

Insalata

Spring mix with fresh sliced tomatoes and red onions, dressed in our house dressing.

1. INSALATA MISTA

Spring mix with fresh sliced tomatoes and red onions, dressed in our house dressing.
HALF PAN: \$29.99
FULL PAN: \$54.99

4.INSALATA DI PROSCIUTTO

Mixed salad with house dressing, tomatoes, green olives, and shaved prosciutto.
HALF PAN: \$39.99
FULL PAN: \$65.99

2.INSALATA CAESAR

Romaine lettuce, croutons, Parmesan cheese, and homemade Caesar dressing.
HALF PAN: \$29.99
FULL PAN: \$54.99

5.INSALATA DI ARUGULA PARMIGIANA

Arugula salad with extra virgin olive oil and freshly shaved Parmesan cheese, in our house dressing.
HALF PAN: \$34.99
FULL PAN: \$59.99

3. INSALATA DI POLLO

Grilled chicken Caesar salad with tomatoes, roasted red peppers, Parmesan cheese, and homemade croutons.
HALF PAN: \$39.99
FULL PAN: \$65.99

6. INSALATA DI VERDURE

Spring mix with roasted red peppers, grilled zucchini, and shredded Parmesan.
HALF PAN: \$39.99
FULL PAN: \$64.99

Antipasto

1. BRUSCHETTA CLASSICO

Toastines infused with garlic, extra virgin olive oil, fresh chopped tomatoes, shaved Parmesan, and basil.
HALF PAN: \$19.99
FULL PAN: \$29.99

4.PROSCIUTTO AL MELONE

Fresh cantaloupe wrapped in prosciutto, accompanied by fresh mozzarella and mixed greens.
HALF PAN: \$34.99
FULL PAN: \$65.99

7. MEATBALLS

Homemade meatballs served with marinara sauce.
HALF PAN: \$39.99
FULL PAN: \$75.99

2. MOZZARELLA CAPRESE

Fresh mozzarella accompanied by sliced tomatoes, extra virgin olive oil, and basil.
HALF PAN: \$29.99
FULL PAN: \$49.99

5. GRILLED ARTICHOKE

Roman artichokes served with fresh mozzarella, green olives, sliced prosciutto, shredded Parmesan, and drizzled with truffle oil.
HALF PAN: \$39.99
FULL PAN: \$75.99

8. SAUSAGE

Sliced sweet Italian sausage cooked in our rich marinara sauce.
HALF PAN: \$39.99
FULL PAN: \$75.99

3. BURRATA FELLINI

Creamy fresh cheese with homemade cherry tomato scallions sauce serve with prosciutto pesto toastines
HALF PAN: \$34.99
FULL PAN: \$65.99

6. SAUSAGE & BROCCOLI RABE

Sweet Italian sausage served over of broccoli rabe.
HALF PAN: \$35.99
FULL PAN: \$65.99

Pasta

1. SPAGHETTI & MEATBALLS

Homemade meatballs served over spaghetti in a fresh marinara sauce.
HALF PAN: \$59.99
FULL PAN: \$110.99

4. RIGATONI AL POLLO DE PESTO

Chicken and sun-dried tomatoes in a creamy pesto sauce.
HALF PAN: \$59.99
FULL PAN: \$110.99

7. PENNE PUTTANESCA

Capers, olives, anchovies, hot pepper flakes, and garlic marinara sauce.
HALF PAN: \$49.99
FULL PAN: \$99.99

2. PENNE ALLA SOFIA LOREN

Chicken, broccoli, and fresh chopped tomatoes in a light garlic marinara.
HALF PAN: \$59.99
FULL PAN: \$110.99

5. CAPELLINI RUSTICO

Sliced sausage, sun-dried tomatoes, and capellini beans in a light garlic white wine sauce with a touch of marinara.
HALF PAN: \$59.99
FULL PAN: \$110.99

8. GNOCCHI E PISELLI

Potato gnocchi with chicken and peas in an aurora sauce.
HALF PAN: \$65.99
FULL PAN: \$119.99

3. TORTELLINI PASTICCIATI

Tortellini with onions, prosciutto, and peas topped with mozzarella cheese, baked in the oven.
HALF PAN: \$52.99
FULL PAN: \$92.99

6. PENNE ALLA VODKA

Tomato cream sauce reduced with vodka.
HALF PAN: \$49.99
FULL PAN: \$99.99

9. PASTA AL POMODORO

Fresh tomato sauce with your choice of pasta.
HALF PAN: \$45.99
FULL PAN: \$89.99

Carne

1. CHICKEN PARMIGIANA

Chicken cutlet, topped with mozzarella and tomato sauce.
HALF PAN: \$59.99
FULL PAN: \$99.99

2. CHICKEN PICCATA

Sautéed chicken with capers and parsley in a lemon butter sauce.
HALF PAN: \$59.99
FULL PAN: \$110.99

3. CHICKEN MARSALA

Sautéed with mixed mushrooms in a Marsala wine sauce.
HALF PAN: \$59.99
FULL PAN: \$110.99

4. POLLO TOSCANA

Sautéed chicken with baby spinach, roasted red peppers, and portabella mushrooms, topped with crab meat in a blush sauce.
HALF PAN: \$65.99
FULL PAN: \$129.99

5. POLLO E SALSICCIA

Sautéed chicken with Italian sausage, sun-dried tomatoes, and broccoli in a garlic white wine sauce with a touch of marinara.
HALF PAN: \$59.99
FULL PAN: \$99.99

6. VEAL PARMIGIANA

Veal cutlet, mozzarella cheese, and tomato sauce.
HALF PAN: \$69.00
FULL PAN: \$139.00

7. VEAL PICCATA

Sautéed veal medallions with capers and parsley in a lemon butter sauce.
HALF PAN: \$69.00
FULL PAN: \$139.00

8. VEAL MARSALA

Sautéed with mixed mushrooms in a Marsala wine sauce.
HALF PAN: \$69.00
FULL PAN: \$139.00

Pesce

1. GROUPER

Lemon pepper-crusted and grilled with celery, zucchini, and carrots.
HALF PAN: \$99.00

2. MEDITERRANEAN BRANZINO

Grilled and topped with black olives, capers, artichokes, and balsamic vinegar drizzle in a puttanesca sauce.
HALF PAN: \$99.00

3. SALMON

Fresh pan-seared salmon topped with chopped tomatoes and capers in a piccata sauce.
HALF PAN: \$99.00

Sides

1. CREAMY MASHED POTATOES

HALF PAN: \$44

2. BROCCOLI RABE

HALF PAN: \$44

3. STEAMED MIXED VEGETABLES

HALF PAN: \$44

4. ROASTED BRUSSELS SPROUTS

HALF PAN: \$44

5. BROCCOLI

HALF PAN: \$44

6. ROASTED POTATOES

HALF PAN: \$44