

Antipasto

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 14

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

Piatto 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 & Shrimp 20

Pan seared scallops served with three shrimp

Piatto 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 13

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

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

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

Zuppa

Pasta Fagioli 9

A rich mix of beans, rendered bacon and pasta.

Tortellini & Brodo 9

Meat tortellini with veal meatballs & chicken brodo.

Insalata

Insalata di Traditional 10

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

Insalata di Mista 12

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, parmesan, 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 Francio 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 7
to any of our salads

Forno a Legna Pizza

Wood fired pizza with whole wheat crust

Margherita 12

Tomato sauce, bocconcini cheese and basil.

Semplice 12

Pepperoni, cheese and pomodoro sauce.

Pesto di Pollo 15

Grilled chicken, roasted red pepper and pesto.

Prosciutto Funghi 15

Egg, prosciutto and mushrooms.

Popette 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.

JJ's Siciliano 15

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 Pizza or Calzone

Choose your own combination from our items below.

12

Additional Items 2

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

Additional Items 3

Mozzarella, gorgonzola, parmesano, 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.

Pasta

All pastas are made with fresh pasta noodles and served with a slice of toasted garlic bread.

Pasta Choices

Fettucini, Spaghetti, Penne

Pasta Arrabiata 14

Pasta tossed with a spicy pomodoro sauce.

Pasta con Pomodoro 15

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 16

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

Pasta Carbonara 17

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

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 Aglio e Olio 14

Pasta tossed with fresh sauteed garlic in olive oil.

Dinner Entrees

All entrees are served with potatoes and fresh seasonal vegetables

Chicken Parmigiana 21

Seasoned chicken breast lightly breaded and fried.

Grilled Veal 23

Seasoned veal with oil, lemon, white wine.

Sauted Veal 23

Sauted veal medallions finished in a white wine and cream sauce.

Veal Saltimbocca Prosciutto 23

Tender Veal Scaloppini topped with thinly sliced Prosciutto and mozzarella cheese.

Veal Limone 23

Tender Veal Scaloppini in olive oil topped with a delicious lemon butter sauce.

Pollo Marsala 21

Pan seared chicken breast lightly dusted in flour with fresh mushrooms, scallions and marsala wine.

Featured Beef

Choice of the Day. Market Price

Add Ons 6

Penne (alio olio, pomodoro, or bolognese sauce)

From The Sea

Branzino 26

Fresh whole fish from the Mediterranean Sea, finished in our wood burning oven.

Salmon 26

Pan seared in white wine and lemon.

Fresh Catch of the Day

Ask your server for Market Price

All above served with vegetables and starch of the day