAL PARMIGIANA** \$24 fried veal cutlet topped with marinara sauce and mozzarella

**VEAL FRANCESE** \$24 lemon, white wine, and butter sauce

### Add capers ("Piccata") +\$2

**VEAL MARSALA** \$25 Marsala wine sauce, mushroom, onion

### **VEAL SCARPARIELLO** \$28

with sausage, Kalamata olive, roasted red pepper, onion, mushroom, in a Marsala wine sauce

# SEAFOOD Any substitutions, additions, or changes to

menu items are subject to surcharges. LINGUINE WITH CLAMS whole shell clams, choice of red or white

### **sauce** \$21

**CALAMARI** choice of marinara or spicy Fra Diavolo sauce, over linguine \$21

### **SALMON VESUVIO**

broiled, over sauteed broccoli rabe, tomato, and cannellini beans \$27

### **SALMON PICCATA**

lemon, white wine, and butter sauce, capers, served with spaghetti marinara \$25

### **MUSSELS**

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

### **SHRIMP SCAMPI**

white wine and lemon sauce, butter, garlic, over linguine \$25

### **SEAFOOD FEAST**

mussels, clams, calamari, shrimp, with fresh tomato and basil, over linguine \$30

### SHRIMP CARDINALE

roasted red pepper, peas, onion, in a cream sauce, over rigatoni \$25

### SHRIMP PARMIGIANA fried shrimp topped with marinara sauce and

mozzarella, with spaghetti \$25 SHRIMP MARINARA

### choice of marinara or spicy Fra Diavolo sauce, over linguine \$25

**SHRIMP OREGANATA** seasoned breadcrumbs, white wine and lemon sauce, over linguine \$25

### **SCUNGILLI**

choice of marinara or spicy Fra Diavolo sauce, over *linguine* Market Price

# PIZZA, CALZONI, & FLATBREADS

SMALL 12" (6 slices) LARGE 16" (8 slices)

**GRANDMA'S** SM (Round) \$16 LG(Square-12 slices) \$22 chunky tomato and garlic sauce, shredded mozzarella, basil, olive oil

BRICK OVEN "MARGHERTIA" SM \$16 LG \$20

fresh mozzarella, tomato sauce, basil, olive oil, crispy crust

**SPECIAL** SM \$17 LG \$21 sausage, bell pepper, mushroom, onion

**MEAT LOVER** SM \$19 LG \$23 pepperoni, sausage, ham, sliced meatball

PRIMAVERA "VEGGIE" SM \$17 LG \$21 broccoli, onion, bell pepper, zucchini, carrot

BIANCA "WHITE" SM \$16 LG \$20 NO SAUCE, mozzarella, ricotta, basil, olive oil

**HAWAIIAN** SM \$16 LG \$20 *ham and pineapple* 

TRICOLORE SM \$17 LG \$21

NO SAUCE, mozzarella, ricotta, sliced tomato, spinach

**RUSTICA** SM \$19 LG \$23

sausage, broccoli rabe, spicy cherry pepper

**BUFFALO CHICKEN** SM \$19 LG \$23 buffalo-sauce chicken, bleu cheese drizzle

PEPPERONI CALZONE SM \$14 LG \$18

mozzarella, ricotta, pepperoni, served with marinara sauce

SPINACH CALZONE SM \$14 LG \$18

mozzarella, ricotta, spinach, served with marinara sauce

**STROMBOLI** One Size \$15

sausage, pepperoni, onion, mushroom, bell pepper, mozzarella, served with marinara sauce

**MEDITERRANEAN FLATBREAD** \$14

gorgonzola, Kalamata olive, fresh tomato, basil

**CALIFORNIA FLATBREAD** \$14

mozzarella, roasted red pepper, shrimp, bacon, basil

**SORRENTINA SLICE** \$7 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 \$16

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

PHILLY CHEESE STEAK \$16

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

**CHICKEN PARMIGIANA** \$12

**EGGPLANT PARMIGIANA** \$12

**MEATBALL PARMIGIANA** \$12

SAUSAGE, PEPPER, & ONION \$14

sauteed with garlic and olive oil, served on round bread

**BUONGIORNO** \$15

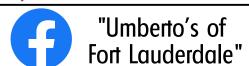
prosciutto, homemade mozzarella, roasted red pepper, basil, served on round bread

PEPPER & EGG \$11

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

ITALIAN \$13

ham, salami, provolone, lettuce, tomato, onion



# **CREATE YOUR OWN PIZZA**

12" SMALL (6 SLICES) \$13

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

**16" LARGE (8 SLICES)** \$17

**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

**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

Small Pizza + \$3 - \$8 each

Large Pizza + \$5 - \$10 each

### ADD TOPPINGS

### **REGULAR TOPPINGS**

Small Pizza + \$1.75 each Large Pizza + \$2 each

> 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

# SIDES

(2) HOMEMADE SAUSAGE \$9

(2) HOMEMADE MEATBALLS \$9

**BROCCOLI OR SPINACH** \$9

steamed **OR** sauteed with garlic and oil

GARLIC ROLLS (6) half dozen \$4 (12) full dozen \$8

FRIES \$4

(4 OZ) RICOTTA \$3

MARINARA SAUCE 4 oz \$2 8 oz \$4

# **BEVERAGES**

CAN SODA \$2.50/each

Coke, Diet Coke, Sprite, GingerAle

**FOUNTAIN DRINKS** \$3.75

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

MINERAL WATER \$6 sparkling or flat, glass bottle

HOT TEA \$3

AMERICAN COFFEE \$3

CAPPUCCINO \$6

ESPRESSO \$3.50

4 LAYER CAPPUCCINO \$11

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

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