STARTERS & SALADS

BRUSCHETTA italian country bread, tomatoes, basil, garlic, extra virgin olive oil \$6

STUFFED MUSHROOMS portabellos, fennel sausage, cheese, garlic demi-glace \$8

EGGPLANT ROLLATINI eggplant, ricotta, mozzarella, parmesan, marinara \$7

CALAMARI flash fried, fra diavolo sauce, roasted pepper aioli \$9

MUSSELS garlic, herbs, capers, white wine lemon butter sauce \$8

SMOKED SALMON scottish smoked salmon, capers, red onions, lemon oil, toast points, horseradish sauce \$9

CAPRESE vine ripe tomatoes, fresh mozzarella ovoline, basil, extra virgin olive oil \$7

VENTI organic greens, tomatoes, cucumbers, feta cheese, kalamata olives, balsamic vinaigrette \$5

CAESAR fresh romaine, parmigiano reggiano, garlic croutons \$5

SPINACH mushrooms, red onions, almonds, gorgonzola dressing \$7

SOUP OF THE DAY \$5

BREAD AND OLIVE TAPENADE \$3

PIZZA

THIN CRUST, SAN MARZANO TOMATO SAUCE, BLEND OF ITALIAN CHEESES

CREATE YOUR OWN FROM:

pepperoni, italian sausage, meatballs, ham, anchovies, tomatoes, mushrooms, onions, artichoke hearts, spinach, black olives, jalapenos, bell peppers, garlic, basil, sun dried tomatoes, pineapple, ricotta cheese, feta cheese

10" \$9 each topping \$1

16" \$13 each topping \$1.5

SPECIALTY PIZZA

MARGHERITA vine ripe tomatoes, fresh mozzarella ovoline, basil, extra virgin olive oil \$12/18

CALABRESE house made fennel sausage, roasted peppers, mozzarella, provolone \$13/19

MEDITERRANEAN vine ripe tomatoes, fresh spinach, artichoke hearts, kalamata olives, feta, oregano \$13/19

PASTA

CAPELLINI angel hair pasta, roma tomato, basil, marinara \$10

PENNE veal & pork meat sauce, ricotta cheese, parmesan, mozzarella \$13

FETTUCCINE ALFREDO fettuccine pasta, alfredo cream sauce \$11

GEMELLI twisted pasta, mushrooms, spinach, tomatoes, garlic, extra virgin olive oil \$12

TORTELLINI cheese filled pasta, pancetta, cremini mushrooms, peas, alfredo cream sauce \$13

LASAGNA layered pasta, ricotta, mozzarella, ground beef, sausage, marinara \$13

GNOCCHI potato dumplings, bolognese sauce, touch of cream \$13

RAVIOLI OF THE DAY \$MKT

ADD PROTEIN TO ANY PASTA: Chicken \$3; Sausage \$4; Shrimp \$5

ENTREES

CHICKEN OR VEAL MARSALA mushrooms, marsala wine sauce \$13/16

CHICKEN, EGGPLANT OR VEAL PARMESAN lightly breaded, marinara, mozzarella \$13/12/16

CHICKEN OR VEAL PICCATA capers, parsley, white wine butter sauce \$13/16

PORK SALTIMBOCCA pan seared pork tenderloin, prosciutto, sage, mushrooms, marsala demi-glace \$17

SALMON wild alaskan salmon, sautéed spinach, dill lemon butter \$17

GROUPER pan seared, gulf coast shrimp, tomato, basil, white wine sauce \$18

*FILET filet mignon medallions, portabello mushrooms, red wine demi-glace \$25

ACCOMPANIMENTS

SPINACH; MEATBALLS (3); VEGETABLE OF THE DAY; SIDE OF PASTA MARINARA \$4 each