

# 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, roasted tri pepper, fresh bufula*

## CROSTINI CAPRESE 9

*Grilled crostini, Roma tomato, fresh sliced bufula mozzarella, balsamic drizzle*

## 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*

## BURRATA TOWER 9

*Grilled crostini, grilled zucchini, grilled summer squash, gold beets, sliced Roma tomato, silky fresh mozzarella, roasted pepper, arugula drizzled with balsamic*

## 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*

## BROCCOLI FRITTI 9

*Fresh broccoli dipped in egg, romano cheese, pan fried, kosher salt*

## 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 12/18

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

## BURRATA FRESCA 8

*Burrata wrapped with parma prosciutto over arugula, with grape tomatoes, roasted tri peppers, drizzled with balsamic glaze with crostini*

# DINNER SALADS

## ARTISAN GREENS & BERRIES 10

*Artisan greens, berries, gorgonzola, fuji apple, 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*

## ARUGULA & BEETS 8 / 4

*Arugula, beets, walnut, gorgonzola, balsamic, crostini*

# PIZZA

## ROASTED TRI PEPPER 12/16

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

## WINTER PIZZA RUSTICA 12/16

*Fig jam, caramelized onions, gorgonzola cheese, arugula*

## MARGHERITA DI CAMPAGNIA 12/16

*Light sauce, olive oil, fresh herbs, bufula 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*

*Almond Crusted Haddock*

### 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***ALMOND CRUSTED HADDOCK 19†***Pan seared, served over creamy sundried tomato risotto with sauteed zucchini noodle & green beans***MAMMA'S HANDMADE LOBSTER RAVIOLI WITH SHRIMP 19***Simmered with sun-dried tomato and scallion in a plum tomato sherry cream sauce***SUNDRIED TOMATO RISOTTO WITH SHRIMP 19***Shrimp pan seared with a creamy sundried tomato risotto, with baby spinach, green peas & parmesan cheese***FETTUCCHINI WITH CLAMS, MUSSELS & CALAMARI 16***Fresh littleneck clams, mussels & calamari with fresh basil, garlic, tomato, scampi style or plum tomato sauce***ZUCCHINI NOODLE PUTTANESCA V/GF/GT 14***Mushrooms, olives, garlic, crushed grape tomato, fresh plum tomato, basil, olive oil, capers, 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  
Vegetarian Option - Tossed with zucchini noodles (without bacon and chicken)***CHICKEN MILANESE 16***Lightly breaded, parmesan & panko crusted chicken, pan fried, topped with tomato basil insalata over your choice of arugula, mashed or wild rice***MARSALA (CHICKEN 16 / PORK 17 / VEAL 18)***Mushrooms, Marsala wine, yukon mashed & vegetable***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, roasted tri 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, served with broccoli fritti & potato***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 or mashed potato***CAULIFLOWER STEAK V/GF/GT 15***Brushed with herbs, oven roasted, served with quinoa, spinach & green beans, with sauteed mushrooms, spinach & green beans***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