

Bruschetta 9

Grilled homemade bread with vine ripened tomatoes, garlic and fresh basil.

Fire Roasted Pepper & Pesto Bruschetta 10

Grilled homemade bread with fire roasted red peppers, pesto and fresh goat cheese.

Cozze Pomodoro 14

Mussels prepared with vine ripened tomatoes, onions and garlic.

Cozze Vino Bianco

Mussels prepared with white wine, fresh fennel, garlic and cracked pepper.

Platto di Salmone 14

Norwegian smoked salmon, capers and red onions.

Gamberi del Diavolo 16

Six jumbo shrimp fried with spicy pomodoro sauce.

Gamberi a Prosciutto 16

Six pan seared shrimp wrapped in prosciutto with Grand Marnier sauce

Perch 19

Lightly breaded and fried to a golden brown

Scallop É Shrimp

Pan seared scallops served with three shrimp

Pratto Freddo

20

A deliciously cold assortment of Italian meats, cheese, olives, seasonal vegetables and crackers.

Nonna's Polpette 14

Ground beef, pork and veal stuffed meatballs with romano cheese and garlic.

Calamari 15

Seasoned squid fried or grilled to perfection.

Brie al Forno 1

Brie baked with apples, walnuts, brown sugar and honey. Served with an assortment of crackers

Arancini di Riso - Sicily's Golden Orb's 13

Delicious rice croquettes filled with ground meat, peas and parmigiano cheese. Served with a bolognese sauce.



Pasta Fagioli

A rich mix of beans, rendered bacon and pasta.

Tortellini É Brodo d

Meat tortellini with veal meatballs & chicken brodo.

Insalata

Insalata di traditional

11

Fresh spring mix of greens with house dressing of olive oil, lemon and oregano.

Insalata di Mista

17

A selection of vine ripened tomatoes, cucumber, red onions, romaine and asiago cheese with a balsamic vinaigrette.

Insalata di Cesare

12

Crisp romaine lettuce tossed with bacon, croutons, lemon, parmigiano, and our zesty signature Caesar dressing (made with eggs, oil and anchovies).

Insalata di Cucina

12

Mixed greens, gorgonzola cheese, walnuts and panchetta (bacon). Served with our delicious pear vinaigrette

Insalata Al'Arancio

12

Fresh orange sections tossed with red onions, fennel, rosemary and olive oil.

Insalata Caprese

12

Fresh vine ripened tomatoes, bocconcini cheese, and basil tossed with extra virgin olive oil and balsamic vinegar

Add Ons

Goat Cheese puck

5

Chicken or Grilled Shrimp to any of our salads 7

Wood fired pizza with whole wheat crust

largherita 12

12

Tomato sauce, bocconcini cheese and basil.

Pepperoni, cheese and pomodoro sauce.

Jemplice

Pesto di Pollo 15
Grilled chicken, roasted red pepper and pesto.
Prosciuto Funghi 15
Egg, prosciutto and mushrooms.
Polpette Pizza 16
Nonna's homemade meatball with sautéed onions and cheese.
Salmone 17
Norwegian smoked salmon with asparagus, pesto sauce and parmigiano cheese.
Vito's Frutti di Mare 18
Shrimp, calamari, mussels with pesto sauce and parmigiano cheese.
Homemade Italian sausage, roasted red peppers, and red onions.
Calabrese 15
Hot peppers, sopressata, eggplant and cheese.
Verdura 14
Vegetarian • artichokes, fresh mushrooms, roasted red peppers, tomato sauce - mozzarella optional
Patate 12
Potatoes and onions tossed in olive oil.

Bianco 11

Olive oil and fresh herbs, sprinkled with parmesan cheese.

Mediterraneo 16

Caramelized onions, roasted red peppers, black olives, chicken, feta cheese and basil.

Palermo 19

Kalamata olive tapenade, goat cheese, fresh basil and truffle oil.

Quattro Stagione 15

Ham, mushrooms, artichokes and black olives.

Create Your own Fizza or Calzone

Choose your own combination from our items below.

Additional Items 2

Fresh mushrooms, zucchini, red peppers, green peppers, salad greens, black olives, hot peppers, onions, potato slices.

Additional Items 3

Mozzarella, gorgonzola, parmigiano, fontina, swiss, romano, bocconcini, brie, capicola, Italian sausage, salami, Italian prosciutto, sun dried tomatoes, eggplant, artichokes, tuna, anchovies, capers, arugula, bacon, pepperoni.

Additional Items 4

Porcini mushrooms, calamari, shrimp, smoked salmon, mussels, chicken.



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Pasta Choices

Fettucini, Spaghetti, Penne

Pasta Arrabiata 14

Pasta tossed with a spicy pomodoro sauce.

Pasta con Pomodoro

A savory blend of vine ripened tomatoes, onions, garlic, olive oil and basil.

Pasta alla Bolognese 16

A blend of veal, pork and beef slow simmered in a fresh tomato sauce.

Pasta Alfredo 1

A fresh sauteed garlic in a buttery cream sauce topped with parmigiano cheese.

Pasta Carbonara 17

Slow rendered bacon, white wine, and garlic blended with cream, egg and parmigiano.

Ravioli alla Pesto 18

Stuffed with sausage and a light pesto cream sauce with diced tomatoes.

Pasta con Frutta di Mare 19

Fresh array of mussels, scallops, shrimps & calamari in a white wine pomodoro sauce.

Pasta con Polpetti 17

Pasta topped with one of our large signature meatballs in our homemade bolognese sauce.

Lasagna 17

Fresh pasta noodles layered with bolognese sauce, mozzarella cheese and béchamel sauce.

Lasagna con Verdura 17

Veggie • Fresh whole wheat pasta layered with a fresh array of roasted & grilled vegetables. Topped with ricotta, mozzarella cheese and béchamel sauce.

Pasta Calabrese 15

A blend of homemade sausage, onions and fresh peppers in a spicy pomodoro sauce.

Pasta Áglio e Olio 14

Pasta tossed with fresh sauteed garlic in olive oil.

Served Till 3



All sandwiches include a traditional side salad.
Add \$3 for any other side salad

Panini e Verdura 11

Veggie • mushroom, eggplant and zucchini. Mozzarella optional.

Panini di Marco 12

Sausage, onions, peppers, swiss cheese.

Panini Veal Parmigiano 14

Breaded veal cutlette, roasted red peppers, pomodoro sauce, mozzarella.

Panini di Vito 15

Grilled chicken, pesto, fontina cheese, roasted red peppers.

Panini Chicken Parmigiano 15

Seasoned chicken, lightly breaded and fried.

Panini di Poalo 13

Eggplant, prosciutto, hot peppers, ricotta cheese.

Panini di Dan 12

Homemade meatballs, mozzarella, pomodoro sauce.

Panini Italiano 11

An assortment of mortadella, capicola, salami, lettuce, tomato and fontina cheese.