

APPETIZERS

Antipasti

Calamari Fritti 7.95

Tender calamari fried and served with a side of spicy marinara sauce

Panzanella 8.95

Homemade Italian bread drizzled with extra virgin olive oil, balsamic vinegar and topped with tomatoes, shaved parmesan cheese, Italian salami and pepperoncini

Mozzarella alla Caprese 7.95

Fresh mozzarella and tomatoes drizzled with extra virgin olive oil

Garlic Bread 4.95

Add a cup of Minestrone Soup or a House Salad to Any Entrée 2.95

Italian Antipasto Platter 10.95

A combination of Panzanella, Mozzarella alla Caprese, Italian Salame, Parmesan Cheese, Black Olives and Pepperoncini

Bruschetta 6.95

Grilled Homemade Italian bread topped with diced tomatoes, garlic and olive oil

Garlic Shrimp 7.95

Shrimp sautéed with extra virgin olive oil and garlic

Side Caesar's Salad 3.95

(Available when ordering an entrée)

A Cup of Pasta e Fagioli Soup 3.95

(Available when ordering an entrée)

PASTA

Add Chicken..... 2.95 Add Shrimp.....3.95

Capelli d'Angelo al Pomodoro 9.95

Angel Hair pasta in a fresh tomato sauce with basil

Spaghetti alla Pezzente 11.95

Spaghetti pasta sautéed with garlic, Pancetta (Italian Bacon) extra virgin olive oil and a touch of red pepper

Fettuccine Alfredo 11.95

Penne pasta sautéed with fresh vegetables, garlic, and extra virgin olive oil

Fettuccine Primavera 12.95

Fettuccine pasta sautéed with fresh vegetables in a creamy Alfredo sauce

Penne alla Checca 12.95

The Caprese Pasta - Sautéed with fresh tomatoes, garlic, extra virgin olive oil, basil and fresh milk mozzarella cheese

Baked Rigatoni Bolognese 12.95

Rigatoni pasta baked with our homemade Angus beef and veal meat sauce, mozzarella and Parmesan cheese

Penne Pollo e Pesto 14.95

Penne pasta with grilled chicken in a pesto cream sauce

Penne with Sausage and Peppers 12.95

Spaghetti and Meat Balls 12.95

Rigatoni Bolognese 12.95

Rigatoni pasta with our homemade Angus beef and veal meat sauce

Penne alla Vodka 13.95

Penne pasta in a sauce made with shallots, Pancetta (Italian Bacon) and Tomatoes flamed in Vodka with a touch of cream

Tortellini Alfredo 13.95

Meat Tortellini in a creamy Alfredo sauce

Ravioli al Pomodoro 9.95

Stuffed with Italian ricotta cheese in a fresh tomato sauce with basil

Gnocchi al Pomodoro 11.95

Traditional Roman style potato dumplings in a fresh tomato sauce with basil

Gnocchi Alfredo 12.95

Traditional Roman style potato dumplings in a creamy Alfredo sauce

Lasagna 12.95

Homemade Lasagna layered with Meat Sauce and Italian Besciamella

SEAFOOD PASTA

Pasta alla Marinara

Linguine con Calamari alla Siciliana 13.95

Tender calamari sautéed in extra virgin olive oil, tomatoes, black olives, capers and Pinot Grigio wine over linguine pasta

Linguine con Clams 14.95

Choice of White or Fra' Diavolo sauce (light spicy tomato sauce)

Linguine con Garlic Shrimp 13.95

Linguine pasta sautéed with shrimp, garlic, and extra virgin olive oil

Linguine con Shrimp Fra' Diavolo 13.95

Linguine pasta sautéed with shrimp, garlic, extra virgin olive oil, flamed in Italian Brandy in a light spicy tomato sauce

CHICKEN

Pollo

Served with a Side of Pasta and Italian Polenta

Pollo alla Parmigiana 13.95

Tender breaded breast of chicken in a light tomato sauce topped with Italian Mozzarella and Parmesan Cheese

Pollo Piccata al Limone 13.95

Tender chicken breast sautéed with Pinot Grigio wine, capers, mushrooms and fresh lemon juice

Pollo alla Francese 13.95

Tender chicken breast dipped in an egg batter and sautéed with extra virgin olive oil in a Pinot Grigio wine and fresh lemon juice

HOUSE SPECIALTIES

Specialità della Casa

Served with a Side of Pasta and Italian Polenta

Italian Beef Braciola 14.95

Tender flank steak stuffed with Italian sausage, ground beef, parmesan cheese and fresh herbs

Eggplant alla Parmigiana 11.95

Sliced eggplant, breaded and fried, layered with mozzarella cheese and marinara sauce

Chicken Rollatini 14.95

Tender chicken breast stuffed with spinach, red bell pepper, mozzarella cheese and mushrooms rolled then sautéed in our authentic Sicilian Marsala wine sauce

Gnocchi alla Toscana 14.95

Traditional Roman style potato dumplings in a sauce made of Italian sausage, Porcini mushrooms, pancetta, tomatoes and shallots sautéed in extra virgin olive oil

Pollo alle Melanzane 13.95

Tender chicken breast topped with eggplant, mozzarella cheese in a white wine tomato sauce

Baked Portobello Mushroom Ravioli 13.95

Ravioli stuffed with portobello mushrooms, onions, marsala wine, parmesan cheese and baked with alfredo sauce until golden brown.

PLEASE REFER TO OUR DINNER MENU' FOR MORE EXITING SPECIALTIES OR ENQUIRE WITH YOUR WAITER ABOUT OUR AWARD WINNING OSSO BUCO

Add a cup of Minestrone Soup or a House Salad to Any Entrée 2.95

ENTRÉE SALADS

Insalate

Add chicken..... 2.95 Add Shrimp..... 3.95

Spinach Salad 9.95
Fresh Spinach, Mushrooms, sliced carrots and croutons

Antipasto Salad 10.95
Green Leaf Lettuce, Kalamata olives, crumbled Blue Cheese, Mozzarella Cheese, Italian salami, Pepperoncini and tomatoes

Soup and Salad 10.95
Choice of Pasta e Fagioli or Minestrone Soup and our House salad or Carsar's salad

***Caesar's Salad 9.95**
Chicken Caesar Salad 11.95
House Salad 6.95

CHOICE OF DRESSING:

-  **Homemade Creamy Italian**
-  **Oil and Vinaigrette**
-  **Ranch**

ENTRÉE SOUPS

Zuppe

Minestrone 6.95
The traditional Italian Vegetable soup

Pasta e Fagioli 8.95
The traditional Italian Bean soup

Stracciatella 8.95
Soup made with chicken broth, egg drop, spinach and a Parmesan cheese

DESSERTS

Dolci

All our Desserts are made Daily by our Chef to ensure Freshness and Taste

Gelato Sorbet Tiramisu' Italian Chocolate Cheesecake

Sicilian Cannoli Sicilian Spumoni Caramel Flan 6.95

COFFEE DRINKS

Caffe'

Cappuccino 4.95 Latte 4.95
Mocha Cappuccino 5.95 Espresso 3.95
Sergio's Cappuccino 7.95 Coffee 2.95

*Thoroughly cooking foods of animal origin such as beef, pork, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.