



## APPETIZERS

### TRUFFLE FRIES 14.00

grated romano, white truffle oil,  
fresh parsley, garlic aioli  
with melted fontina +2.00

### ROASTED-GARLIC BREAD 7.50

e.v.o.o, garlic, seasonings  
with melted mozzarella +1.50

### ZUPPA DI COZZE 16.00

organic p.e.i mussels  
choice of marinara -or- provinciale wine & butter sauce

### MOZZARELLA STICKS (6) 12.50

**BURRATA** 17.00  
prosciutto di parma, fire-roasted peppers,  
arugula, balsamic glaze

### BAKED CLAMS OREGANATA 14.50

broiled littleneck clams, seasoned panko

### WINGS (6) 12.50 | (12) 18.50

honey bbq -or- spicy buffalo,  
bleu cheese -or- ranch

### FORMAGGI E SALUMI 18.00

prosciutto di parma, soppressata, dried sausage, parmigiano  
reggiano, aged manchego, fontina, wildflower honey

### HOT ANTIPASTO SM 17.00 | LG 24.00

baked clams, shrimp oreganata,  
stuffed mushrooms, eggplant rollatine

### FRIED CALAMARI 17.00

mild, medium or hot marinara, lemon

### STUFFED MUSHROOMS 13.00

pancetta, garlic, seasoned breadcrumbs

### SHRIMP COCKTAIL (5) 17.50

wild-caught shrimp, lemon, cocktail sauce

## SOUPS

### MINISTRONE 9.00

hearty vegetables, ditalini, tomato broth

### TORTELLINI IN BRODO 9.00

cheese tortellini, fresh parsley, grated romano

### STRACCIATELLA ALLA ROMANA 9.00

spinach, egg drop, grated romano

### LENTIL 9.00

green lentils, ditalini, hearty vegetable broth

### PASTA E FAGIOLI 9.00

ditalini, white cannellini beans,  
plum tomato, garlic

Before placing your order, please inform your server if a person in your party has a food allergy



## BRICK OVEN PIZZA

12" pie full topping +3.00 • half topping +2.00

### ROSSE (RED)

made with authentic san marzano tomatoes

### MARGHERITA 16.50

fresh mozzarella, tomato sauce, basil

### MARINARA 16.50

tomato sauce, garlic, oregano, e.v.o.o

### TRAPANESE 18.00

grilled sicilian eggplant, mushrooms, fresh mozzarella, romano cheese, splash of tomato sauce

### QUATTRO GUSTI 18.00

ham, artichoke hearts, kalamata olives, mushrooms, tomato sauce, fresh mozzarella

### DOLCE 18.00

soppressata, hot chili flakes, tomato sauce, fresh mozzarella, drizzled with honey

### CONTADINA 18.00

artichoke hearts, kalamata olives, onions, tomato sauce, fresh mozzarella

### BIANCHE (WHITE)

### OLD WORLD 19.00

diced prosciutto, mushrooms, fresh mozzarella, oregano, red onion

### BIANCANEVE 18.00

ricotta, fresh mozzarella, garlic-basil pesto, e.v.o.o

### CAMPAGNOLA 18.00

sliced potatoes, mushrooms, mozzarella, bacon bits

### PISTACHIO 19.50

pistachio pesto, crumbled sausage, mascarpone, fresh mozzarella, basil

### ARUGULA-PROSCIUTTO 19.00

prosciutto di parma, arugula, shaved parmigiano, white truffle oil, fresh mozzarella, basil

## SALADS

grilled chicken +4.50 • breaded chicken +4.50

grilled shrimp (4) +7.50 • grilled salmon +8.50

### GARDEN 11.00

romaine, tomatoes, black & green olives, pimientos, cucumbers

### CAESAR 12.00

romaine, homemade croutons, imported romano cheese, caesar dressing

### BALSAMIC BEET 14.50

arugula, red beets, crumbled goat cheese, tomatoes, toasted pecans, balsamic vinaigrette

### CALIFORNIA 13.00

mixed greens, tomatoes, shredded carrots, artichoke hearts, fresh mushroom, cucumbers, corn, red onions, balsamic vinaigrette

### MEDITERRANEAN 14.00

romaine, pepperoncini (spicy), feta, oregano, red onions, kalamata olives, cucumbers, tomatoes, red wine vinegar, olive oil

### GORGONZOLA 14.00

mixed greens, candied walnuts, red onions, dried cranberries, crumbled gorgonzola cheese with balsamic -or- raspberry vinaigrette dressing

### COUNTRY 14.00

romaine, toasted bacon bits, tomatoes, corn, red onion, dried cranberries, provolone strips, homemade croutons, ranch

### CHICKEN BRUSCHETTA 17.00


grilled -or- fried chicken tossed with diced tomatoes, fresh mozzarella, homemade croutons, fire-roasted peppers, red onion, mixed greens, basil, lemon and olive oil

### MOZZARELLA CAPRESE 16.00

fresh mozzarella, sliced tomatoes, fire roasted peppers, fresh basil, baby greens, balsamic vinegar, olive oil

### ANTIPASTO SALAD 14.50

ham, provolone, fontina cheese, salami, marinated vegetables, artichoke hearts, red onions, hot and sweet peppers, lettuce, tomatoes, red wine vinegar, olive oil

 Although our gluten-free items are made using dedicated kitchen utensils and trays, they are prepared in the same facility/ovens as our regular flour-crust pizzas, therefore we cannot guarantee that these items are 100% free of gluten



## SPECIALTY PASTA

**SUBSTITUTE:** whole wheat linguine +1.50 • gluten-free penne +2.50

**ADDITIONS:** chicken +4.50 • wild caught shrimp (4) +7.50

**RIGATONI GIANA** 21.50  
spinach, sautéed onion, pink sauce, mixed with mozzarella

**CAPELLINI PRIMAVERA** 21.50  
broccoli, mushroom, zucchini, onion, diced tomatoes,  
spinach, sun-dried tomato  
prepared with garlic & oil, marinara -or- pink sauce

**SPAGHETTI CARBONARA** 20.50  
pancetta, onion, parmigiano, panna

**CAVATELLI BROCCOLI RABE** 22.00  
roasted garlic, e.v.o.o | add sausage +3.00

**RIGATONI FIORITE** 21.50  
broccoli, sun-dried tomatoes, mushroom, garlic, pink sauce

**FUSILLI FUOCO** 25.00  
grilled chicken, spicy cherry peppers, mushroom,  
asparagus, pink sauce

**RIGATONI CASA MIA** 20.50  
bolognese, ham, peas, mushroom, pecorino, panna

**SPAGHETTI PUTTANESCA** 20.50  
kalamata olives, anchovies, capers,  
garlic, onion, plum tomato

**PENNE MADEIRA** 25.00  
grilled chicken, shallot, fresh mozzarella, madeira wine  
reduction, scallion

**PENNE BROCCOLI & GARLIC** 20.50  
roasted garlic, e.v.o.o

## SIGNATURE PASTA

CHILD PORTIONS AVAILABLE

**SPAGHETTI TOMATO SAUCE** 17.00  
add meatballs -or- sausage +3.00

**LINGUINE MARINARA** 17.50

**RIGATONI BOLOGNESE** 19.50

**LINGUINE GARLIC & OIL** 18.50

**FETTUCCINE ALFREDO** 19.50  
add prosciutto di parma +2.00

**PENNE ALLA VODKA** 19.50



## SEAFOOD PASTA

### FUSILLI AL SALMONE 28.00

seared salmon, grape tomato, asparagus, scallion, pink sauce

### LINGUINE SHRIMP FRA DIAVOLO 26.00

wild-caught shrimp, spicy plum tomato marinara, dry sherry *mild-or-medium also available*

### FETTUCCINE ALLE COZZE 21.00

organic p.e.i mussels, choice of *marinara -or- provinciale wine & butter sauce*

### LINGUINE PESCATORE 29.00

wild-caught shrimp, clams, organic p.e.i mussels, calamari, plum tomato marinara

### CAPELLINI SHRIMP & BROCCOLI 25.50

wild-caught shrimp, roasted garlic, e.v.o.o, lemon

### LINGUINE CLAM SAUCE 23.00

chopped top necks, roasted garlic, dry sherry, choice of *red -or- white*

### RAVIOLI & SHRIMP MERIDIONALE 27.50

wild-caught shrimp, sautéed onion, spinach, dry sherry, pink sauce

### LINGUINE CALAMARI MARINARA 24.50

wild-caught calamari, plum tomato marinara, roasted garlic

## BAKED PASTA

ADDITIONS: vodka sauce +3.00 • parmigiana +1.50

### MEAT LASAGNA 19.50

### STUFFED SHELLS 17.00

### BAKED ZITI 17.50

*with meat sauce +2.00 | with eggplant (sicilian style) +2.00*

### DRUNK SANTINA 23.50

tortellini, chicken parmigiana, vodka sauce

### MANICOTTI 17.00

### CHEESE RAVIOLI 17.00

### FOUR CORNERS 22.00

stuffed shells, manicotti, ravioli, tortellini, parmigiana

### MEAT LOVER 23.50

baked lasagna and chicken parmigiana

## BAKED ENTREES

**INCLUDES:** garden salad **-or-** pasta tomato sauce  
 | sub penne vodka +5.5

### PARMIGIANA

CHICKEN 24.00

MEATBALL 21.00

EGGPLANT 21.00

VEAL 27.50

SHRIMP 28.50

### CHEF'S SPECIAL 24.00

veal cutlet, sausage and meatball parmigiana

### CHICKEN ALLA ROMANA 23.00

layered chicken and eggplant parmigiana

### GODFATHER TRIO 27.00

eggplant rollatine, chicken and shrimp parmigiana

### EGGPLANT ROLLATINE 22.00

breaded eggplant, ricotta, ham, parmigiana

## SIDES

**ADDITION:** melted mozzarella +1.50

MEATBALLS (2) 9.25

ITALIAN SAUSAGE (2) 9.25

BROCCOLI SAUTE 10.25

BROCCOLI RABE SAUTE 13.00

SPINACH SAUTE 10.25



## MAMMA'S MUSSEL POTS

CERTIFIED ORGANIC P.E.I. MUSSELS  
 TOSSED IN YOUR CHOICE OF:

### FRA DIAVOLO 26.50

roasted garlic & herbs, spicy plum tomato marinara  
 mild **-or-** medium also available

### OREGANATA 27.50

scampi sauce, toasted panko

### GIOVANNI 28.50

roasted corn, grape tomato,  
 brandy reduction, scallion

### CREMA VERDE 28.50

basil, creamy pesto, herbs

### SANTINA 28.50

smoked bacon, blistered tomatoes,  
 peroni beer reduction



## ENTREES

**INCLUDES:** garden salad -or- pasta tomato sauce | sub penne vodka +5.5

### ALLA MILANESE

**CHICKEN** 24.00 | **VEAL** 27.50 | **SHRIMP** 28.50  
breaded and fried to order, arugula, shaved parmigiano,  
red onion, grape tomato, lemon, e.v.o.o

### AGLI SPINACI

**CHICKEN** 25.00 | **VEAL** 28.50 | **SHRIMP** 29.50  
sautéed spinach, roasted garlic, white wine

### MARSALA

**CHICKEN** 25.00 | **VEAL** 28.50  
mushrooms, marsala-wine reduction

### BROCCOLI & GARLIC

**CHICKEN** 25.00 | **SHRIMP** 29.50  
e.v.o.o, dry sherry, roasted garlic

### SCARPAREILLO

**CHICKEN** 25.00 | **VEAL** 28.50  
artichoke hearts, mushroom, lemon, roasted garlic

### FRANCESE

**CHICKEN** 25.00 | **VEAL** 28.50 | **SHRIMP** 29.50  
egg battered, white wine, lemon & butter sauce

### SORRENTINO

**CHICKEN** 26.00 | **VEAL** 29.50  
breaded eggplant, prosciutto di parma, fresh mozzarella,  
marsala-wine reduction

### CACCIATORE

**CHICKEN** 25.00 | **VEAL** 28.50  
mushroom, sautéed onion, plum tomato reduction

### POSITANO

**CHICKEN** 26.00 | **VEAL** 29.50  
egg battered, spinach, fresh mozzarella,  
plum tomato reduction, lemon

### PICCATA

**CHICKEN** 25.00 | **VEAL** 28.50 | **SALMON** 32.00  
capers, artichoke hearts, white wine, lemon

### OREGANATA

**CHICKEN** 25.00 | **SHRIMP** 29.50 | **SALMON** 32.00  
garlic, butter, white wine, toasted panko

### GRILLED SALMON 32.00


sautéed spinach, roasted garlic, e.v.o.o, cannellini beans

### ALMOND-CRUSTED SALMON 34.00

spinach, artichoke hearts, mascarpone, brandy flambé

### GRILLED CHICKEN

**BROCCOLI RABE** 26.00   
sun-dried tomatoes, white wine, garlic, e.v.o.o

**SHRIMP SCAMPI** 29.50   
wild-caught shrimp, lemon, garlic, white wine & butter

### SHRIMP MONACHINO 30.50

wild-caught breaded shrimp, mushrooms,  
fresh mozzarella, marsala-wine reduction

All prices in this menu represent a cash discount price. Card payments will include a 4% non-cash charge