

lunch 10am-4pm

dinner 4pm-close

pizzas all day

APPETIZERS

Calamari Fritti 16

fried calamari and banana peppers
served with sweet chili sauce

Truffle Parm Dipping Fries 9

marinara, garlic aioli, pesto aioli

Traditional Spinach & Artichoke Dip 12

served with crispy pita

Polpette della Casa 11

four house blended Italian meatballs tossed in a sweet
and spicy marinara or house made barbecue sauce

Stuffed Mushrooms 12

with bacon, onion, peppers, and cheese

Italian Cheese Board 23

rotating selection of imported cheese served with
grissini breadsticks, marinated olives, and fig mustard
serves 2

Colossal Shrimp Cocktail (6) 14

spicy cocktail sauce

SOUP / SALADS

House Salad side 6 full 12

baby greens, tomato, berries, and cucumber choice of
balsamic, ranch,
blue cheese dressing, oil & vinegar

Caesar side 6 full 12

romaine, parmesan, grape tomato, house croutons,
Caesar dressing

add grilled chicken to any salad +4
add (3) grilled shrimp to any salad +6

Stuffed Burrata Salad 15

pesto, tomato, arugula, prosciutto,
roasted blackberries, sea salt

Soup du Jour 8

chef's daily creation

Caprese Panini 12

fresh tomato, mozzarella, roasted red pepper,
arugula, pesto aioli. served with truffle parm fries add chicken
breast +5

Vegetarian Panini 14

roasted peppers, sliced tomato, artichoke, arugula,
zucchini, tapenade spread. served with truffle parm fries

Muffuletta Panini 14

Mortadella, Capicola ham, Prosciutto, Provolone, arugula, house
pesto, and tapenade. served with truffle parm fries

Wood Grilled Italian Burger 14

house blend of Italian beef and sausage burger, with vodka
marinara and mozzarella, brioche bun,
lemon garlic aioli. served with truffle parm fries

Meatball Sandwich 14

house blended meatball and vodka marinara with
mozzarella on ciabatta. served with truffle parm fries

ROMAN STYLE PIZZA

(also available with gluten free crust)

Caprese 12

basil, pesto, sliced tomato, fresh
mozzarella, barolo sea salt

Sicilian Upside Down 11

baked with mozzarella first,
and fresh tomato sauce on top, herbs, and sea salt

Truffle Pizza 14

mozzarella, fontina, and parmesan with truffle oil and topped
with fresh arugula

Bacon & Blue cheese 14

white sauce, hickory smoked bacon,
mushroom, rosemary, and blue cheese

Pear and Gorgonzola Pizza 12

with extra virgin olive oil, fresh mozzarella, and prosciutto

Build Your Own Pizza 11

white or red sauce and mozzarella cheese and add up to 4
toppings: pepperoni, sausage, meatball, onion, peppers,
sundried tomato, pepperoncini, sliced black olives, mushroom
each topping \$1

ENTREES - SERVED FROM 4PM TO CLOSE

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Cognac Mushroom Fettucine Flambée 21 PER PERSON

created tableside in a fresh Parmesan-Reggiano wheel
add shrimp or chicken +6 per person

Pan Roasted Pork Chop 21

12 oz center cut chop with cognac plum glaze
served with spaghetti aglio olio

Pasta allo Scoglio 32

fresh fish, calamari, scallops, and shellfish
served with orecchiette pasta tossed in a tomato saffron stock

Citrus Glazed Salmon 28

creamy mushroom orzo
try it blackened

Petto de Pollo Ripieno 21

8 oz. chicken breast stuffed with prosciutto, asparagus, and brie
over angel hair pasta and champagne sauce

Pan Seared Scallops 32

with a pomegranate balsamic drizzle
served over parmesan penne

Steak Au Poive 32

peppercorn crusted NY strip with white wine asiago sauce
served over red pepper orzo

Spaghetti with House Meatballs 21

vodka marinara and Parmesan-Reggiano cheese

Tuscan Shrimp 21

shrimp, sundried tomato, artichoke, spinach, garlic Tuscan sauce, linguini

Wood Grilled 8 oz Beef Filet 42

oven roasted potatoes with a barolo demi glaze

Brunch

FRIDAY, SATURDAY, SUNDAY 8AM-11AM

pannetone french toast 14

traditional sweet bread, berries, syrup

strawberry cream cheese

stuffed french toast 12

topped with powdered sugar and berries

pancakes one 3 stack 5 full 9

served with whipped honey butter
and syrup

blackberry or chocolate chip pancakes full 11

buttermilk waffle 10

with fresh berries

cannoli waffle 12

crisp waffle topped with cannoli
filling, pistachio, chocolate chips

breakfast plate 12

2 eggs any style with bacon or sausage, hash brown potato

traditional eggs bennie 14

toasted english muffin, roasted tomato, ham, poached eggs, traditional hollandaise. served with hash brown potato

italian eggs bennie

toasted english muffin, roasted tomato, prosciutto, arugula, pesto hollandaise. served with hash brown potato

biscuits & fischer farms sausage gravy 12

ADD 2 EGGS +2

breakfast pizza 10

sausage, bacon, peppers, egg, and mozzarella

vegetable fritatta 12

whisked eggs with ricotta, sundried tomato, spinach, and mozzarella

add bacon +2

entree house salad 12

baby greens, tomato, berries, cucumber with choice of balsamic, ranch, blue cheese or oil and vinegar

add grilled chicken +5

add grilled salmon +6

Desserts

Italian Lemon Cream Cake 10

layers of vanilla sponge and lemon creme. served with seasonal berries

Gelato 9

rotating menu, please inquire

Traditional Carrot Cake 9

seasonal berries and caramel