

SMALL PLATES

MOZZARELLA CAPRESE | 13.95

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

PAN-FRIED MOZZARELLA | 13.95

homemade marinara sauce with fresh basil

AHI TUNA CRUDO | 14.95

cucumbers, capers, fresh herbs, lemon & truffle oil

MUSSELS | 15.95

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 | 15.95

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

EGGPLANT PARMESAN | 13.95

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

MEATBALLS | 14.95

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

SALADS

CRUST SALAD | 11.95

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

MEDITERRANEAN SALAD | 11.95

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

ARUGULA SALAD | 12.95

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

CAESAR SALAD | 10.95

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

KALE SALAD | 12.95

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

(Additions) Grilled or Blackened:

Chicken | 6.95

Salmon | 7.95

Shrimp | 7.95

Ahi Tuna | 8.95

Mahi Mahi | 7.95

Petite Filet Mignon | 12.95

PIZZA

(Upcharge Gluten Free pizza crust \$3)

BUILD YOUR CUSTOM PIZZA 12"

CHEESE & TOMATO SAUCE PIZZA 12.95

THREE-CHEESE WHITE PIZZA 13.95

Meat Toppings | S 3.50

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

Seafood Toppings | S 4.95

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

Cheese Toppings | S 2.95

Goat, Ricotta, Feta, Fresh Mozzarella, Shaved Parmesan, Blue Cheese

Fruit & Vegetable Toppings | S 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, Basil

SPECIALTY PIES

12"

(Our specialty pies have been carefully crafted and cannot be modified. Upcharge Gluten Free pizza crust \$3)

MARGHERITA PIZZA | 16.95

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

SPINACH WHITE PIZZA | 17.95

ricotta cheese, spinach, fresh tomato & roasted garlic

TRUFFLED PIZZA | 18.95

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

GRILLED EGGPLANT PIZZA | 16.95

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

CRUST PIZZA | 20.95

figs, prosciutto & blue cheese

MEAT LAYERED PIZZA | 21.95

pepperoni, ham, bacon, meatball & Italian sausage

MEDITERRANEAN PIZZA | 17.95

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

HAWAIIAN PIZZA | 18.95

ham & pineapple

VEGGIE PIZZA | 17.95

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

BBQ CHICKEN PIZZA | 19.95

chicken breast with red onion & tangy BBQ sauce

GRILLED OCTOPUS PIZZA | 22.95

with prosciutto, kalamata olives & red roasted peppers

FUNGHI PIZZA | 18.95

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

MEATBALL PIZZA | 19.95

signature beef and turkey meatballs, ricotta & fresh basil

FIVE CHEESE PIZZA | 19.95

Goat, Ricotta, Feta, Fresh Mozzarella & Blue Cheese

PASTAS AND RISOTTOS

(Upcharge Gluten Free Pasta \$3)

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 cream, marinara or pink 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

in a cream, marinara or pink sauce

PENNE BOLOGNESE | 19.95

hearty 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 FRANCESE WITH ANGEL HAIR | 21.95

plump shrimp sautéed in lemon-accented
white wine-butter 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

TRUFFLE MUSHROOM RISOTTO | 18.95

arborio rice enriched with portobello and champignon
mushrooms, truffle oil, parmesan cheese and 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

TORTELLINI WITH BROCCOLI 18.95 | WITH BACON 19.95

in a parmesan-cream sauce

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

Mahi Mahi 7.95 | Shrimp 7.95 | Ahi Tuna 8.95

SIDES

GARLIC ROLLS | three 3.95 | six 5.95

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

ROASTED GARLIC-PARMESAN-POTATOES | 6.95

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

14 OZ. NY STRIP | 26.95

a succulent cut with roasted
peppercorn-demi glaze & mushroom risotto

LAMB CHOPS | 26.95

juicy chops with fig demi-glace & mint risotto

TWIN PETITE FILET MIGNON | 28.95

roasted garlic-parmesan-potatoes, grilled tomato
and mushroom-demi-glace

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.

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

PROPRIETORS - KLIME & ANITA KOVACESKI