Mezzo Dínner Menu

<u>Antipasti</u>

Caprese - Fresh mozzarella di latte, tomatoes, fresh basil, 12 yr old balsamic and extra virgin olive oil Beet Salad - Served with frisee, candied walnuts, gorgonzola cheese, & a sherry vinaigrette Steak Salad - Arugula tossed with aged provolone & strawberries. Served with sliced steak and truffle oil Italian Antipasto Salad - (For 1) Imported meats & cheeses, olives, tomatoes, grilled green onions, fire roasted peppers, House Italian dressing Blackened Salmon - Seared with a blackening spice, sliced thin on a bed of julienne squash. Served with ponzu sauce Hot Antipasto - Shrimp, mussels, calamari, artichoke hearts, mushrooms and peppers in a white wine & tomato sauce with baked clams oreganato and eggplant Homemade Soup Pasta Fagioli - Cannellini beans, light tomato, garlic, Romano cheese & pasta Wood Fire Neapolitan Style Pizza Additional topping, \$2.00 per item Margherita - Marinara, fresh basil, mozzarella di latte White - Mozzarella, ricotta, lightly seasoned Margherita - Mozarella, sicotta, lightly seasoned Met - Mozzarella, smoked provolone, hot peppers Parma - Prosciutto, mozzarella, sliced figs, marinara Stapama - Prosciutto, mozzarella, sliced figs, marinara Baked Pasta & Inforno Eggplant Parmesan - Old family recipe (non-breaded), Side of pasta Meat Lasagna - Served with Sunday sauce Vegetable Lasagna - Zucchini, yellow squash, mushrooms, eggplant, basil and sun dried tomatoes with marinara Pasta Spaghetti with Meatballs or Sausage - All homemade "Just like my mother makes." Spaghetti with Meatballs or Sausage - All homemade "Just like my mother makes." Spaghetti with marinara sauce & mozzarella Stapas - Chicken tenders sautéd with Prosciutto, mushrooms, and hot & sweet peppers tossed with marinara sauce & mozzarella	House Salad - Assorted greens tossed with tomatos, julianne carrots, onions, garbanzo beans,	\$5
Calamari Fritte - Lightly breaded baby squid served with marinara and pepperoncini's Sp Portobello Mushroom - Sautéd, baked in cream with four cheeses. Served over raw spinach Sapers - Fresh mozzarella di latte, tomatoes, fresh bail, 12 yr old balsamic and extra virgin olive oil Stack Salad - Served with frisee, candied walnuts, gorgonzola cheese, & a sherry vinaigrette Steak Salad - Arugula tossed with aged provolone & strawberries. Served with sliced steak and truffle oil Stak Salad - Arugula tossed with aged provolone & strawberries. Served with sliced steak and truffle oil Stak Salad - Arugula tossed with aged provolone & strawberries. Served with sliced steak and truffle oil Stak Salad - Arugula tossed with aged provolone & strawberries. Served with sliced steak and truffle oil Stak Salad - Arugula tossed with aged provolone & strawberries. Served with sliced steak and truffle oil Stakes Salad - Arugula tossed with aged provolone & strawberries. Served with sliced steak and truffle oil Stakes Salad - Arugula tossed with aged provolone & strawberries. Served with sliced steak and truffle oil Stakes Salad - Arugula tossed with aged provolone & strawberries. Served with sliced steak and truffle oil Stakes Salad - Arugula tossed with a blackening spice, sliced thin on a bed of julienne squash. Served with sunday sauce with spinach, little meatballs, & pasta Salad	ricotta cheese with a House Italian dressing	
Portobello Mushroom - Sautéd, baked in cream with four cheeses. Served over raw spinach Caprese - Fresh mozzarella di latte, tomatoes, fresh basil, 12 yr old balsamic and extra virgin olive oil Beet Salad - Served with frisee, candied walnuts, gorgonzola cheese, & a sherry vinaigrette Steak Salad - Arugula tossed with aged provolone & strawberries. Served with sliced steak and truffle oil Italian Antipasto Salad - (For 2) Imported meats & cheeses, olives, tomatoes, grilled green onions, fire roasted peppers, House Italian dressing Blackened Salmon - Seared with a blackening spice, sliced thin on a bed of julienne squash. Served with ponzu sauce Hot Antipasto - Shrimp, mussels, calamari, artichoke hearts, mushrooms and peppers in a white wine & tomato sauce with baked clams oreganato and eggplant Homemade Soup Pasta Fagioli - Cannellini beans, light tomato, garlic, Romano cheese & pasta Wood Fire Neapolitan Style Pizza Additional topping. \$2.00 per item Margherita - Marinara, fresh basil, mozzarella di latte White - Mozzarella, ricotta, lightly seasoned White - Mozzarella, ricotta, lightly seasoned Parma - Prosciutto, mozzarella, sliced figs, marinara Mona Lisa - Fresh vegetables with four cheeses, no sauce Baked Pasta & Informo Eggplant Parmesan - Old family recipe (non-breaded), Side of pasta Meat Lasagna - Served with Sunday sauce Vegetable Lasagna - Zucchini, yellow squash, mushrooms, eggplant, basil and sun dried tomatoes with marinara Pasta Spaghetti with Meatballs or Sausage - All homemade "Just like my mother makes." Spaghetti with Meatballs or Sausage - All homemade "Just like my mother makes." Spaghetti with marinara sauce & mozzarella Oriechette Calabrese - House made, pasta. Tossed in a Sunday sauce with mushrooms	Meatballs - Served in our Sunday sauce	\$8
Caprese - Fresh mozzarella di latte, tomatoes, fresh basil, 12 yr old balsamic and extra virgin olive oil Beet Salad - Served with frisee, candied walnuts, gorgonzola cheese, & a sherry vinaigrette Steak Salad - Arugula tossed with aged provolone & strawberries. Served with sliced steak and truffle oil Italian Antipasto Salad - (Tor 1) Imported meats & cheeses, olives, tomatoes, grilled green onions, fire roasted peppers, House Italian dressing Blackened Salmon - Seared with a blackening spice, sliced thin on a bed of julienne squash. Served with ponzu sauce Hot Antipasto - Shrimp, mussels, calamari, artichoke hearts, mushrooms and peppers in a white wine & tomato sauce with baked clams oreganato and eggplant ### Homemade Soup Pasta Fagioli - Cannellini beans, light tomato, garlic, Romano cheese & pasta Wedding Soup - Classic Italian chicken soup with spinach, little meatballs, & pasta ### Wood Fire Neapolitan Style Pizza Additional topping. \$2.00 per item Margherita - Marinara, fresh basil, mozzarella di latte White - Mozzarella, ricotta, lightly seasoned The Mezzo - Tomato sauce, house made goat cheese sausage, mozzarella State (Salami, mozzarella, shoed provolone, hot peppers Parma - Prosciutto, mozzarella, sliced figs, marinara #### Mona Lisa - Fresh vegetables with four cheeses, no sauce #### Baked Pasta & Inforno Eggplant Parmesan - Old family recipe (non-breaded), Side of pasta Meat Lasagna - Served with Sunday sauce Vegetable Lasagna - Zucchini, yellow squash, mushrooms, eggplant, basil and sun dried tomatoes with marinara *###### Pasta Spaghetti with Meatballs or Sausage - All homemade "Just like my mother makes." \$55 Fettuccine - House made. Served with Vodka Sauce Riggies - Chicken tenders sautéd with prosciutto, mushrooms, and hot & sweet peppers tossed with marinara sauce & mozzarella Oriechette Calabrese - House made pasta. Tossed in a Sunday sauce with mushrooms	Calamari Fritte - Lightly breaded baby squid served with marinara and pepperoncini's	\$ 9
Beet Salad - Served with frisee, candied walnuts, gorgonzola cheese, & a sherry vinaigrette Steak Salad - Arugula tossed with aged provolone & strawberries. Served with sliced steak and truffle oil 1talian Antipasto Salad - (For 2) Imported meats & cheeses, olives, tomatoes, grilled green onions, fire roasted peppers, House Italian dressing Blackened Salmon - Seared with a blackening spice, sliced thin on a bed of julienne squash. Served with ponzu sauce Hot Antipasto - Shrimp, mussels, calamari, artichoke hearts, mushrooms and peppers in a white wine & tomato sauce with baked clams oreganato and eggplant Homemade Soup Pasta Fagioli - Cannellini beans, light tomato, garlic, Romano cheese & pasta Wood Fire Neapolitan Style Pizza Additional topping. \$2.00 per item Margherita - Marinara, fresh basil, mozzarella di latte White - Mozzarella, ricotta, lightly seasoned The Mezzo - Tomato sauce, house made goat cheese sausage, mozzarella Calabrese - Salami, mozzarella, smoked provolone, hot peppers Parma - Prosciutto, mozzarella, sliced figs, marinara Hona Lisa - Fresh vegetables with four cheeses, no sauce Baked Pasta & Inforno Eggplant Parmesan - Old family recipe (non-breaded), Side of pasta Meat Lasagna - Served with Sunday sauce Vegetable Lasagna - Zucchini, yellow squash, mushrooms, eggplant, basil and sun dried tomatoes with marinara Pasta Spaghetti with Meatballs or Sausage - All homemade "just like my mother makes." Fettuccine - House made. Served with Vodka Sauce Riggies - Chicken tenders sautéd with prosciutto, mushrooms, and hot & sweet peppers tossed with marinara sauce & mozzarella Oriechette Calabrese - House made pasta. Tossed in a Sunday sauce with mushrooms	Portobello Mushroom - Sautéd, baked in cream with four cheeses. Served over raw spinach	\$10
Steak Salad - Arugula tossed with aged provolone & strawberries. Served with sliced steak and trufflle oil 18 Italian Antipasto Salad - (Tor 1) Imported meats & cheeses, olives, tomatoes, grilled green onions, fire roasted peppers, House Italian dressing Blackened Salmon - Seared with a blackening spice, sliced thin on a bed of julienne squash. Served with ponzu sauce Hot Antipasto - Shrimp, mussels, calamari, artichoke hearts, mushrooms and peppers in a white wine & tomato sauce with baked clams oreganato and eggplant Homemade Soup Pasta Fagioli - Cannellini beans, light tomato, garlic, Romano cheese & pasta Wood Fire Neapolitan Style Pizza Additional topping. \$2.00 per item Margherita - Marinara, fresh basil, mozzarella di latte White - Mozzarella, ricotta, lightly seasoned The Mezzo - Tomato sauce, house made goat cheese sausage, mozzarella Calabrese - Salami, mozzarella, smoked provolone, hot peppers 14 Porcini - Tomato sauce, porcini & brown mushrooms, mozzarella Calabrese - Salami, mozzarella, sincked provolone, hot peppers Parma - Prosciutto, mozzarella, sliced figs, marinara Mona Lisa - Fresh vegetables with four cheeses, no sauce Baked Pasta & Inforno Eggplant Parmesan - Old family recipe (non-breaded), Side of pasta Meat Lasagna - Served with Sunday sauce Vegetable Lasagna - Zucchini, yellow squash, mushrooms, eggplant, basil and sun dried tomatoes with marinara Pasta Spaghetti with Meatballs or Sausage - All homemade "Just like my mother makes." 5 per tuccine - House made. Served with Vodka Sauce Riggies - Chicken tenders sautéd with prosciutto, mushrooms, and hot & sweet peppers tossed with marinara sauce & mozzarella Oriechette Calabrese - House made pasta. Tossed in a Sunday sauce with mushrooms	Caprese - Fresh mozzarella di latte, tomatoes, fresh basil, 12 yr old balsamic and extra virgin olive oil	\$12
Italian Antipasto Salad - (For 2) Imported meats & cheeses, olives, tomatoes, grilled green onions, fire roasted peppers, House Italian dressing Blackened Salmon - Seared with a blackening spice, sliced thin on a bed of julienne squash. Served with ponzu sauce Hot Antipasto - Shrimp, mussels, calamari, artichoke hearts, mushrooms and peppers in a white wine & tomato sauce with baked clams oreganato and eggplant #Homemade Soup Pasta Fagioli - Cannellini beans, light tomato, garlic, Romano cheese & pasta #Wood Fire Neapolitan Style Pizza Additional topping. \$2.00 per item Margherita - Marinara, fresh basil, mozzarella di latte White - Mozzarella, ricotta, lightly seasoned Mozzarella, ricotta, lightly seasoned Fire Mezzo - Tomato sauce, house made goat cheese sausage, mozzarella Porcini - Tomato sauce, porcini & brown mushrooms, mozzarella Calabrese - Salami, mozzarella, smoked provolone, hot peppers Parma - Prosciutto, mozzarella, sliced figs, marinara Mona Lisa - Fresh vegetables with four cheeses, no sauce #Baked Pasta & Inforno Eggplant Parmesan - Old family recipe (non-breaded), Side of pasta Meat Lasagna - Served with Sunday sauce Vegetable Lasagna - Zucchini, yellow squash, mushrooms, eggplant, basil and sun dried tomatoes with marinara *Pasta Spaghetti with Meatballs or Sausage - All homemade "Just like my mother makes." *Fettuccine - House made. Served with Vodka Sauce Riggies - Chicken tenders sautéd with prosciutto, mushrooms, and hot & sweet peppers tossed with marinara sauce & mozzarella Oriechette Calabrese - House made pasta. Tossed in a Sunday sauce with mushrooms	Beet Salad - Served with frisee, candied walnuts, gorgonzola cheese, & a sherry vinaigrette	\$12
fire roasted peppers, House Italian dressing Blackened Salmon - Seared with a blackening spice, sliced thin on a bed of julienne squash. Served with ponzu sauce Hot Antipasto - Shrimp, mussels, calamari, artichoke hearts, mushrooms and peppers in a white wine & tomato sauce with baked clams oreganato and eggplant **Homemade Soup** **Homemade Soup** **Pasta Fagioli - Cannellini beans, light tomato, garlic, Romano cheese & pasta \$7\$ **Wedding Soup - Classic Italian chicken soup with spinach, little meatballs, & pasta \$7\$ **Wedding Soup - Classic Italian chicken soup with spinach, little meatballs, & pasta \$7\$ **Wood Fire Neapolitan Style Pizza** **Additional topping. \$2.00 per item** **Margherita - Marinara, fresh basil, mozzarella di latte \$14\$ **White - Mozzarella, ricotta, lightly seasoned \$14\$ **The Mezzo - Tomato sauce, house made goat cheese sausage, mozzarella \$14\$ **Porcini - Tomato sauce, porcini & brown mushrooms, mozzarella \$14\$ **Calabrese - Salami, mozzarella, sliced figs, marinara \$14\$ **Mona Lisa - Fresh vegetables with four cheeses, no sauce \$14\$ **Baked Pasta & Inforno** **Eggplant Parmesan - Old family recipe (non-breaded), Side of pasta \$14\$ **Meat Lasagna - Served with Sunday sauce \$15\$ **Vegetable Lasagna - Zucchini, yellow squash, mushrooms, eggplant, \$15\$ **basil and sun dried tomatoes with marinara \$15\$ **Pasta** **Spaghetti with Meatballs or Sausage - All homemade "Just like my mother makes." \$15\$ **Fettuccine - House made. Served with Vodka Sauce \$16\$ **Riggies - Chicken tenders sautéd with prosciutto, mushrooms, and hot & sweet peppers \$15\$ **cossed with marinara sauce & mozzarella \$15\$ **Oriechette Calabrese - House made pasta. Tossed in a Sunday sauce with mushrooms \$15\$	Steak Salad - Arugula tossed with aged provolone & strawberries. Served with sliced steak and truffle oil	\$14
with ponzu sauce Hot Antipasto - Shrimp, mussels, calamari, artichoke hearts, mushrooms and peppers in a white wine & tomato sauce with baked clams oreganato and eggplant ### Homemade Soup Pasta Fagioli - Cannellini beans, light tomato, garlic, Romano cheese & pasta ### Wedding Soup - Classic Italian chicken soup with spinach, little meatballs, & pasta ### Wood Fire Neapolitan Style Pizza Additional topping. \$2.00 per item Margherita - Marinara, fresh basil, mozzarella di latte ### White - Mozzarella, ricotta, lightly seasoned The Mezzo - Tomato sauce, house made goat cheese sausage, mozzarella Calabrese - Salami, mozzarella, smoked provolone, hot peppers \$44 Calabrese - Salami, mozzarella, sliced figs, marinara ### Mona Lisa - Fresh vegetables with four cheeses, no sauce #### Baked Pasta & Inforno Eggplant Parmesan - Old family recipe (non-breaded), Side of pasta ### Meat Lasagna - Served with Sunday sauce ### Saked Pasta & Inforno Eggplant Parmesan - Old family recipe (non-breaded), Side of pasta ### Meat Lasagna - Served with Sunday sauce ### Sayada - Served with Sunday sauce ### Pasta Spaghetti with Meatballs or Sausage - All homemade "Just like my mother makes." ### Sayadhetti with Meatballs or Sausage - All homemade "Just like my mother makes." ### Sayadhetti with Meatballs or Sausage - All homemade "Just like my mother makes." ### Sayadhetti with Meatballs or Sausage - All homemade "Just like my mother makes." ### Sayadhetti with Meatballs or Sausage - All homemade "Just like my mother makes." ### Sayadhetti with Meatballs or Sausage - All homemade "Just like my mother makes." ### Sayadhetti with Meatballs or Sausage - All homemade "Just like my mother makes." ### Sayadhetti with Meatballs or Sausage - All homemade "Just like my mother makes." ### Sayadhetti with Meatballs or Sausage - All homemade "Just like my mother makes." ### Sayadhetti with Meatballs or Sausage - All homemade "Just like my mother makes." ### Sayadhetti with Meatballs or Sausage - All homemade "Just l		\$14
Hot Antipasto - Shrimp, mussels, calamari, artichoke hearts, mushrooms and peppers in a white wine & tomato sauce with baked clams oreganato and eggplant Homemade Soup Pasta Fagioli - Cannellini beans, light tomato, garlic, Romano cheese & pasta \$7 Wedding Soup - Classic Italian chicken soup with spinach, little meatballs, & pasta \$7 Wedding Soup - Classic Italian chicken soup with spinach, little meatballs, & pasta \$7 Wood Fire Neapolitan Style Pizza Additional topping. \$2.00 per item Margherita - Marinara, fresh basil, mozzarella di latte \$14 White - Mozzarella, ricotta, lightly seasoned \$14 The Mezzo - Tomato sauce, house made goat cheese sausage, mozzarella \$14 Porcini - Tomato sauce, porcini & brown mushrooms, mozzarella \$14 Porcini - Tomato sauce, porcini & brown mushrooms, mozzarella \$14 Porcini - Tomato sauce, porcini & provolone, hot peppers \$14 Parma - Prosciutto, mozzarella, sliced figs, marinara \$14 Mona Lisa - Fresh vegetables with four cheeses, no sauce \$14 Baked Pasta & Inforno Eggplant Parmesan - Old family recipe (non-breaded), Side of pasta \$14 Meat Lasagna - Served with Sunday sauce \$15 Vegetable Lasagna - Zucchini, yellow squash, mushrooms, eggplant, \$15 basil and sun dried tomatoes with marinara Pasta Spaghetti with Meatballs or Sausage - All homemade "Just like my mother makes." \$15 Fettuccine - House made. Served with Vodka Sauce \$16 Riggies - Chicken tenders sautéd with prosciutto, mushrooms, and hot & sweet peppers \$17 tossed with marinara sauce & mozzarella Oriechette Calabrese - House made pasta. Tossed in a Sunday sauce with mushrooms	<u> </u>	\$14
Pasta Fagioli - Cannellini beans, light tomato, garlic, Romano cheese & pasta **Wedding Soup - Classic Italian chicken soup with spinach, little meatballs, & pasta **Wood Fire Neapolitan Style Pizza Additional topping. \$2.00 per item **Margherita - Marinara, fresh basil, mozzarella di latte **White - Mozzarella, ricotta, lightly seasoned **The Mezzo - Tomato sauce, house made goat cheese sausage, mozzarella **Porcini - Tomato sauce, porcini & brown mushrooms, mozzarella **Calabrese - Salami, mozzarella, smoked provolone, hot peppers **Alama - Prosciutto, mozzarella, sliced figs, marinara **Mona Lisa - Fresh vegetables with four cheeses, no sauce **Baked Pasta & Inforno **Eggplant Parmesan - Old family recipe (non-breaded), Side of pasta **Meat Lasagna - Served with Sunday sauce **Pasta** **Pasta** **Spaghetti with Meatballs or Sausage - All homemade "Just like my mother makes." **Fettuccine - House made. Served with Vodka Sauce **Riggies - Chicken tenders sautéd with prosciutto, mushrooms, and hot & sweet peppers tossed with marinara sauce & mozzarella **Oriechette Calabrese - House made pasta. Tossed in a Sunday sauce with mushrooms	Hot Antipasto - Shrimp, mussels, calamari, artichoke hearts, mushrooms and peppers in a white wine	\$20
Wood Fire Neapolitan Style Pizza Additional topping. \$2.00 per item Margherita - Marinara, fresh basil, mozzarella di latte White - Mozzarella, ricotta, lightly seasoned The Mezzo - Tomato sauce, house made goat cheese sausage, mozzarella Porcini - Tomato sauce, porcini & brown mushrooms, mozzarella Calabrese - Salami, mozzarella, smoked provolone, hot peppers \$14 Parma - Prosciutto, mozzarella, sliced figs, marinara Mona Lisa - Fresh vegetables with four cheeses, no sauce Baked Pasta & Inforno Eggplant Parmesan - Old family recipe (non-breaded), Side of pasta Meat Lasagna - Served with Sunday sauce Vegetable Lasagna - Zucchini, yellow squash, mushrooms, eggplant, basil and sun dried tomatoes with marinara Pasta Spaghetti with Meatballs or Sausage - All homemade "Just like my mother makes." \$15 Fettuccine - House made. Served with Vodka Sauce Riggies - Chicken tenders sautéd with prosciutto, mushrooms, and hot & sweet peppers tossed with marinara sauce & mozzarella Oriechette Calabrese - House made pasta. Tossed in a Sunday sauce with mushrooms	<u>Homemade Soup</u>	
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Margherita - Marinara, fresh basil, mozzarella di latte White - Mozzarella, ricotta, lightly seasoned State Mezzo - Tomato sauce, house made goat cheese sausage, mozzarella Porcini - Tomato sauce, porcini & brown mushrooms, mozzarella Calabrese - Salami, mozzarella, smoked provolone, hot peppers State Parma - Prosciutto, mozzarella, sliced figs, marinara Mona Lisa - Fresh vegetables with four cheeses, no sauce Baked Pasta & Inforno Eggplant Parmesan - Old family recipe (non-breaded), Side of pasta Meat Lasagna - Served with Sunday sauce Vegetable Lasagna - Zucchini, yellow squash, mushrooms, eggplant, basil and sun dried tomatoes with marinara Pasta Spaghetti with Meatballs or Sausage - All homemade "Just like my mother makes." Spaghetti with Meatballs or Sausage - All homemade "Just like my mother makes." \$15 Fettuccine - House made. Served with Vodka Sauce Riggies - Chicken tenders sautéd with prosciutto, mushrooms, and hot & sweet peppers tossed with marinara sauce & mozzarella Oriechette Calabrese - House made pasta. Tossed in a Sunday sauce with mushrooms	Wood Fire Neapolitan Style Pizza	
White - Mozzarella, ricotta, lightly seasoned The Mezzo - Tomato sauce, house made goat cheese sausage, mozzarella Porcini - Tomato sauce, porcini & brown mushrooms, mozzarella Calabrese - Salami, mozzarella, smoked provolone, hot peppers \$14 Parma - Prosciutto, mozzarella, sliced figs, marinara \$14 Mona Lisa - Fresh vegetables with four cheeses, no sauce Baked Pasta & Inforno Eggplant Parmesan - Old family recipe (non-breaded), Side of pasta Meat Lasagna - Served with Sunday sauce Vegetable Lasagna - Zucchini, yellow squash, mushrooms, eggplant, basil and sun dried tomatoes with marinara Pasta Spaghetti with Meatballs or Sausage - All homemade "Just like my mother makes." Fettuccine - House made. Served with Vodka Sauce Riggies - Chicken tenders sautéd with prosciutto, mushrooms, and hot & sweet peppers tossed with marinara sauce & mozzarella Oriechette Calabrese - House made pasta. Tossed in a Sunday sauce with mushrooms	Additional topping. \$2.00 per item	
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Porcini - Tomato sauce, porcini & brown mushrooms, mozzarella Calabrese - Salami, mozzarella, smoked provolone, hot peppers \$14 Parma - Prosciutto, mozzarella, sliced figs, marinara \$14 Mona Lisa - Fresh vegetables with four cheeses, no sauce \$14 Baked Pasta & Inforno Eggplant Parmesan - Old family recipe (non-breaded), Side of pasta Meat Lasagna - Served with Sunday sauce \$15 Vegetable Lasagna - Zucchini, yellow squash, mushrooms, eggplant, basil and sun dried tomatoes with marinara Pasta Spaghetti with Meatballs or Sausage - All homemade "Just like my mother makes." \$15 Fettuccine - House made. Served with Vodka Sauce Riggies - Chicken tenders sautéd with prosciutto, mushrooms, and hot & sweet peppers tossed with marinara sauce & mozzarella Oriechette Calabrese - House made pasta. Tossed in a Sunday sauce with mushrooms	White - Mozzarella, ricotta, lightly seasoned	\$14
Calabrese - Salami, mozzarella, smoked provolone, hot peppers \$44 Parma - Prosciutto, mozzarella, sliced figs, marinara \$14 Mona Lisa - Fresh vegetables with four cheeses, no sauce \$14 Baked Pasta & Inforno Eggplant Parmesan - Old family recipe (non-breaded), Side of pasta \$15 Meat Lasagna - Served with Sunday sauce \$15 Vegetable Lasagna - Zucchini, yellow squash, mushrooms, eggplant, basil and sun dried tomatoes with marinara Pasta Spaghetti with Meatballs or Sausage - All homemade "Just like my mother makes." \$15 Fettuccine - House made. Served with Vodka Sauce \$16 Riggies - Chicken tenders sautéd with prosciutto, mushrooms, and hot & sweet peppers tossed with marinara sauce & mozzarella Oriechette Calabrese - House made pasta. Tossed in a Sunday sauce with mushrooms	The Mezzo - Tomato sauce, house made goat cheese sausage, mozzarella	\$14
Parma – Prosciutto, mozzarella, sliced figs, marinara **Mona Lisa - Fresh vegetables with four cheeses, no sauce **Baked Pasta & Inforno* **Eggplant Parmesan - Old family recipe (non-breaded), Side of pasta **Meat Lasagna - Served with Sunday sauce **Vegetable Lasagna - Zucchini, yellow squash, mushrooms, eggplant, basil and sun dried tomatoes with marinara **Pasta* **Spaghetti with Meatballs or Sausage - All homemade "Just like my mother makes." **Fettuccine - House made. Served with Vodka Sauce **Riggies - Chicken tenders sautéd with prosciutto, mushrooms, and hot & sweet peppers tossed with marinara sauce & mozzarella **Oriechette Calabrese - House made pasta. Tossed in a Sunday sauce with mushrooms **State	Porcini - Tomato sauce, porcini & brown mushrooms, mozzarella	\$14
Baked Pasta & Inforno Eggplant Parmesan - Old family recipe (non-breaded), Side of pasta Meat Lasagna - Served with Sunday sauce Vegetable Lasagna - Zucchini, yellow squash, mushrooms, eggplant, basil and sun dried tomatoes with marinara Pasta Spaghetti with Meatballs or Sausage - All homemade "Just like my mother makes." \$15 Fettuccine - House made. Served with Vodka Sauce Riggies - Chicken tenders sautéd with prosciutto, mushrooms, and hot & sweet peppers tossed with marinara sauce & mozzarella Oriechette Calabrese - House made pasta. Tossed in a Sunday sauce with mushrooms	Calabrese - Salami, mozzarella, smoked provolone, hot peppers	\$14
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Eggplant Parmesan - Old family recipe (non-breaded), Side of pasta Meat Lasagna - Served with Sunday sauce Vegetable Lasagna - Zucchini, yellow squash, mushrooms, eggplant, basil and sun dried tomatoes with marinara Pasta Spaghetti with Meatballs or Sausage - All homemade "Just like my mother makes." Fettuccine - House made. Served with Vodka Sauce Riggies - Chicken tenders sautéd with prosciutto, mushrooms, and hot & sweet peppers tossed with marinara sauce & mozzarella Oriechette Calabrese - House made pasta. Tossed in a Sunday sauce with mushrooms	Mona Lisa - Fresh vegetables with four cheeses, no sauce	\$14
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Meat Lasagna - Served with Sunday sauce\$15Vegetable Lasagna - Zucchini, yellow squash, mushrooms, eggplant, basil and sun dried tomatoes with marinara\$15PastaSpaghetti with Meatballs or Sausage - All homemade "Just like my mother makes."\$15Fettuccine - House made. Served with Vodka Sauce\$16Riggies - Chicken tenders sautéd with prosciutto, mushrooms, and hot & sweet peppers tossed with marinara sauce & mozzarella\$17Oriechette Calabrese - House made pasta. Tossed in a Sunday sauce with mushrooms\$18	•	\$14
Vegetable Lasagna - Zucchini, yellow squash, mushrooms, eggplant, basil and sun dried tomatoes with marinara Pasta Spaghetti with Meatballs or Sausage - All homemade "Just like my mother makes." Fettuccine - House made. Served with Vodka Sauce Riggies - Chicken tenders sautéd with prosciutto, mushrooms, and hot & sweet peppers tossed with marinara sauce & mozzarella Oriechette Calabrese - House made pasta. Tossed in a Sunday sauce with mushrooms		\$15
Basil and sun dried tomatoes with marinara Pasta Spaghetti with Meatballs or Sausage - All homemade "Just like my mother makes." Fettuccine - House made. Served with Vodka Sauce Riggies - Chicken tenders sautéd with prosciutto, mushrooms, and hot & sweet peppers tossed with marinara sauce & mozzarella Oriechette Calabrese - House made pasta. Tossed in a Sunday sauce with mushrooms		\$15
Spaghetti with Meatballs or Sausage - All homemade "Just like my mother makes." Fettuccine - House made. Served with Vodka Sauce Riggies - Chicken tenders sautéd with prosciutto, mushrooms, and hot & sweet peppers tossed with marinara sauce & mozzarella Oriechette Calabrese - House made pasta. Tossed in a Sunday sauce with mushrooms	basil and sun dried tomatoes with marinara	
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Riggies - Chicken tenders sautéd with prosciutto, mushrooms, and hot & sweet peppers tossed with marinara sauce & mozzarella\$17Oriechette Calabrese - House made pasta. Tossed in a Sunday sauce with mushrooms\$18		\$15
tossed with marinara sauce & mozzarella Oriechette Calabrese - House made pasta. Tossed in a Sunday sauce with mushrooms \$18		\$16
	• • • • • • • • • • • • • • • • • • • •	\$17
spinach and spicy sausage (can substitute sweet sausage)		\$18
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ENTREES

SERVED WITH SIDE OF PASTA

Chicken

Piccata - Boneless breast of chicken seared with capers and lemon in a white wine butter sauce	\$17
Parmesan - Breaded chicken breast with marinara and melted mozzarella cheese	\$18
Veal	
Piccata - Milk fed veal seared with capers and lemon in a white wine butter sauce	\$22
Milanese- Breaded veal pan fried in olive oil served with lemon wedges	\$22
Parmesan- Breaded veal with marinara and melted mozzarella cheese	\$22
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<u>Pork</u>	
Tuscan Tenderloin- Seared then cooked in Chianti served with apples cooked in prosecco and asparagus	\$19
Single Bone In Chop or Double Thick Bone in Chop- Frenched, then seared with hot &	\$20
sweet peppers, wild mushrooms, oregano, garlic and virgin olive oil. (Additional cook time needed for double cut) Double Cut	\$24
<u>Fish</u>	
Linguine Vongole- Fresh clams. Served with white or red sauce	\$18
Frutti Di Mare- Clams, mussels, calamari, shrimp and fish (Fresh Catch) cooked in a	\$22
spicy sherry sauce with fresh herbs tossed in linguini	
Salmon- Mediterranean style. Seafood marinara surrounded by clams and mussels	\$22
Fresh Catch- Please see the chalk board for today's selection Market	Price
<u>Steak</u>	
Filetto Gorgonzola - Grilled Filet Mignon with a gorgonzola cream sauce topped with crispy 50z	\$24
pancetta. Served with mashed potatoes and grilled asparagus	\$28
Bottled Water & Coca Cola Beverages	
Fountain Soda- Ask your server for our available flavors	\$2.50
Unsweetened Passion Fruit Iced Tea or Lemonade	\$2.50
Panna Water - Imported from Italy	\$5
San Pellegrino - Naturally sparkling. Imported from Italy	\$5
<u>Café</u>	
Espresso - Italian dark roasted served in a demi tasse	\$3.50
Coffee - Italian dark roast	\$3
Assorted Herbal Teas - Assorted blends	\$3
Cappuccino-Italian coffee with steamed milk	\$4.50

"Trust Me" Dinner Specials & Event Pricing Available

Ask your server or manager for details

Check Our Chalk Board for Daily Specials!

*"Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked."