

## SMALL PLATES

(The items below that are underlined are NOT gluten free, but could be made gluten free)

### MOZZARELLA CAPRESE | 13.95

slices of milky mozzarella with ripe tomatoes, fresh basil and drizzles of olive oil & balsamic glaze

### PAN-FRIED MOZZARELLA | 12.95

homemade marinara sauce with fresh basil

### AHI TUNA CRUDO | 14.95

cucumbers, capers, fresh herbs, lemon & truffle oil

### MUSSELS | 14.95

steamed and simmered in creamy tomato sauce accented with fresh basil and spinach, served with grilled bread

### SHRIMP CAKES | 14.95

sautéed mushrooms, basil aioli & tomato coulis

### SHRIMP PARMESAN | 14.95

lightly breaded shrimp, baked with marinara sauce, mozzarella & parmesan

### GRILLED OCTOPUS | 15.95

arugula, kalamata olives & red roasted peppers

### FRIED CALAMARI | 14.95

crisply fried calamari with hot peppers, marinara & lemon-horseradish mayo

### EGGPLANT PARMESAN | 12.95

lightly breaded eggplant, baked with marinara sauce, mozzarella & parmesan

### MEATBALLS | 13.95

two signature beef and turkey meatballs, braised in a tomato basil sauce, served with ricotta & grilled bread

### BURRATA | 16.95

creamy burrata cheese, prosciutto, arugula, tomatoes, homemade croutons and drizzles of lemon & olive oil

## SOUPS & SALADS

### CHICKEN VEGETABLE SOUP | cup 3.95 | bowl 5.95

### MANHATTAN SEAFOOD CHOWDER | cup 3.95 | bowl 5.95

### CRUST SALAD | 10.95

spring mix greens, candied walnuts & roasted beets, with honey-mustard dressing

### MEDITERRANEAN SALAD | 10.95

romaine lettuce leaves with feta cheese, tomatoes, cucumber, red onion, kalamata olives & feta vinaigrette

### ARUGULA SALAD | 11.95

arugula leaves tossed with extra virgin olive oil and lemon juice, topped with thin shavings of parmesan cheese & croutons

### SPINACH SALAD | 10.95

crunchy bacon, fresh mushrooms, tomato, hard-boiled egg & balsamic-blue cheese dressing

### CAESAR SALAD | 9.95

crisp romaine leaves bathed in creamy, lemon-accented Caesar dressing, with parmesan cheese & homemade croutons

### KALE SALAD | 11.95

dried cranberries, sea salt-roasted walnuts, carrots & asiago cheese with pomegranate vinaigrette

(Additions) Grilled or Blackened: Chicken 5.95 | Salmon 7.95

Mahi Mahi 7.95 | Shrimp 7.95 | Ahi Tuna 8.95

## PIZZA

### BUILD YOUR CUSTOM PIZZA

S 10" | L 14"

### CHEESE & TOMATO SAUCE PIZZA

10.95 | 14.95

### THREE-CHEESE WHITE PIZZA

11.95 | 15.95

### Meat Toppings | S 1.75 | L 2.95

Pepperoni, Italian Sausage, Applewood-Smoked Bacon, Prosciutto, Ham, Grilled Chicken, Meatball

### Seafood Toppings | S 3.50 L 4.95

Grilled Octopus, Fried Calamari, Grilled Mahi Mahi, Grilled Shrimp, Anchovies, Grilled Salmon

### Cheese Toppings | S 1.75 | L 2.95

Goat, Ricotta, Feta, Fresh Mozzarella, Shaved Parmesan, Gorgonzola

### Fruit & Vegetable Toppings | S 0.95 | L 1.95

Figs, Pineapple, Caramelized Onion, Red Onion, Fresh Tomato, Spinach, Kalamata Olives, Capers, Roasted Red Peppers, Broccoli, White Mushrooms, Arugula, Roasted Garlic, Sun-Dried Tomatoes, Jalapeños, Portobello Mushroom, Eggplant, Arugula

## SPECIALTY PIES

S 10" | L 14"

(Our specialty pies have been carefully crafted and cannot be modified.)

### MARGHERITA PIZZA | 12.95 | 18.95

fresh mozzarella, tomatoes, extra-virgin olive oil & fresh basil

### SPINACH WHITE PIZZA | 13.95 | 19.95

ricotta cheese, spinach, fresh tomato & roasted garlic

### TRUFFLED PIZZA | 15.95 | 21.95

tomato, arugula, shaved parmesan, lemon juice & white truffle oil

### GRILLED EGGPLANT PIZZA | 13.95 | 19.95

with goat cheese, onion, red roasted peppers & fresh basil

### CRUST PIZZA | 15.95 | 21.95

figs, prosciutto & blue cheese

### MEAT LAYERED PIZZA | 15.95 | 21.95

pepperoni, ham, bacon, meatball & Italian sausage

### MEDITERRANEAN PIZZA | 13.95 | 19.95

eggplant, sun-dried tomatoes, kalamata olives, red onion, roasted garlic & feta cheese

### HAWAIIAN PIZZA | 13.95 | 19.95

ham & pineapple

### VEGGIE PIZZA | 13.95 | 19.95

broccoli, spinach, red peppers, mushrooms, eggplant, tomato & onion

### BBQ CHICKEN PIZZA | 14.95 | 20.95

chicken breast with red onion & tangy BBQ sauce

### GRILLED OCTOPUS PIZZA | 16.95 | 22.95

with prosciutto, kalamata olives & red roasted peppers

### FUNGHI PIZZA | 14.95 | 20.95

roasted portobello and white mushrooms, with goat cheese & white truffle oil

### MEATBALL PIZZA | 15.95 | 21.95

signature beef and turkey meatballs, ricotta & fresh basil

## PASTAS AND RISOTTOS

### **LOBSTER RAVIOLI | 22.95**

*with green peas and tomato cream sauce*

### **PRIMAVERA WITH ANGEL HAIR 17.95 | RISOTTO 18.95**

*fresh vegetables sautéed in a light tomato sauce*

### **LINGUINI CARBONARA | 18.95**

*applewood smoked bacon & mushrooms in a creamy sauce*

### **LINGUINI WITH MEATBALLS | 20.95**

*our signature beef & turkey meatballs, in tomato basil sauce*

### **PENNE WITH FRESH MOZZARELLA | 17.95**

*marinara sauce & fresh basil*

### **PENNE BOLOGNESE | 19.95**

*heartly meat sauce & shaved parmesan*

### **FETTUCCINE ALFREDO | 17.95**

*in a rich, creamy parmesan sauce*

### **SEAFOOD LINGUINE | 23.95**

*shrimp, mussels, calamari, fish & chopped clams*

*in a (regular, medium or very hot) cream or marinara sauce*

### **ASIAGO CHICKEN LINGUINI | 19.95**

*with broccoli in light tomato cream sauce*

### **CHICKEN AND SHRIMP FETTUCCINE | 20.95**

*sautéed chicken and shrimp in a*

*roasted garlic-tomato-cream sauce*

### **SHRIMP SCAMPI WITH ANGEL HAIR | 21.95**

*plump shrimp sautéed with garlic*

*in lemon-accented white wine sauce*

### **BEEF AND MUSHROOM RISOTTO | 19.95**

*arborio rice with ground beef, mushrooms & demi-glace*

### **RISOTTO WITH CHICKEN 19.95 | SHRIMP 21.95**

*with arborio rice, zucchini, red peppers & fresh basil*

### **SEAFOOD RISOTTO | 24.95**

*arborio rice with shrimp, mussels, calamari, chopped clams,*

*fish & marinara, with a touch of cream*

### **GNOCCHI | 19.95**

*with Italian sausage, spinach and blue cheese cream sauce*

### **LASAGNA | 20.95**

*lasagna noodles baked with alternating layers of bolognese*

*sauce, bechamel, and parmesan cheese*

**(Additions) Grilled or Blackened: Chicken 6.95 | Salmon 7.95**

**Mahi Mahi 7.95 | Shrimp 7.95 | Ahi Tuna 8.95**

## SIDES

(family style)

GARLIC ROLLS | three **2.95** | six **4.95**

**THREE CHEESE RISOTTO | 8.95**

**PENNE with marinara | 6.95**

**PENNE ALFREDO | 8.95**

**GRILLED ZUCCHINI | 6.95**

**STEAMED BROCCOLI | 6.95**

**GNOCCHI in a pink sauce | 9.95**

**SAUTÉED SPINACH with garlic | 6.95**

**ANGEL HAIR, with olive oil & garlic | 6.95**

**SAUTÉED FRESH MIXED VEGETABLES | 7.95**

**SWEET PEAS & APPLEWOOD SMOKED BACON | 8.95**

## SIGNATURE ENTREES

### **EGGPLANT PARMESAN | 18.95**

*lightly breaded eggplant, baked with marinara sauce,*

*mozzarella & parmesan, served over angel hair*

### **CHICKEN PARMESAN | 20.95**

*lightly breaded chicken breast, baked with marinara sauce,*

*mozzarella & parmesan, served over linguine*

### **MEATBALL PARMESAN | 20.95**

*our signature beef & turkey meatballs, baked with marinara sauce,*

*mozzarella & parmesan, served over fettuccine*

### **SHRIMP PARMESAN | 21.95**

*lightly breaded shrimp, baked with marinara sauce,*

*mozzarella & parmesan, served over penne*

### **CHICKEN MARSALA | 19.95**

*chicken breast sautéed with portobello mushroom & marsala*

*wine, served with sweet pea risotto*

### **CHICKEN PICCATA | 19.95**

*egg-battered chicken breast sautéed in a luscious*

*white wine-lemon-caper sauce, served with basil risotto*

### **CHICKEN MILANESE | 19.95**

*lightly breaded chicken cutlets, served over fettuccine alfredo*

### **TUSCAN-STYLE GRILLED TUNA | 21.95**

*grilled with garlic, fresh herbs & truffle oil*

*served over sautéed fresh mixed vegetables*

### **MAHI MAHI, 'FRANCESE STYLE' | 21.95**

*with lemon & capers in white wine-butter sauce,*

*served with angel hair*

### **GRILLED SALMON | 21.95**

*"Mediterranean style" with diced tomatoes, kalamata olives*

*& fresh herbs, with spinach-laced risotto*

### **12 OZ. NY STRIP | 24.95**

*a succulent cut with roasted*

*peppercorn-demi glaze & mushroom risotto*

### **LAMB CHOPS | 24.95**

*juicy chops with fig demi-glace & mint risotto*

**Ask your server for menu items that can be prepared gluten-free.**

*A 18% gratuity may be added to parties of five or more. Gift Cards available.*

*Food items are cooked to order or served raw. Consuming raw or undercooked meat,*

*seafood or eggs may increase your risk for food borne illnesses.*

*Please refrain from requesting substitutions unless for specific food allergens or dietary restrictions.*

**(Pastas, Risottos and Signature Entrees sharing charge \$3.00).**

PROPRIETORS - KLIME & ANITA KOVACESKI