

Menu

Appetizers

Bruschetta – Toasted crostini bread topped with chopped grape tomatoes, onions, basil leaves and drizzled with a balsamic glaze 4

Italian Dip with crostini bread – Roasted Italian sausage mixed with a blend of mayo, cream cheese, Boursin cheese, pepperoncini, sun dried tomatoes and garnished with parmesan and herbs. 4

Cheese platter * - Cubed, wedged, and crumbled array of Fontina, Mozzarella, Provolone, Ricotta, Parmesan, tagged together with salami, prosciutto, green/red/concord grapes, crackers and cracker breads. 6

Salads

Panzanella – Toasted croutons tossed in olive oil, sautéed mushrooms, garlic and green onions, artfully tossed with tomatoes, basil, parmesan and a red wine dressing. 3

Avocado Caprese – Sliced avocado tossed with fresh cherry tomatoes, fresh mozzarella, and drizzled with a balsamic glaze. 3

Soups

Minestrone – A rich vegetable soup that is from the Italian heritage that contains tomatoes, garlic, olive oil and penne pasta. 3

Italian Sausage and vegetable soup * - Sautéed Italian sausage diced with carrots, celery, and zucchini brought together in a hearty soup 3

Entrees

(Paired with your choice of a Side, plus, Soup, or Salad)

Baked Ziti – fresh tomato sauce, a sausage, ziti pasta noodle dish, baked and topped with fresh seasonings and mozzarella cheese 9

Stromboli – Handmade dough stuffed with sliced ham, salami, pepperoni, ricotta, and provolone 8

Creamy Chicken Pesto – Penne pasta with sautéed chicken breasts, blended with chopped mushrooms, onions, tomatoes, and parmesan cheese, glazed in a silky sauce, garnished with pesto 9

Eggplant Carbonara * - Fresh eggplant seasoned and grilled and tossed with celery, tomatoes, and black olives. 7

Chicken Marsala – Sautéed seasoned chicken breasts and topped with a flavorful demi glaze. (Great with Steamed Veggies) 9

Osso Buco – Veal shank wonderfully seasoned and braised in an demi glaze P and garnished with a colorful gremolada (Great with Risotto Milanese) 12

Fettucine Carbonara – A fettuccine and eggplant pasta dish that originated from Rome, is a mixture of hot pasta and pancetta set eggs, creating a rich, creamy sauce. 8

Add Shrimp 12

Seared Scallops – seared scallops smothered with a creamy basil pesto. 13

(Items with the asterisks () are noted to be Gluten Free and or Vegetarian)*

Sides

Classic Risotto Milanese * - an Italian classic of Arborio rice seasoned with saffron

Steamed Vegetables * - A medley of steamed carrots and green beans

Bacon Wrapped Artichokes * - Artfully oven roasted artichoke hearts wrapped in a savory slice of bacon

Kids Menu

Personal Pizza 4" – A handmade personal pizza of either Pepperoni or Cheese

Spaghetti and Meatballs – Traditional spaghetti with handmade meatballs and marinara sauce

Macaroni and Cheese – House made macaroni and cheese topped with toasted bread crumbs

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Desserts

4

Tiramisu – an authentic Italian coffee cake with freshly brewed coffee dipped lady fingers, layered with a mascarpone custard filling and topped cocoa powder.

Biscotti and Gelato – Vanilla and Chocolate Biscotti served with a scoop of Espresso or Strawberry Gelato

Panna Cotta * - A chilled, creamy custard topped with mixed berry glaze and garnished fresh fruit and mint leaves