

ANTIPASTI

Antipasti Plate cured Italian meats and cheese with broccoli romana, pecorino crackers, and marinated olives	8.50
Bruschetta Pomodoro toasted bread with fresh tomato, basil, parmigiana, and extra virgin olive oil	5.25
Garlic Bread our house made bread smeared with roasted garlic butter and fresh herbs (6 pieces per order)	3.50
Cheese Bread our house garlic bread baked with a blend of three cheeses (8 pieces per order)	5.50
Spinach-Artichoke Dip loaded with artichoke served with house made flat bread and crostini	7.75
Steamed Mussels a hot steaming bowl of Canadian mussels in a fresh basil pesto white wine garlic broth	8.50
House Salad mixed field greens with tomato, red onion, and our balsamic vinaigrette	3.75
Greek Salad romaine lettuce with tomato, cucumber, red onion, olives, feta cheese, and our red wine vinaigrette	5.25
Caesar Salad the classic, with house made croutons garnished with Grana Padano Parmigiana	4.75
Soup of the Day ask your server for details and refer to chalkboard on the back wall	A.Q.

SANDWICHES (served until 4:00p.m. daily)

Italian Sub Genoa salami, mortadella, hot coppa and provolone with lettuce, tomato, onion, and hot cherry peppers	7.50
Turkey Sub sliced turkey breast with swiss, lettuce, tomato, red onion, and horseradish mayo	7.50
Chicken Parmigiana topped with marinara and mozzarella, oven baked	7.50
Eggplant Parmigiana topped with marinara and mozzarella, oven baked	7.50
Meatball Parmigiana our house made meatballs topped with marinara and mozzarella, oven baked	7.50
Sausage Parmigiana fresh Italian sausage topped with marinara and mozzarella, oven baked	7.50
Sausage & Peppers Parmigiana Italian sausage and peppers with marinara and mozzarella, oven baked	7.50

PASTA & ENTREES (a la carte)

Daily Specials Described on the chalkboard on the back wall, ask your server for details.	A.Q.
Baked Ziti penne pasta with our marinara and ricotta, topped with mozzarella and oven baked	9.25
Baked Ziti with Italian Sausage or Meatballs as above with sweet Italian sausage or house made meatballs	10.75
Lasagna layers of pasta, béchamel and house made Bolognese meat sauce, topped with cheese and oven baked	11.75
Fettuccini Alfredo the classic tossed with Grana Padano Parmigiana cheese	11.50
Shrimp Alfredo our Alfredo tossed with fresh gulf tiger shrimp & Grana Padano Parmigiana cheese	14.75
Chicken Alfredo our Alfredo tossed with roasted chicken & Grana Padano Parmigiana cheese	14.50
Manicotti 2 fresh pasta sheets rolled with seasoned ricotta topped with marinara, mozzarella and oven baked	9.25
Chicken & Spinach Manicotti 2 rolls in pasta sheets topped with marinara, mozzarella & oven baked	10.25
Spinach Stuffed Shells 4 oven baked spinach-ricotta stuffed shells topped with marinara and mozzarella	9.25
Ravioli Parmigiana 6 house made ravioli filled with ricotta cheese topped with marinara, mozzarella	9.00
Spaghetti Marinara imported Italian pasta topped with our house made marinara	8.25
Spaghetti with Meatballs 2 house made Italian meatballs with spaghetti marinara	9.75
Spaghetti with Italian Sausage 2 fresh Italian sausages with spaghetti marinara	9.75
Shrimp & Pesto with Spaghetti sautéed gulf shrimp tossed with fresh basil pesto and topped with tomato	15.00
Eggplant Parmigiana house battered and fried daily, served with penne marinara	10.50
Chicken Parmigiana breaded and fried in house daily, served with penne marinara	10.50

SIDES

Marinara Sauce made fresh daily	1.50
Meatballs or Italian Sausage 2 pieces per order	2.75
Polenta house made roasted tomato polenta	3.00
Broccoli sauted with olive oil, garlic, and chile flake	3.00

BEVERAGES

Fountain Drinks Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Mt. Dew, Brisk Ice Tea, Lemonade, Apple Juice	2.08
Specialty Sodas San Pelligrino Aranciata (Orange), San Pelligrino Limonata (Lemon), IBC Rootbeer	2.50
Table Water Panna Still water or San Pellegrino sparkling mineral water	2.75
Hot Chocolate, Milk, Chocolate Milk	2.50
Lavazza Coffee Regular, Decaf, Espresso, Hot Tea,	2.08
or Cappuccino	2.50
Domestic Beers Budweiser, Bud Light, Coors Light, O'Doul's Amber NA	3.50
Premium Beers Peroni, Fat Tire, Stella Artois, Negra Modelo	4.50
Craft Beers White Rascal, Yella Pils, 90 Shilling, Sierra Nevada, Guinness	5.00
House Wine by-the-glass Sangiovese (red) or Trebianno (white). Full wine list available on back of menu.	5.00

BOTTLED BEER ONLY Ask about Special Selections