

Appetizers

Cheesy Garlic Breadsticks \$4 / \$7

6 or 12 pieces of our homemade breadsticks coated in a buttery garlic and melted mozzarella cheese. Lemon Garlic Sauce - \$1

Calamari \$6 / \$12

Hand breaded and fried until golden brown. Served with house marinara. Available in half or full size.

Mozzarella Melt \$5

Toasted baguette served with marinara and melted mozzarella.

Caprese Appetizer \$7

Fried Shrimp \$12

8 hand breaded shrimp served with choice of house cocktail sauce or marinara.

Bruschetta (four pieces) \$9

Fresh chopped tomatoes, onions, and basil served on a sliced and toasted baguette. Served drizzled with a house blend of oils.

Fried Zucchini \$6 / \$12

Lightly fried zucchini topped with melted mozzarella and marinara. Available in half or full size.

Dipping Sauces \$3 / \$6

Homemade alfredo, marinara, tomato pesto and tomato cream sauce.

Shrimp Cocktail \$9

6 jumbo shrimp served with house cocktail sauce.

Fried Ravioli \$8

6 homemade ricotta cheese spinach raviolis, deep fried and served with our house marinara sauce

Large Mussels Marinara \$12

12 mussels slowly simmered in our house marinara sauce. Lemon garlic sauce - \$1

Salads & Soups

Garden Salad \$3

Chopped iceberg and spring mix served with red onions, celery, and cherry tomatoes.

Caprese Salad \$3.50

Fresh mozzarella, sliced tomatoes, basil, and oregano drizzled with balsamic vinegar and house oils.

Caesar Salad \$3

Homemade dressing with romaine lettuce and homemade croutons topped with parmesan cheese.

Arugula Salad \$3.50

Fresh arugula spun in olive oil and Romano cheese topped off with feta cheese, Italian nuts, and our homemade fig apple cider vinaigrette dressing.

Soup of the Day

Bowl-\$3

Cup-\$2

Dressings .50

Homemade italian, french, honey mustard, poppy seed, ranch, fat free ranch, homemade bleu cheese and oil vinegar. Homemade anchovy dressing.

Additions

Blue Cheese crumbles or anchovies - .50

Grilled or fried chicken - \$3

Shrimp - \$4

Extra Veggies - .50

Vegetarian

Eggplant or Zucchini Parmesan \$15

Baked fresh eggplant topped with mozzarella cheese and marinara sauce. Served with a side of spaghetti and marinara.

Tomato Pesto and Choice of Pasta \$14 / \$15

Regular pasta / ravioli and tortellini

Fresh peeled tomatoes, extra virgin olive oil, oregano, and a strong garlic finish with your choice of pasta, spaghetti, fettuccine and penne/ravioli or tortellini.

Baked Ziti Funghi \$15

Ziti pasta mixed with homemade alfredo sauce and portabella mushrooms topped with parmesan cheese and baked to perfection.

Penne Marinara \$12

Peeled tomatoes and tomato puree seasoned with fresh basil and simmered fresh garlic.

*add fresh vegetables - \$3

Pastas

Carbonara \$18

Bacon sautéed with minced garlic cooked in our old-style cream sauce.

Tortellini All Venetta \$16

Homemade pasta stuffed with ricotta cheese and served with an old world style cream sauce with pancetta and crimini mushrooms.

Ravioli Spinaci \$16

Homemade pasta filled with ricotta cheese and fresh spinach, served with a light tomato cream sauce.

Lasagna \$16

Three layers of lasagna noodles, meat sauce, seasoned ricotta, tomato sauce; topped with melted mozzarella.

Penne Arrabbiata \$17

Fresh peeled tomato sautéed in olive oil, garlic and bacon topped with fresh parsley and romano cheese

Homemade Spaghetti \$14

Homemade Meatballs **\$14**

House meat sauce & 2 homemade meatballs **\$16**

Fettuccine Alfredo \$14

Homemade Fettuccine spun in our homemade alfredo sauce.

Chicken **\$17**

vegetables **\$18**

shrimp **\$20**

Seafood

Shrimp Parmesan \$14

6 jumbo fried shrimp with homemade spaghetti and marinara.

Gamberi (Shrimp) Scampi \$18

Sautéed in fresh garlic, parsley and butter, flamed in white wine. Served with potato croquettes.

Gamberi (Shrimp) Piccata \$18

Cutlets breaded and sautéed in a lemon, caper and wine sauce. Served with potato croquets.

Chicken / Veal

Parmesan(Chicken-\$15 / Veal-\$18)

Cutlets lightly breaded and fried then topped with mozzarella cheese and marinara served with a side of homemade spaghetti and marinara.

Marsala(Chicken-\$16 / Veal-\$19)

Cutlets breaded and sautéed with portabella mushrooms in a marsala wine sauce. Served in a bed of spaghetti.

Piccata(Chicken-\$18 / Veal-\$20)

Cutlets breaded and sautéed in a lemon, caper, and wine sauce. Served on a bed of spaghetti.

Franchise(Chicken-\$18 / Veal-\$20)

Cutlets breaded and sautéed with butter and fresh squeezed lemon juice. Served on a bed of spaghetti.

House Pizzas

Classic Cheese

10 inch - \$10

16 inch - \$14

topped with fresh mozzarella and homemade marinara

Margherita

10 inch - \$11

16 inch - \$15

fresh tomatoes, mozzarella, and basil.

Meat Lovers

10 inch - \$12

16 inch - \$16

bacon, sausage, pepperoni, and ham.

Supreme

10 inch - \$12

16 inch - \$16

black olives, mushrooms, onions, green peppers, pepperoni, and sausage.

Meatball

10 inch - \$11

16 inch - \$16

homemade meatballs, onions, green peppers, banana peppers and mozzarella cheese.

A La Carte

Breaded Chicken \$5

Breaded Veal \$6

Spaghetti & Meatballs \$9

Spaghetti & Meat Sauce \$9

Spaghetti & Meat Sauce with Meatballs \$11

Fettuccine Alfredo \$9

Penne Marinara \$7

Spaghetti Marinara \$7

Beverages

Soda \$2

San Pellegrino \$3.50

Orangina \$3.50

Milk \$2

Coffee \$2

Tea & Hot Tea \$2

Orange Juice \$2

Party Size To Go

We offer a selection of dishes that are available in 10" x 20" to go dishes to provide 15-20 people or 10" x 12" to feed 6-10 people (Bread sticks not included). Options and pricing are listed below. Please give a three day notice of all large orders.

Penne & Meatballs \$25 / \$50

Beef Lasagna \$35 / \$70

Chicken Lasagna \$35 / \$70

Ravioli \$35 / \$70

Tortellini \$40 / \$80

Salad \$15 / \$30