APPETIZERS/ANTIPASTI

POLIPO CHEF HECTOR

grilled octopus, artichoke, roasted red peppers, celery, onions, EVOO \$18

ANTIPASTO RUSTICO

provolone, pecorino, Parmigiano, roasted red peppers, olives, prosciutto, ham, capicola \$17

ARANCINI (3) ground beef and peas inside lightly fried rice ball, served with marinara sauce \$12

> FRIED CALAMARI served with marinara sauce \$12

MOZZARELLA STICKS (5) homemade, served with marinara sauce \$10

BRUSCHETTA (4) chopped tomatoes, garlic, shaved Parmigiano, and basil on toasted homemade bread \$8

ZUCCHINI FRIES fresh cut, breaded, served with marinara sauce \$9

SEAFOOD SALAD calamari, shrimp, octopus, onions, celery, and bell peppers tossed in red vinaigrette \$18

BAKED CLAMS (7) half shell, topped with bread crumbs \$11

ESCAROLE, BEANS, & SAUSAGE sauteed with garlic and EVOO \$12

BAKED UMBERTO CHICKEN WINGS oven-baked (10 pcs), sauteed onions,homemade focaccia \$12

BUFFALO CHICKEN WINGS fried (12), choice of hot, medium, or mild sauce, served with celery and bleu cheese \$12

MOZZARELLA CAPRESE

homemade mozzarella, fresh tomato slices, Kalamata olives, basil, EVOO drizzle \$10 Add roasted red peppers \$2.50

EGGPLANT ROLLATINE (2)

egg battered, rolled and stuffed with ricotta, topped with marinara sauce and mozzarella \$10

TRIPE sauteed with fresh tomatoes and onions \$12

BROCCOLI RABE sauteed with garlic and EVOO \$13

SALADS/INSALATE

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

MEDITERRANEAN WILD TUNA

water-packed 5 oz wild tuna, romaine, olives, tomatoes, onions, celery, **EVOO**, salt, pepper \$13

DELLA CASA

ham, salami, provolone, pepperoncini, onions, tomatoes, bell peppers, cucumbers, olives, romaine \$12

GREEK



SOUPS/ZUPPE

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

PASTA E FAGIOLI

MINESTRONE

LENTIL

CHICKEN

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

PASTA

All served with side salad and garlic rolls. Substitute salad for Pasta e Fagioli OR Minestrone +\$2.50 Whole wheat pasta +\$3.00 Gluten Free Pasta +\$4.00

SPAGHETTI & (2) MEATBALL, OR (2) SAUSAGE, OR MEATSAUCE

choice of meatball, sausage, OR meatsauce \$15

CHEESE OR MEAT RAVIOLI \$15

SPAGHETTI, BROCCOLI, & CHICKEN sauteed, garlic and EVOO \$15

FETTUCINE ALFREDO \$15

PENNE PRIMAVERA carrots, onions, broccoli, zucchini, peas, garlic and EVOO \$15

RIGATONI UMBERTO sauteed clams, shrimp, calamari, tomatoes, basil, garlic, spicy cherry peppers \$20

PENNE ALLA VODKA creamy pink sauce, onions, peas, spicy capicola \$15

SPAGHETTI PUTTANESCA sauteed tomatoes, onions,kalamata olives, garlic, anchovies \$14

LINGUINE, SAUSAGE, & BROCCOLI RABE garlic, EVOO, spicy cherry peppers \$18

SPAGHETTI & EGGPLANT Chinese eggplant, garlic and EVOO, fresh tomoatoes \$15

CHEESE TORTELLONI CARBONARA onions, prosciutto, cream sauce \$18

> SPAGHETTI AL PESTO creamy basil sauce \$15

GNOCCHI served in pink sauce \$16

OVEN BAKED/ AL FORNO

All served with side salad and garlic rolls.

CHICKEN & VEAL POLLO & VITELLO

All served with spaghetti marinara, side salad, garlic rolls. Substitute pasta for broccoli or spinach +\$2.50

CHICKEN PARMIGIANA \$19

CHICKEN FRANCESE lemon, white wine, and butter sauce \$20 Add capers (Piccata) \$1

CHICKEN MARSALA Marsala wine sauce, mushrooms, onions \$20

CHICKEN ROLLATINE (2 pieces) rolled chicken breast stuffed with mozzarella, prosciutto, and parsley, in brown sauce with mushrooms \$22

> GRILLED CHICKEN BREAST 3 pieces \$18

VEAL PIZZAIOLA onions, mushrooms, bell peppers, fresh tomato and basil sauce \$23

VEAL PARMIGIANA \$21

VEAL FRANCESE lemon,white wine, and butter sauce \$22 Add capers (Piccata) \$1

VEAL MARSALA Marsala wine sauce, mushrooms, onions \$22

SEAFOOD / PESCE

All served with side salad and garlic rolls. Substitute salad for Pasta e Fagioli OR Minestrone +\$2.50

LINGUINE WITH CLAMS whole shell clams, choice of red or white sauce \$19

CALAMARI choice of marinara or spicy Fra Diavolo sauce, over linguine \$18

SALMON VESUVIO broiled, over sauteed broccoli rabe, tomatoes, and cannellini beans (no pasta) \$24

SALMON PICCATA lemon, white wine, and butter sauce, capers, served with spaghetti marinara \$23

MUSSELS choice of marinara or spicy Fra Diavolo sauce, over linguine \$17

SHRIMP SCAMPI white wine and lemon sauce, butter, garlic, over linguine \$22

SEAFOOD FEAST mussels, clams, scungilli, calamari, shrimp, sauteed with fresh tomato and basil, over linguine \$27

romaine, cucumbers, tomatoes, bell peppers, onions, Kalamata olives, feta, **EVOO** and balsamic \$13

HOUSE

romaine, tomatoes, onions, carrots, cucumbers, pepperoncini \$8

CAESAR

romaine, Parmigiano, croutons, Caesar dressing \$10

CHEF

chopped ham, salami, provolone, romaine, tomatoes, onions, black olives \$12

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

Substitute salad for Pasta e Fagioli OR Minestrone +\$2.50

HOMEMADE LASAGNA

ricotta, ground beef, tomato sauce, topped with mozzarella \$15

BAKED ZITI tomato sauce, ricotta, topped with mozzarella \$15

EGGPLANT PARMIGIANA \$16

STUFFED SHELLS \$14

EGGPLANT ROLLATINE (3)

egg battered, rolled and stuffed with ricotta, topped with marinara sauce and mozzarella \$18

SAUSAGE, PEPPERS, & ONIONS sauteed, garlic and EVOO, served with spaghetti marinara \$18

SHRIMP CARDINALE

roasted red peppers, peas, onions, garlic, cream sauce, over rigatoni \$22

SHRIMP PARMIGIANA

with spaghetti marinara \$21

SHRIMP MARINARA

choice of marinara or spicy Fra Diavolo sauce, over linguine \$22

SHRIMP OREGANATA

Parmigiano, bread crumbs, oregano, garlic, white wine and lemon sauce, over linguine \$22

Caution Consumer Information: Our products may contain wheat, egg, dairy, soy, nuts, or fish allergens. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please allow extra preparation time for specialty items (i.e. gluten-free pizza, whole wheat pasta, etc.).18% gratuity added to parties of 5 or more. Prices subject to change without notice.

Our pizzas are baked on the "well done" side for better results. Please let us know if you'd like yours baked differently.

PIZZA. CALZONI. & FLATBREADS

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

GRANDMA'S Small (ROUND) \$13 Large (SQUARE, 12 slices) \$19

Made the old-fashioned way – fresh, pulpy tomato sauce, shredded mozzarella, basil, garlic, oregano, EVOO

BRICK OVEN Small \$13 Large \$18 The "Margherita"- sliced homemade mozzarella, tomato sauce, EVOO, basil, lightly burnt crust

SPECIAL Small \$16 Large \$19 sausage, bell peppers, mushrooms, onions

FOUR SEASONS Small \$16 Large \$19 ham, salami, pepperoni, black olives

PRIMAVERA Small \$16 Large \$19 broccoli, onions, bell peppers, zucchini, carrots

BIANCA (WHITE) Small \$14 Large \$17 NO SAUCE, mozzarella, ricotta, basil, EVOO

HAWAIIAN Small \$14 Large \$18 ham and pineapple

TRICOLORE Small \$15 Large \$19 mozzarella, ricotta, sliced tomatoes, spinach, NO SAUCE

RUSTICA Small \$19 Large \$22 sausage, broccoli rabe, spicy cherry peppers

SPICY HOT Small \$13 Large \$16 NO CHEESE, sausage, salami, spicy cherry peppers, garlic, basil, **EVOO**

BUFFALO CHICKEN Small \$16 Large \$23 Louisiana-style spicy chicken, mozzarella, bleu cheese

PEPPERONI CALZONE Small \$11 Large \$16 mozzarella, ricotta, pepperoni, served with marinara sauce

SPINACH CALZONE Small \$11 Large \$17 mozzarella, ricotta, spinach, served with marinara sauce

STROMBOLI sausage, pepperoni, onions, mushrooms, bell peppers, mozzarella, served with marinara sauce \$11

MEDITERRANEAN FLATBREAD gorgonzola, Kalamata olives, fresh tomatoes, basil \$12

CALIFORNIA FLATBREAD mozzarella, roasted peppers, shrimp, bacon, basil \$12

SANDWICHES/PANINI

All served on fresh, homemade bread.

CHICKEN PARMIGIANA \$10

EGGPLANT PARMIGIANA \$9

CREATE YOUR OWN PIZZA

12" SMALL (6 SLICES) \$10 tomato sauce and shredded mozzarella

16" LARGE (8 SLICES) \$14 tomato sauce and shredded mozzarella

10" GLUTEN FREE (6 SLICES) \$13 imported crust from Italy, tomato sauce and shredded mozzarella

ADD TOPPINGS

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

Premium Toppings Small Pizza \$3 - \$6 / Large Pizza \$5 - \$8

REGULAR TOPPINGS

extra mozzarella fresh tomatoes mushrooms spinach eggplant pineapple hot cherry peppers jalapeno black olives bell peppers zucchini carrots onions broccoli sliced meatball ham salami pepperoni sausage anchovies

PREMIUM TOPPINGS

ricotta gorgonzola roasted red peppers green olives kalamata olives sun dried tomatoes broccoli rabe arugula artichokes grilled or fried chicken bacon prosciutto

BEVERAGES/BEVANDE

FOUNTAIN DRINKS \$2.75 Coke, Diet Coke, Sprite, Root Beer, Lemonade, Iced Tea

MINERAL WATER Large \$6 Small \$4 sparkling or flat

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 * *

SIDES/CONTORNI

MEATBALL PARMIGIANA \$10

SAUSAGE, PEPPERS, & ONIONS sauteed, garlic and EVOO, served on round bread \$11

ITALIAN

ham, salami, provolone, lettuce, tomatoes, onions \$10

BUONGIORNO

prosciutto, homemade mozzarella, roasted red peppers, served on round bread \$11

PEPPERS & EGG \$8

PHILLY CHEESE STEAK

thinly sliced steak, sauteed mushrooms, onions, bell peppers, mozzarella \$13

SAUSAGE & BROCCOLI RABE

sauteed, garlic and EVOO, spicy cherry peppers, served on round bread \$13

HOMEMADE SAUSAGE (2) \$7

HOMEMADE MEATBALLS (2) \$7

BROCCOLI OR SPINACH \$7

steamed OR sauteed with garlic and oil

GARLIC ROLLS half dozen(6) \$2 full dozen(12) \$4

FRIES \$4

RICOTTA \$3

CUP MARINARA SAUCE (12 OZ) \$3



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