

Antipasti

Select one to share

Eggplant Rollatini

fresh ricotta / mushroom / roasted red pepper / spinach / tomato sauce

Mozzarella

house made fried mozzarella
San Marzano tomato sauce

Shrimp SoLita

crispy shrimp / tossed with roasted peppers / olive oil / garlic verde drizzle / tarter dip

Calamari

fried calamari / spicy San Marzano tomato dipping sauce

“Old School Meatball”

tomato basil gravy / ricotta cheese crostini bread

Crispy Rice Ball

risotto / peas / carrots / mozzarella ground meat / fresh tomato sauce

Salads

Select one each guest

Traditional Caesar Salad

fresh romaine / house made creamy caesar dressing / shaved parmigiano / crispy croutons

SoLita Chopped Italian Salad

chopped greens / carrots / celery / chick peas / red onion / Italian cheese / cured meats / red wine vinaigrette

Entrée

Select one each guest

Linguini Clams

little neck clams / garlic / parsley / extra virgin olive oil

Bucatini all’ Amatriciana

pancetta / caramelized red onion / spicy tomato basil sauce

Orecchiette

sausage / broccoli rabe / garlic /extra virgin olive oil
grated parmesan cheese

Gnocchi

chicken / mushrooms / spinach /roasted pepper
parmesan cream sauce

Rigatoni Sunday Sauce

slow cooked pork / San Marzano / tomato gravy
fresh ricotta cheese

Ravioli

ricotta spinach ravioli creamy / mascarpone cheese sauce

Angel Hair

San Marzano tomato basil sauce / house made mozzarella
parmesan cheese

Veal Chop Milanese

bone in chop / lightly breaded with romaine / tomato / red onion / balsamic vinaigrette dressing

“Bone In” Veal Parmesan

Bone in chop / lightly breaded / house made mozzarella
San Marzano tomato basil sauce

Veal Sorrentino

layered prosciutto / eggplant / fresh mozzarella / white wine
fresh tomato basil sauce

Chicken Parmesan

fresh mozzarella / San Marzano /tomato basil sauce

Chicken Scarpariello

chicken on the bone / sausage / hot & sweet peppers
mushrooms / roasted potatoes

Chicken Marsala

boneless chicken / mushroom / marsala wine sauce / spinach

Snapper Angela

pan roasted / peppers / red onion / mussels / clams
white wine tomato broth

Fresh Catch Puttanesca

catch of the day / shrimp / tomato / capers
black olives / garlic / chili flake

Wild Salmon Piccata

lemon / butter / white wine / capers bed of spinach / cherry tomatoes

Happy Hour

Unwind at the bar

Monday—Friday
From 5pm—7pm

Enjoy \$5—\$7
Cocktails & Small Plates

Every Day Italian

“Dinner for Two”

Unique Dining

Chef Dinners
Dinning in the Dark
Private Luncheons
Cocktail Parties
Celebration Dinners

Special promotional menu. Items may change based on availability. Not combinable with other offers or promotions