

# APPETIZERS

## MOZZARELLA FRITTI 8

Handmade jumbo mozzarella carozza served with marinara

## CALAMARI FRITTI 9

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

## BRUSCHETTA FRESCA 10

Sliced rustic bread, artichoke, tomato, roasted tri pepper, burrata mozzarella

## GROSTINI BURRATA CAPRESE 9

Crostini topped with fig jam, tomato salsa and burrata with parma prosciutto and arugula

## 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 crostini

## GUACAMOLE, SALSA, BURRATA & CHIPS 12

Guacamole, tomato & basil salsa, creamy burrata, homemade corn chips

## ARANCINI 8

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

## FLATBREAD & CALAMARI RUSTICA 12

Arugula, tomato, avocado, radicchio, feta cheese, drizzled with balsamic and topped with calamari

## COCONUT SHRIMP 10

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

## BRICK OVEN CRAZY WINGS 10

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

# BURGERS & PANINI

Served with homemade onion rings, fries, mac & cheese (add \$2), or tater tots (add \$2)

## COWBOY BURGER 12

Chop sirloin burger, gorgonzola, caramelized onions and Marsala crimini mushrooms

## CHICKEN PARM 8

Chicken cutlet, marinara, mozzarella, baguette

## STEAK & GORGONZOLA MELT 12

Shaved Sirloin steak, caramelized onions, crumbled Gorgonzola, fresh French baguette

## CRISPY CHICKEN CAPRESE 10

Chicken cutlet, roasted peppers, tomato, fresh bufala mozzarella, arugula, prosciutto

# 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, 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)

# DINNER SALADS

## ARTISAN GREENS & BERRIES 10/5

Artisan greens, berries, gorgonzola, fuji apple, toasted pumpkin seed, balsamic fig glaze

## GRILLED OR CLASSIC CAESAR 9 / 4.5

Romaine hearts, olive oil, 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

## RADICCHIO MISTO 8 / 4

Mixed greens, radicchio, grape tomato, caramelized onions, bacon, gorgonzola, orange poppyseed dressing

# 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

## Castello 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

### 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

### Add any of the following to any salad:

Crispy chicken 5  
Grilled chicken 5  
Fried burrata 6  
Crispy calamari 6  
BBQ Steak tips 8  
Grilled vegetable 5  
Grilled shrimp screws 7  
Sirloin burger 6  
Fried eggs 3

**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***CHICKEN MILANESE 16***Lightly breaded parmesan & panko crusted chicken, pan fried, topped with tomato caprese with fresh bufala mozzarella and your choice mashed potato or wild rice***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***FETTUCINI 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 FETTUCINI 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)***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 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 / HADDOCK / 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, 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 & crab meat 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***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**Wild rice 4**Sundried tomato risotto 7**Tater tots 6*

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

**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