

## 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 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.<br>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 |