

✦ PANINIS ✦

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.
(Lunch time only)

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. No lettuce, tomatoes or ranch spread.

38-POLPETTE ALLA MARINARA

Homemade meat balls, melted cheese and marinara sauce. No lettuce, tomato or ranch spread.

39-PARMIGIANA DI MELANZANE

Eggplant served on our homemade bread with mozzarella cheese and marinara sauce. No lettuce, tomato or ranch spread.

WINE LIST

✦ HOUSE WINE ✦

Chardonnay, Sauvignon Blanc, Pinot Grigio, Merlot, Cabernet Sauvignon, Pinot Noir, Sweet Red

✦ WHITE WINES ✦

Prosecco di Valdobbiadene, Mionetto, Veneto, Italy
Asti Spumante, Martini & Rossi, Piemonte, Italy
Pinot Grigio, Bolla, Italy
Pinot Grigio, Santa Margherita, Valdadige, Veneto, Italy
Pinot Grigio, Monte Olimpo, "Splendido", Sicily, Italy
Sauvignon Blanc, Sterling, Napa Valley
Chardonnay, Robert Mondavi, Central Coast
Chardonnay, Snap Dragon, California
Riesling, Snap Dragon, California
Bianco, Tasca d'Almerita, "Regaleali", Sicily, Italy
Vernaccia di San Gimignano, Organic, Teruzzi & Puthod, Tuscany, Italy

✦ RED WINES ✦

Lambrusco Riunite, Emilia-Romagna, Italy
Pinot Noir, Blackstone, Central Coast
Chianti, Bolla, Italy
Chianti Classico, Antinori, "Péppoli", Tuscany, Italy
Sangiovese, Antinori, "Santa Cristina", Tuscany, Italy
Syrah, La Braccasca Antinori, "Achelo" Cortona, Tuscany, Italy
Merlot, Bolla, Italy
Merlot, Blackstone, Sonoma County
Zinfandel, Rosenblum Cellars, "Vintners Cuvée", California
Red Blend, Snap Dragon, California
Cabernet Sauvignon, Francis Coppola, Napa Valley
Cabernet Sauvignon, Snap Dragon, California
Chianti Toscana Red, Antinori, "Villa Antinori", Tuscany, Italy
Super-Tuscan Ruffino, "Modus", Tuscany, Italy
Tignanello, Antinori, Tuscany, Italy
Veronese, Ripassp, Masi, "Campofiorin", Veneto, Italy
Nero d'Avola, Tasca d'Almerita, "Regaleali", Sicily, Italy

✦ ANTIPASTI E INSALATE ✦

CALAMARI FRITTI

Fried calamari served with our dipping sauces

BRUSCHETTA AL POMODORO

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

POLPETTINE ALLA PARMIGIANA

Homemade meat balls breaded, fried, and baked in a tomato sauce and topped with mozzarella

INSALATA DI ANTIPASTO

Marinated veggies, artichoke, mozzarella, and olives served over mixed green salad

BOCCONCINI ALLA CAPRESE

Fresh mozzarella and tomatoes tossed with basil olive oil and balsamic

INSALATA FRESCA

Mixed greens, tomatoes and cucumber tossed in our homemade vinaigrette

INSALATA DI SPINACI

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

INSALATA DI ARUGOLA CON PERE E NOCI

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

INSALATA DI ARUGOLA

Arugula, tomatoes and cucumber in a white vinaigrette topped with pecorino cheese

INSALATA DI CESARE

Crispy romaine lettuce tossed with croutons in our homemade Caesar dressing. Add anchovy filet \$1.00

INSALATA MEDITERRANEA

Mixed green, cucumbers, tomatoes, olives, and red onions in our vinaigrette dressing topped with feta

✦ PASTA ✦

CAPPELLINI ALLA CHECCA

Angel hair sautéed with fresh tomatoes and basil in a shaved garlic olive oil sauce.

PENNE ALLA NORMA

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

SPAGHETTI CON LE POLPETTINE

Spaghetti sautéed with homemade meatballs in a tomato basil sauce

FETTUCCHINE ALL'ALFREDO

Fettuccine sautéed in original classic alfredo sauce. Add chicken, sausage, meatball or shrimp \$4.00

PENNE ALLA PUTTANESCA

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

BUCATINI ALL'AMATRICIANA

Perciatelli sautéed with pancetta and onions, slowly cooked in a tomato sauce and topped with pecorino cheese

RIGATONI ALLA BOLOGNESE

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

SPAGHETTI ALLA CARBONARA

Spaghetti sautéed with pancetta and eggs in a creamy sauce, topped with pecorino and black pepper

LINGUINE AL PESTO ALLA GENOVESE

Linguine sautéed with pesto sauce and a touch of cream. No pine nuts. Add chicken, shrimp, meatball or sausage \$4.00

TORTELLINI ALLA BOSCAIOLA

Meat tortellini stuffed with meat and sautéed with pancetta, mushrooms, and peas in a white cream sauce

✦ CONTORNI ✦

VEGETALI SALTATI

Sautéed vegetables in garlic olive oil

PATATE AL FORNO

Roasted sliced potatoes marinated with herbs

POLPETTINE ALLA MARINARA Meatballs in marinara

SALCICCIA ALLA MARINARA

Mild Italian sausage in marinara

✦ PIZZA ✦

Available in Individual (10") or Family (16") sizes

1-MARGHERITA Tomato sauce, cheese, basil

2-NAPOLETANA

Tomato sauce, cheese, anchovies, capers

3-SICILIANA

Tomato sauce, cheese, sausage, mushrooms, olives, capers

4-PEPPERONI Tomato sauce, cheese, pepperoni

5-PALERMO Tomato sauce, cheese, ham, mushrooms

6-GOTTI

Tomato sauce, cheese, ham, mushrooms, olives, artichokes

7-ZACCARIA

Tomato sauce, cheese, salami, mushrooms, artichoke, capers

8-ALOHA Tomato sauce, cheese, ham, pineapple

9-MAZZETTA Tomato sauce, cheese, ham, salami, pepperoni

10-GAMBINO

Tomato sauce, cheese, parma ham, arugula, gorgonzola

11-PADRINO Cheese, capicola, gorgonzola, artichoke

12-ESTIVA Cheese, chicken, mushrooms, arugula, feta cheese

13-AI FORMAGGI

Cheese, gorgonzola, ricotta, provolone, mozzarella

14-CAPRESE Sliced tomatoes, cheese, fresh mozzarella, basil

15-VEGETARIANA Tomato sauce, cheese, marinated veggies

16-PIZZA ALLA NORMA

Tomato sauce, cheese, fried eggplant, mozzarella, ricotta, salata, basil

HOUSE FAVORITE SPECIAL

Tomato sauce, cheese, ham, pepperoni, mushrooms, peppers, olives, onion, and topped with feta cheese

CALZONE Tomato sauce, cheese, and two toppings

✦ PASTA AL FORNO ED ALTRE SPECIALITA ✦

LASAGNA ALLA BOLOGNESE

Homemade meat lasagna. Meat sauce and besciamella cream baked with mozzarella and tomato sauce

MELANZANE ALLA PARMIGIANA

Sicilian style baked eggplant layered with tomato sauce and mozzarella cheese

MANICOTTI ALLA RICOTTA

Homemade crêpes stuffed with ricotta cheese and baked in a tomato sauce with mozzarella cheese

PASTICCIO ALLA SICILIANA

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

POLLO ALLA PARMIGIANA

Breaded chicken breast fried and baked in tomato sauce with mozzarella cheese. Served with a side of pasta

POLLO ALLA MARSALA

Chicken breast sautéed with mushrooms in a marsala wine sauce. Served with a side of veggies and roasted potatoes

POLLO CAPRESE

Baked chicken breast in a basil pesto sauce topped with tomato and melted mozzarella. Served with a side of pasta.

COTOLETTA DI VITELLA ALLA PARMIGIANA

Breaded veal medallions fried and baked in a marinara sauce and topped with melted mozzarella. Served with a side of pasta.