

APPETIZERS

FRIED PROVOLONE 9

Served with plum tomato marinara

CALAMARI FRITTI 9

Sliced cherry peppers, pan fried served with aioli, pineapple, scallion, served with grilled crostini

BRUSCHETTA CAMPAGNIA FRESCA 8

Sliced rustic bread, artichoke, tomato, red onions, tri roasted pepper, fresh bufala

CROSTINI CAPRESE 9

Individual crostini, Roma tomato, fresh burrata & bufala mozzarella, arugula, olive oil

BUTTERNUT RAVIOLI 8

Sautéed with prosciutto & spinach in a sage brown butter sauce

PRINCE EDWARD ISLAND MUSSELS 8

Chopped tomato, celery, garlic, scallions, butter, wine, Dijon, cream, served with grilled crostini

FRIED BURRATA FRESCA 9

Silky smooth creamy burrata mozzarella pan fried and topped with tomato salsa

ARANCINI 8

Risotto, ground beef, prosciutto and peas, lightly breaded, pan fried, served with marinara

FLATBREAD RUSTICA 9

Olive oil, fresh mozzarella, baked, then topped with Roma tomato, red onion, fresh scallion, arugula, parma prosciutto

COCONUT SHRIMP 10

Panko crusted tempura shrimp, pan fried and served with sweet chili sauce

PARMESAN POTATO CROQUETTE 10

Shaved yukon gold, drizzled with oil, shaved parmesan

BRICK OVEN CRAZY WINGS 8

Your choice of classic, sweet honey glazed, or buffalo

CRISPY BRUSSELS SPROUTS 8

Brussels sprouts, crispy smoked bacon, toasted pumpkin seeds, sea salt, garlic, and aioli

TUSCAN CHEESE BOARD 18

Sopressata, sharp provolone, prosciutto, tri olives, burrata, tri-roasted peppers, fig jam, ricotta, crostini, flatbread

DINNER SALADS

ARTISAN GREENS & BERRIES 10

Artisan greens, berries, gorgonzola, avocado, toasted pumpkin seed, balsamic fig glaze

GRILLED OR CLASSIC CAESAR 9 / 4.5

Romaine hearts, olive oil, grilled, Romano cheese, anchovy filets & our classic Caesar dressing

APPLE WALNUT SALAD 10 / 5

Crisp greens, sun-dried cranberries, gorgonzola, apples, avocado, walnuts & cranberry vinaigrette

CRAZY WEDGE 8 / 4

Iceberg, smoked bacon, walnuts, grape tomato, crostini crumbled gorgonzola dressing

MEDITERRANEAN GREEK SALAD 10 / 5

Romaine hearts, feta cheese, pepperoncini, Kalamata olive, tomato, red onion, cucumber, and Greek dressing

BURRATA INSALATA 8

Tomato burrata insalata, arugula, radicchio, tomato, shaved parmesan, crostini

ARUGULA & BEETS 8 / 4

Arugula, beets, walnut, gorgonzola, balsamic, crostini

PIZZA

TRI-ROASTED PEPPER 12/16

Garlic spread, fresh tomato, roasted tri-pepper, fresh basil, and ricotta

AUTUMN PIZZA RUSTICA 12/16

Fig jam, caramelized onions, gorgonzola cheese, arugula

MARGHERITA DI CAMPAGNIA 12/16

Light sauce, olive oil, fresh herbs, bufala mozzarella, caramelized onion, and ricotta

MEAT LOVERS 13/17

Tomato sauce, Mamma's mini meatballs, sausage, pepperoni, and mozzarella cheese

BIANCA PRIMAVERA 11/15

Olive oil, garlic, fresh basil, sliced tomato, prosciutto, mozzarella cheese, arugula, spinach, and balsamic

CREATE YOUR OWN PIZZA 9/13

(Add \$1.00 for each additional topping)

FEATURED WINES

Brancott Sauvignon Blanc

Crisp and vibrant with citrus notes and herbal highlights

Pairs with Pan Seared Swordfish Steak

Sterling Merlot

Velvety flavors of cherry, black fruit and notes of oak

Pairs with Fettuccini Carbonara

Costello Chianti

Full bodied with notes of black pepper and cherry

Pairs with Cauliflower Steak

Sebastiani Chardonnay

Well balanced buttery flavor with accents of apple and peach

Pairs with Chicken Milanese

Covey Run Reisling

Delicate flavors of honeysuckle, citrus and stone fruit

Pairs with Zucchini Spaghetti Puttanesca

Add any of the following to any salad:

Burrata mozzarella 8

Grilled chicken 5

Grilled shrimp skewer 7

Pan fried egg 3

Steak & mushroom sauté 12

Pizza Toppings:

Artichoke hearts, Bacon, Broccoli, Caramelized onions, Eggplant, Gorgonzola, Grilled chicken (\$4), Mushrooms, Onions, Peppers, Pepperoni, Pepperoncini, Prosciutto, Ricotta (\$3), Roasted peppers, Sausage, Spinach, Sun-dried tomato (\$3) Tomato

NOTE: Please notify your server of any food allergies prior to ordering.

LASAGNA AL FORNO 15*Homemade with fresh noodles, marinara sauce, fresh ricotta, mozzarella and Romano cheese***WILD MUSHROOM RISOTTO 14***Baby spinach, portabella, oyster and button mushrooms, shaved parmesan, scallions***PASTA BOLOGNESE (pappardelle or rigatoni) 16***Fresh pasta tossed in a country tomato sauce with veal, beef & homemade sausage***BUTTERNUT RAVIOLI 12***Homemade butternut ravioli simmered with prosciutto & spinach in a sage brown butter sauce (with grilled chicken add 7) (with shrimp add 8)***GRILLED STEAK TIPS & MAC N CHEESE 20***Wood grilled BBQ steak tips with cavatappi mac & cheese***PAN SEARED SWORDFISH STEAK 19†***Served over sautéed zucchini noodles with fire roasted gold beets and Roma tomato***MAMMA'S HANDMADE LOBSTER RAVIOLI WITH SHRIMP 19***Simmered with sun-dried tomato and scallion in a plum tomato sherry cream sauce***FETTUCCHINI WITH CLAMS, MUSSELS & CALAMARI 16***Fresh littleneck clams, mussels & calamari with fresh basil, garlic, snow peas, tomato, scampi style or plum tomato sauce***ZUCCHINI SPAGHETTI PUTTANESCA V/GF/GT 14***Mushrooms, olives, garlic, crushed grape tomato, fresh plum tomato, basil, olive oil, zucchini noodles***BLACK PEPPER FETTUCCHINI CARBONARA WITH GRILLED CHICKEN 17***Spinach, prosciutto, smoked bacon, peas, broccoli, Romano, light cream, fresh pasta, topped with a fried egg and grilled chicken***CHICKEN MILANESE 16***Lightly breaded, parmesan & panko crusted chicken, pan fried, served over arugula topped with tomato basil insalata***PARMIGIANA (EGGPLANT / CHICKEN / VEAL) 15 / 16 / 17***Breaded and topped with mozzarella cheese, marinara, served fresh rigatoni, fettuccini, pappardelle or our pasta of the day***CRISPY SALMON WITH WILD RICE 18***Fire kissed salmon with tomato, pineapple avocado, scallion, salsa over sauteed spinach & wild rice***COUNTRY CACCIATORE PORTABELLA 18***Veal, sausage, pork, portabella mushroom, tri-roasted pepper, caramelized onion, fresh basil, country plum tomato marinara, potato gnocchi***STELLA BELLA RAVIOLINI (CHICKEN / VEAL / SHRIMP) 16 / 18 / 19***Broccoli, sun-dried tomato, sugar snap peas, garlic, white wine, butter, fresh spinach & cheese ravioli, topped with Romano***SALTIMBOCCA (CHICKEN / PORK / VEAL) 16 / 17 / 18***Sautéed with button mushrooms, topped with prosciutto, mozzarella, madeira wine demi glaze, spinach & mushroom risotto***MAMMA MARIA'S WILD MUSHROOM RAVIOLI RUSTICA****(CHICKEN / PORK / VEAL) 17 / 18 / 19***Wild mushrooms, sun-dried tomatoes, green onions, garlic & fresh rosemary, plum tomato demi glaze and baby spinach***GRILLED CHICKEN & VEGETABLES 16***Marinated chicken breast, grilled with fresh vegetables, portabella mushroom, wild rice blend***LIMONCELLO (CHICKEN / VEAL / COD / SHRIMP) 16 / 18 / 19 / 19***Dipped in egg, pan fried, served in a lemon butter sauce, topped with capers, tomato & artichoke hearts***GRILLED STEAK TIPS & SAUSAGE 23***BBQ steak tips and homemade grilled sweet Italian Sausage with peppers, onions, and mushrooms, served over Yukon mashed***MIXED GRILL 20***Sirloin steak tips, marinated chicken breast, pork tenderloin served with grilled vegetables and wild rice***CAULIFLOWER STEAK V/GF/GT 15***Brushed with herbs, oven roasted, served with quinoa, spinach & green beans, tomato insalata***SIRLOIN STEAK 24****14 oz. sirloin steak rubbed with our steak seasoning, grilled to perfection and served with potato and vegetable***PESCATORE 22***Lobster, shrimp, scallops, mussels, clams, and calamari, tossed with fettuccini in a spicy plum tomato sauce***BAKED SEAFOOD CASSEROLE 24†***Shrimp, scallops, cod, and lobster, topped with vegetable & crabmeat stuffing, served with potato & vegetable***ABRUZZESE 26†***Lobster, shrimp, scallops, asparagus, snow peas, broccoli, spinach, sun-dried tomato, in a light cream sauce with fresh pappardelle pasta***GRILLED COWBOY STEAK 28****14 oz. sirloin steak topped with gorgonzola, sautéed mushrooms & caramelized onions, served with potato and vegetable***STEAK BOMB 26****Grilled chili rub sirloin steak topped with grilled portabella mushrooms, caramelized onions and roasted peppers with wild rice or potato*

ALL OF OUR REGULAR PRICED MEALS ARE SERVED WITH A HOUSE SALAD OR SOUP OF THE DAY.
HOUSE SALAD AND SOUP ARE **NOT** INCLUDED WITH OUR WEDNESDAY AND SUNDAY SPECIALS

*\$5 up charge with Wednesday or Sunday night specials †Market price up charge with Wednesday or Sunday night specials

SIDES*French fries 4**Garlicky spinach 4**Homemade pasta 5**Mac & cheese 8**Mamma's meatballs 3**Mushroom & spinach risotto 7**Potato of the day 4**Sausage 4**Vegetable of the day 3***CONSUMER ADVISORY WARNING FOR RAW FOODS**

IN COMPLIANCE WITH THE DEPARTMENT OF PUBLIC HEALTH, WE ADVISE THAT EATING
RAW OR UNCOOKED MEAT, POULTRY, OR SEAFOOD POSES A RISK TO YOUR HEALTH