

Antipasti

BRUSCHETTA

Tuscan bread toasted in our wood-burning brick oven, with garlic, topped with marinated chopped tomatoes, fresh basil and olive oil 6.95

MOZZARELLA POMODORO

Homemade mozzarella served with vine ripe tomatoes, fresh basil and drizzled with imported olive oil 7.95

VONGOLE E OREGANO

Clams seasoned with Italian bread crumbs, herbs and baked in our wood-burning brick oven 7.95

FUNGO ALLA GRIGLIA

Grilled portobello mushroom marinated with balsamic vinegar and fresh garlic 7.95

CALAMARI FRITTI

Tender crispy calamari served with a side of spicy tomato and basil sauce 7.95

GAMBERI IN GONNELLA

Marinated shrimp wrapped in pancetta and baked in our wood-burning brick oven 9.95

Zuppe

PASTA FAGIOLI

Traditional white bean and pasta soup 4.50

ZUPPA DEL GIORNO

Soup of the day 5.50

Insalate

INSALATA DI CESARE

Crisp romaine lettuce, seasoned croutons, and imported parmesan cheese tossed in a Caesar dressing 6.95

with grilled chicken9.95

with grilled shrimp10.95

INSALATA PELOPONNESO

Feta cheese, olives, onions, tomatoes, lettuce, olive oil and vinegar 7.95

INSALATA POMODORINO

Green leaf lettuce, radicchio and endive, topped with provolone cheese, roasted peppers, red onion and plum tomatoes 6.95

INSALATA DI ZOLA

Mixed greens tossed with walnuts, gorgonzola cheese and grilled shrimp, in a balsamic vinaigrette 11.95

Focaccia Sandwiches

served with French fries

MILANO

Grilled chicken breast with fresh mozzarella, tomato and basil served on focaccia bread 8.95

PORTOFINO

Grilled chicken breast with zucchini, tomato and honey mustard dressing served on focaccia bread 8.95

POLLO PARMIGIANA

Breaded chicken cutlet topped with mozzarella and fresh tomato sauce served on focaccia bread 8.95

FLORENTINE GARDEN

Grilled eggplant, zucchini, peppers and radicchio topped with mozzarella cheese served on focaccia bread 8.95

ROMA

Eggplant parmigiana on focaccia bread 8.95

Piadine Grigliate

PIADINA E SPINACI

Homemade dough thinly stretched and baked in our wood-burning brick oven, then folded over sautéed spinach, fresh tomatoes and artichoke hearts 9.95

PIADINA E VEGETALI

Homemade dough thinly stretched and baked in our wood-burning brick oven, then folded over grilled assorted vegetables 9.95

PIADINA DEL GIORNO

Ask your server priced daily

Specialità

MELANZANE PARMIGIANA

Breaded eggplant, layered with mozzarella served in a tomato and basil sauce with spaghetti 10.95

POLLO E PARMIGIANA

Chicken cutlet topped with mozzarella in a fresh tomato sauce, served with spaghetti 12.95

VITELLO PARMIGIANA

Tender veal scaloppine seasoned with bread crumbs and sautéed in a tomato and basil sauce, served with spaghetti 13.95

POLLO E SPINACI

Sautéed chicken breast served over a bed of spinach in garlic and oil 12.95

POLLO FRANCESE

Chicken breast lightly egg battered and sautéed in a white wine lemon sauce 12.95

VEAL MARSALA

Veal scaloppine sautéed in a light marsala wine sauce with mushrooms 13.95

SHRIMP OREGANATA

Shrimp sautéed in white wine, garlic, oregano and seasoned breadcrumbs 13.95

SALMONE GRIGLIATO

Grilled salmon served with pan fried zucchini 12.95

PESCE DEL GIORNO

Fish of the day priced daily



Pasta

LINGUINE POMODORO

Linguine prepared in a Roman style tomato sauce with fresh basil and garlic 7.95

RAVIOLI AL FORMAGGIO

Homemade ravioli stuffed with ricotta, served in a plum tomato and fresh basil sauce 8.95

PENNE ALLA VODKA

Penne pasta prepared in a light cream tomato sauce with peas and finished with a touch of vodka 8.95

FETTUCCINE BOLOGNESE

Fettuccine with tomato and meat sauce 9.95

LASAGNA DI CARNE

Homemade lasagna sheets layered with tomato meat sauce, parmesan and mozzarella cheeses 9.95

RAVIOLI ALLE NOCI

Ravioli filled with spinach and ricotta cheese in a walnut cream sauce 9.95

GEMELLI PRIMAVERA

Twisted pasta with assorted mixed vegetables in a light olive oil and garlic sauce 10.95

RIGATONI CON CARNE

Rigatoni with sweet sausage and portobello mushrooms in a plum tomato sauce 10.95

TORTELLINI CON PISELLI

Cheese tortellini sautéed in a light cream sauce with imported prosciutto and green peas 10.95

SPAGHETTI POLLO E BROCCOLI

Thin spaghetti with pieces of chicken and broccoli sautéed in garlic and imported olive oil 10.95

CONCHIGLIETTE CON RABE E SALCICCIA

Pasta shells sautéed with broccoli rabe and sausage in a fresh garlic and imported olive oil sauce 11.95

SPAGHETTI CON GAMBERI

Spaghetti sautéed with shrimp, served in a crushed plum tomato sauce with garlic and fresh basil 12.95

LINGUINE PESCATORE

Linguine sautéed with mussels, shrimp, scallops, clams and calamari in a plum tomato sauce with fresh garlic 14.95

Contorni

SPINACI

Fresh spinach sautéed with imported olive oil and garlic 4.95

BROCCOLI RABE

Fresh broccoli rabe sautéed with imported olive oil and fresh garlic 5.95

ESCAROLA

Fresh escarole sautéed with imported olive oil and garlic 4.95

Pizza for One

from our wood-burning brick oven

PIZZA MARGHERITA

Plum tomato sauce, mozzarella and fresh basil with imported olive oil 7.95

PIZZA MELAZANE

Tomato, mozzarella and eggplant 8.95

PIZZA RUSTICA

Plum tomato sauce, mozzarella, sweet sausage and button mushrooms 8.95

PIZZA POMODORINO

Plum tomato sauce, fresh garlic, grilled vegetables, and mozzarella 8.95

PIZZA GORGONZOLA

Sausage, mushrooms, topped with gorgonzola cheese and sun-dried tomato 8.95

PIZZA GABRIELLA

Grilled chicken breast, spinach, broccoli rabe and fresh garlic topped with mozzarella 9.95

PIZZA SALSICCIA

Fresh tomato sauce with sausage, caramelized onions, roasted peppers and mozzarella 8.95

Dolci

Ask about our freshly baked desserts.



Pronto Express

All Pronto Express items include a house salad

RIGATONI POMODORINO

Rigatoni in a light pink sauce topped with grilled chicken 9.95

SPAGHETTI AND MEATBALLS

Spaghetti and homemade meatballs covered in our own fresh tomato and basil sauce 8.95

FETTUCCINE POLLO PAZZO

Fettuccine topped with blackened chicken in a spicy cream sauce 9.95

RIGATONI AL FORNO

Rigatoni, ricotta cheese and plum tomato sauce baked with fresh mozzarella 8.95

RIGATONI SICILIANA

Rigatoni, roasted eggplant, fresh mozzarella and garlic in a tomato and basil sauce 8.95

TRADITIONAL TRIO

Stuffed shell, eggplant rollatini and homemade meatballs baked with mozzarella and tomato sauce 9.95

POLLO GIARDINO

A tower of herb chicken, grilled eggplant, zucchini, roasted peppers, beefsteak tomato and fresh mozzarella over field greens drizzled with a balsamic reduction 10.95

CARNE RUSTICA

Sliced steak, sautéed onion and melted mozzarella on garlic bread served with crispy battered fries 10.95

CLASSIC ITALIAN PANINO

Prosciutto, genoa salami, capricola, pepperoni, fresh mozzarella, shredded lettuce, tomato, roasted peppers and red wine vinaigrette on rustic bread with crispy battered fries 8.95

POLLO ITALIANO

Grilled chicken breast, fresh sliced tomato, provolone cheese and pesto sauce on rustic bread served with crispy battered fries 8.95

MEATBALL PARMIGIANA

Homemade meatballs, tomato sauce and mozzarella on rustic bread served with crispy battered fries 8.95

CHICKEN CAESAR WRAP

Caesar salad and grilled herb chicken wrapped in our thin homemade pizza dough and sprinkled with freshly shaved parmesan cheese served with a side of fusilli pasta salad 9.95

FARINA SALAD WRAP

Fresh mozzarella and chopped tomato with lettuce, sweet roasted peppers, capers, basil, lemon and extra virgin olive oil wrapped in our thin homemade pizza dough served with a side of fusilli pasta salad 8.95

DIABLO CHICKEN WRAP

Buffalo chicken strips with romaine lettuce and beefsteak tomato wrapped in our thin homemade pizza dough served with a side of blue cheese dressing 9.95

Sensational Seven

add \$4 chicken and \$5 shrimp

SWEET MOZZARELLA SALAD

Red leaf lettuce, homemade mozzarella, roasted peppers, marinated tomato and red onion in a sweet balsamic reduction 7.95

MISTA SALAD

Crispy romaine lettuce, roasted peppers, grilled eggplant, artichoke hearts, grilled asparagus and raspberry vinaigrette 7.95

PORTOBELLO SALAD

Red leaf lettuce, portobello mushroom, grilled zucchini, marinated tomato and balsamic vinaigrette 7.95

GORGANZOLA SALAD

Field greens, tomato, apples, raisins, Gorgonzola cheese and raspberry vinaigrette 7.95

SPINACH SALAD

Fresh spinach leaves, portobello mushrooms, marinated tomato, red onion and warm Italian bacon vinaigrette 7.95

CANNELLINI SALAD

Crispy romaine lettuce, cannellini beans, red onion, tomato, chopped celery, lemon and extra virgin olive oil 7.95

AVIDO SALAD

Red leaf lettuce, cucumber, tomato, red onion, homemade mozzarella, lime and red wine vinaigrette 7.95



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