



## APPETIZERS

**BRUSCHETTA** 11

TOASTED BREAD TOPPED WITH BRUSCHETTA MIX

**MOZZARELLA, PROSCIUTTO E POMODORO** 12

PROSCIUTTO, FRESH MOZZARELLA, TOMATOES, ONIONS AND BASIL

**CALAMARI** 15

FLASH FRIED SQUID SERVED WITH MARINARA

**MUSSELS** 14

STEAMED 1LB (SCAMPI STYLE OR FRA DIAVOLO (SPICY RED))

**MOZZARELLA FRITTI** 11

FRIED CHEESE SERVED WITH MARINARA

**SAUSAGE & PEPPERS** 15

MILD ITALIAN SAUSAGE WITH ROASTED BELL PEPPERS

## SOUP

**CHEF'S SOUP OF THE DAY** 5

## SALADS

**HOUSE SALAD** S 6 L 9

MIXED GREENS, BLACK OLIVES, RED ONIONS, PEPPERONCINI, TOMATOES, HOMEMADE ITALIAN DRESSING

**CAESAR SALAD** S 7 L 10

ROMAINE LETTUCE – CAESAR DRESSING

**POMODORO GORGONZOLA** 14

RED ONIONS, GORGONZOLA CHEESE, TOMATOES, BALSAMIC

## SANDWICHES SERVED WITH FRIES

**CHICKEN PARMESAN** BREADED CHICKEN - MARINARA - MELTED MOZZARELLA CHEESE 14

**SAUSAGE AND PEPPERS** ITALIAN SAUSAGE - CARAMELIZED BELL PEPPERS - MELTED MOZZARELLA CHEESE 14

**MEATBALL** HOMEMADE MEATBALLS - MARINARA - MELTED MOZZARELLA CHEESE 14

**CHICKEN TUSCAN** CHICKEN BREAST - SUNDRIED TOMATOES - CREAMY PESTO SAUCE - SPRING MIX - MOZZARELLA CHEESE 14

## CREATE YOUR PASTA DISH

### PASTA STYLES

ANGEL HAIR

SPAGHETTI

LINGUINE

FETTUCCINE

PENNE

GNOCCHI\*

RAVIOLI\* CHEESE OR MEAT

TORTELLINI\* CHEESE

GLUTEN FREE PASTA\*

ALL PASTAS MARKED WITH (\*) ADD 3

### PASTA SAUCES

**MARINARA** TOMATO SAUCE 12

**BASILICA** TOMATO SAUCE, FRESH BASIL, WINE, AND GARLIC 13

**AGLIO E OLIO** OLIVE OIL AND GARLIC SAUCE 13

**ARRABBIATA** SPICY TOMATO SAUCE 13

**BOLOGNESE** GROUND BEEF, TOMATO SAUCE, CHEESE 15

**VODKA** TOMATO SAUCE, VODKA, CREAM 14

**PUTTANESCA** ANCHOVIES, CAPERS, OLIVES, AND TOMATO SAUCE 14

**PAESANO** MUSHROOMS, PEAS, PROSCIUTTO, AND CREAM 15

**ALFREDO** CREAMY SAUCE 14

### ADD YOUR FAVORITES

CHICKEN 5

ITALIAN SAUSAGE 5

HOMEMADE MEATBALLS 5 (2 PIECES)

SHRIMP 8 (4 PIECES)

VEGETABLES (CHEF'S CHOICE) 3

## PASTA ESPECIALE AL FORNO – BAKED PASTA

**MANICOTTI** ROLLED PASTA STUFFED WITH ITALIAN BLEND OF CHEESES 15

**LASAGNA BOLOGNESE** (ALL BEEF) – BAKED WITH IMPORTED CHEESES 17

## CHICKEN & VEAL

**CHICKEN BREAST** 19 | **VEAL CUTLETS** 23

**BASIL TREE** ARTICHOKE HEARTS, BABY SPINACH, SUN DRIED TOMATOES, LEMON BUTTER AND WHITE WINE SAUCE

**CALABRESE** VINEGAR PEPPERS, PEPPERONCINI, RED BELL PEPPERS, WHITE WINE, OLIVE OIL, GARLIC AND ROASTED POTATOES

**CAPRESE** OLIVE OIL, TOMATOES, WHITE WINE, AND GARLIC, MOZZARELLA CHEESE, AND ROASTED POTATOES

**FRANCHESE** EGG-BATTERED, WHITE WINE AND LEMON BUTTER SAUCE, OVER BED OF SPINACH

**MARSALA** MUSHROOMS, SWEET MARSALA WINE SAUCE, AND ROASTED POTATOES

**PARMESAN** BREADED MARINARA, BAKED WITH OUR BLEND OF IMPORTED CHEESES. SERVED OVER PENNE MARINARA

**VESUVIO** ROASTED POTATOES, WHITE WINE, OLIVE OIL, GARLIC, ITALIAN HERBS AND PEAS

## STEAK & SEAFOOD

**FILET MIGNON** 8OZ BLACK ANGUS | BALSAMIC GLAZED MUSHROOMS | GORGONZOLA SAUCE | VESUVIO POTATOES 36

**RIB EYE STEAK** 16 OZ BLACK ANGUS AGED RIB EYE | SAUTEED MUSHROOMS | VESUVIO POTATOES 32

**ZUPPA DI PESCE** SHRIMP, MUSSELS, SCALLOPS, CALAMARI AND CLAMS IN A RED SAUCE 30

**HALIBUT LIVORNESE** 8OZ, TOMATOES, BLACK OLIVES, CAPERS, WHITE WINE AND TOUCH OF RED SAUCE, OVER BED OF SPINACH 32

**MUSSELS AND CLAMS DI GIOVANI** HOMEMADE SEASONED BUTTER, ONIONS, GARLIC AND WHITE WINE SAUCE, OVER LINGUINE 26

**SALMON PICCATA** 8OZ SALMON, CAPERS, LEMON BUTTER SAUCE, OVER SPINACH 24

**SHRIMP | SCALLOPS** SCAMPI STYLE ( BUTTER, EVOO, GARLIC) OR **FRA DIAVOLO** (SPICY RED) OVER LINGUINE 23 | 26

## SIDES

ITALIAN SAUSAGE 7

HOMEMADE MEATBALLS 5 (2 PIECES)

PENNE MARINARA 7

FRIES 6

VESUVIO POTATOES (ROASTED POTATOES) 6

SAUTÉED SPINACH 8

BROCCOLINI 9

*MOST DISHES CAN BE PREPARED GLUTEN-FREE. PLEASE ASK YOUR SERVER FOR DETAILS.*

*NO SEPARATE CHECKS FOR PARTIES OF 8 OR MORE AND AUTOMATIC 20% GRATUITY WILL BE ADDED*

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION