

ANTIPASTI & INSALATE

CALAMARI FRITTI

\$11.95

(Fried calamari served with our dipping sauces)

BRUSCHETTA AL POMODORO

\$9.95

(Tomatoes, olives, garlic, olive oil, oregano and basil served on our homemade toasted bread)

POLPETTINE ALLA PARMIGIANA

\$9.95

(Homemade meat balls breaded, fried & baked in a tomato sauce and topped with mozzarella & provolone cheese.)

INSALATA DI ANTIPASTO

12.95

(Marinated veggies, artichoke, mozzarella, olives served over mixed green salad)

BOCCONCINI ALLA CAPRESE

\$9.95

(Fresh mozzarella, tomatoes tossed with basil olive oil and balsamic)

INSALATA FRESCA

\$6.95

(Mixed green, tomatoes & cucumber tossed in our homemade vinaigrette)

INSALATA DI SPINACI

\$8.95

(Baby spinach and walnuts tossed in balsamic dressing topped with gorgonzola)

INSALATA DI ARUGOLA CON PERE E NOCI

10.95

(Arugula walnuts, pear in balsamic lemon vinaigrette topped with grana parmesan cheese)

INSALATA DI ARUGOLA

\$7.95

(Arugula, tomatoes, cucumber in white vinaigrette topped with pecorino cheese)

INSALATA DI CESARE

\$7.95

*(Crispy romaine lettuce tossed with crouton in our homemade Caesar dressing.
Add anchovies filet \$1.00)*

INSALATA MEDITERRANEA

\$8.95

*(mixed green, cucumber, tomatoes, olives, red onions in our vinaigrette te
topped with feta)*

PASTA

CAPPELLINI ALLA CHECCA

\$12.95

*(angel hair sautéed with fresh tomatoes and basil in a shaved garlic olive oil
sauce)*

PENNE ALLA NORMA

\$14.95

*(Penne sautéed with fried eggplant in a tomato basil sauce topped with shaved
imported ricotta salata cheese)*

SPAGHETTI CON LE POLPETTINE

\$14.95

(Spaghetti sautéed with homemade meatballs in a tomato basil sauce)

FETTUCCHINE ALL'ALFREDO

\$12.95

*(Fettuccine sautéed in original classic Alfredo sauce. Add chicken, sausage,
meat ball or shrimp \$4)*

PENNE ALLA PUTTANESCA

\$14.95

*(Penne sautéed with anchovies, olives and capers in a tomato sauce topped with
fresh parsley)*

BUCATINI ALL'AMATRICIANA

\$14.95

(Perciatelli sautéed with pancetta and onions slowly cooked in tomato sauce topped with pecorino cheese)

RIGATONI ALLA BOLOGNESE

\$14.95

(Rigatoni sautéed in classic meat sauce. Ground beef, celery, onions, carrots and herbs)

SPAGHETTI ALLA CARBONARA

\$14.95

(Spaghetti sautéed with pancetta & eggs in a creamy sauce topped with pecorino and black pepper)

LINGUINE AL PESTO ALLA GENOVESE

12.95

(Linguine sautéed with pesto sauce and a touch of cream. NO PINUTS. Add chicken, shrimp, meatball or sausage \$4)

TORTELLINI ALLA BOSCAIOLA

\$15.95

(Meat tortellini stuffed with meat sautéed with pancetta, mushrooms and peas in a white creamy sauce)

PASTE AL FORNO ED ALTRE SPECIALITA'

LASAGNA ALLA BOLOGNESE

\$14.95

(homemade meat lasagna. Meat sauce & besciamella cream baked with mozzarella and tomato sauce)

MELANZANE ALLA PARMIGIANA

\$14.95

(Sicilian style baked eggplant layered with tomato sauce and mozzarella cheese)

MANICOTTI ALLA RICOTTA

\$13.95

(Homemade crepes stuffed with ricotta cheese and baked in a tomato sauce & mozzarella cheese)

PASTICCIO ALLA SICILIANA

\$14.95

(Baked rigatoni with eggplant, ham, peas in a meat pink sauce and mozzarella cheese)

POLLO ALLA PARMIGIANA (served with a side of pasta)

\$15.95

(Breaded chicken breast fried & baked in tomato sauce & mozzarella cheese)

POLLO ALLA MARSALA (served with a side of steamed veggies & roasted potatoes)

\$16.95

(Chicken breast sautéed with mushrooms in a marsala wine sauce)

POLLO CAPRESE (served with a side of pasta)

\$15.95

(baked

chicken breast in a basil pesto sauce topped with tomato and melted mozzarella)

COTOLETTA DI VITELLA ALLA PARMIGIANA (served with a side of pasta)

\$18.95

(Breaded veal medallions fried & baked in a marinara sauce topped with melted mozzarella)

CONTORNI

\$5.95

VEGETALI SALTATI *(sautéed vegetables in garlic olive oil)*

PATATE AL FORNO *(Roasted sliced potatoes marinated with herbs)*

POLPETTINE ALLA MARINARA *(meat balls in marinara)*

SALCICCIA ALLA MARINARA *(mild Italian sausage in marinara)*

PIZZA

INDIVIDUAL (10")

FAMILY(16")

1-MARGHERITA (tomato sauce, cheese & basil)

\$10.95 \$18.95

2-NAPOLETANA (tomato sauce, cheese, anchovies and capers)

\$11.95 \$21.95

3-SICILIANA (tomato sauce, cheese, sausage, mushrooms, olives, capers)

\$13.95 \$23.95

0-PEPPERONI (tomato sauce, cheese and pepperoni)

\$20.95

\$11.95

4-PALERMO (tomato sauce, cheese, ham and mushrooms)

\$12.95 \$22.95

5-GOTTI (tomato sauce, cheese, ham, mushrooms, olives, artichoke)

\$13.95 \$23.95

6-ZACCARIA (tomato sauce, cheese, salami, mushrooms, artichoke and capers)

\$14.95 \$24.95

7-ALOHA (tomato sauce, cheese, ham and pineapple)

\$12.95 \$22.95

8-MAZZETTA (tomato sauce, cheese, ham, salami and pepperoni)

\$14.95 \$24.95

9-GAMBINO (tomato sauce, cheese, parma ham, topped with arugula & gorgonzola)

\$15.95 \$15.95

10-PADRINO (cheese, capicola, gorgonzola and artichoke)

\$13.95 \$23.95

11-ESTIVA (cheese, chicken, mushrooms topped with arugula and feta cheese)

14.95 \$24.95

12-AI FORMAGGI (cheese, gorgonzola, ricotta, provolone e fresh mozzarella)

\$14.95

\$24.95

13-CAPRESE (sliced tomatoes, cheese & fresh mozzarella & basil)

\$13.95

\$23.95

14-VEGETERIANA (tomato sauce, cheese & marinated veggies)

\$12.95

\$22.95

15-PIZZA ALLA NORMA

\$14.95

\$24.95

(tomato sauce, cheese, fried eggplant chunks of mozzarella topped ricotta salata & basil)

-HOUSE FAVORITE SPECIAL

\$15.95

\$25.95

(tomato sauce, cheese ham, pepperoni, mushrooms, peppers, olives, onion topped feta cheese)

CALZONE (tomato sauce, cheese & two toppings) (one size) \$14.95

PANINI \$7.95

(our signature Panini are served with our homemade Italian ranch spread on homemade bread, lettuce and tomatoes with your choice of French fries or house salad)

31- COTTO E PROVOLONE

(ham and melted provolone cheese)

32- SALAME, PROVOLONE E CARCIOFINI

(Italian salami, artichoke heart and melted provolone cheese)

33-CAPICOLLO

(cured Italian spicy ham and melted mozzarella cheese)

34-ITALIANO

(ham, salami, capicollo and melted provolone cheese)

35-PROCIUTTO

(parma ham, mozzarella cheese)

36-COTOLETTA

(breaded and fried chicken breast)

37-SALCICCIA ALLA MARINARA

(mild Italian sausage, melted cheese and marinara sauce)

38-POLPETTE ALLA MARINARA

(homemade meat balls, melted cheese and marinara sauce)

DOLCI \$5.95

-TIRAMISU'

(ladyfinger drowned in coffee layered with a mascarpone cream cheese)

-CANNOLI SICILIANI

(cannoli shell stuffed with a ricotta, lemon zest and cinnamon filling)

-TORTA AL FORMAGGIO

(classic Italian cheese cake made with mascarpone and cream cheese)

-TORTA AL CIOCCOLATO

(nutty chocolate cake, served warm and topped with chocolate fudge)

-AFFOGATO AL CAFFE

(vanilla gelato drowned in hot espresso coffee topped with whipped cream)

-GELATO

(ask your server for today's flavors)

CAFFETTERIA AND DESSERT WINE

-ESPRESSO OR CAFFE AMERICANO	\$2.95
-CAPPUCCINO OR CAFFELATTE	\$3.95
-CAFFE SICILIANO (Coffe & chocolate liquor, whipped cream topped)	\$5.95
-PORT WINE	\$4.95
-AFTER DINNER CHOCOLATE WINE DIGESTIVE	\$4.95

LUNCH FAVORITES

SPAGHETTI MARINARA \$8.95

(fresh marinara sauce and basil. Add meat balls, chicken, sausage or shrimp \$3.00)

FETTUCCINE ALFREDO \$8.95

(classic Alfredo sauce. Add meat balls, chicken, sausage or shrimp \$3.00)

RIGATONI BOLOGNESE

\$10.95

(classic meat sauce. Ground beef, celery, onions, carrots and herbs)

LINGUINE AL PESTO

\$10.95

(homemade basil pesto creamy sauce)

LASAGNA ALLA BOLOGNESE

\$11.95

(homemade meat lasagna, made with besciamella cream, meat sauce and mozzarella cheese)

MELANZANE ALLA PARMIGIANA

\$11.95

(baked eggplant layered with tomato sauce and mozzarella cheese, served with pasta)

MANICOTTI ALLA RICOTTA

\$10.95

(Homemade crepes stuffed with a ricotta filling baked in tomato sauce & mozzarella cheese)

POLLO ALLA MILANESE

\$11.95

(breaded and fried chicken breast served over our house salad)

POLLO ALLA PARMIGIANA

\$13.95

(breaded & fried chicken breast baked in tomato sauce mozzarella cheese served with pasta)

WINE LIST

White Wines

	Glass	1/2 lt. Carafe	Bottle
Prosecco di Valdobbiadene, Mionetto, Veneto, Italy	\$ 8.00		
Pinot Grigio, Bolla, Italy	\$ 6.95	\$17.95	\$24.95
Pinot Grigio, Fontana Candida, delle Venezie, Italy			\$26.95
Sauvignon Blanc, Sterling, Napa Valley			\$34.95
Chardonnay, Robert Mondavi, Central Coast			\$ 29.95
Chardonnay, Snap Dragon, California	\$ 6.95	\$17.95	\$24.95
Riesling, Snap Dragon, California	\$ 6.95	\$17.95	\$24.95

Red Wines

Pinot Noir, Blackstone, Central Coast			\$29.95
Chianti, Bolla, Italy	\$ 6.95	\$17.95	\$24.95
Chianti Classico, Antinori, "Pèppoli", Tuscany, Italy			\$44.95
Sangiovese, Antinori, "Santa Cristina", Tuscany, Italy			\$28.95
Merlot, Bolla, Italy	\$ 6.95	\$17.95	\$24.95
Merlot, Blackstone, Napa Valley,			\$27.95
Zinfandel, Rosenblum Cellars, "Vintners Cuvée", California			\$27.95
Red Blend, Snap Dragon, Central Coast	\$ 6.95	\$17.95	\$24.95
Cabernet Sauvignon, Francis Coppola, Napa Valley			\$44.95
Cabernet Sauvignon, Snap Dragon, California	\$ 6.95	\$17.95	\$24.95
Toscana Red, Antinori, "Villa Antinori", Tuscany, Italy			\$34.95
Tignanello, Antinori, Tuscany, Italy			\$124.95

“ CHI BEVE VINO CAMPA CENT'ANNI.....”
SALUTE!

BEER AND SOFT DRINK

Imported beer	\$4.95
Domestic beer	\$3.75
Fountain drinks (coke, diet coke, sprite, root beer, ice tea, lemonade)	\$2.95
Can sodas, bottle water, milk	\$2.25
San Pellegrino (Sparkling water, Aranciata, Limonata)	\$3.25