

CARAGIULOS



PRIMI

SHRIMP & ARTICHOKE SCAMPI
over knife and fork bruschetta 11.00

POLENTA DEL GIORNO
with today's fresh ragu 7.00

CALAMARI & ZUCCHINI FRITTI
with spicy sicilian sauce & anchovy mayo 11.00

MEDITERRANEAN FLATBREAD SPREADS
eggplant caponata, tuscan red pepper hummus
& roasted garlic-goat cheese 8.50

VEGETARIANO
mixed grilled vegetables, goat cheese & balsamic 9.00

MUSSELS PERONI
sausage, roast tomato, peroni broth, bruschetta 11.00
(add pasta & a small salad to this for a great entree)

SALUMI & FORMAGGI
nice selection of cured italian meats & cheeses 11.00

GRILLED CHICKEN CAESAR
substitute salmon or shrimp: add a dollar 9.00

CHOPPED '1989' SALAD
grilled chicken, genoa salami, cecci bean, tomato,
pepperoncini & parmesan dressing 9.00

WARM GOAT CHEESE SALAD
candied walnut, grape tomato, pickled mushroom, onion
& roasted shallot vinaigrette 10.00

HOUSEMADE MOZZARELLA CAPRESE
with beefsteak tomatoes, basil, greens & balsamic 9.00

INSALATA SPINACI
spinach, crispy prosciutto, pear, gorgonzola, mushroom,
pecan & honey-balsamic vinaigrette 9.00

WEDDING ZUPPA
housemade soup with spinach, chicken broth
& piccolo meatballs 4.25

PIZZE

DA VINCI
sausage, mushroom & pepperoni

BIANCA
white pizza with roasted garlic ricotta

PALERMO
artichoke hearts, roasted red peppers & capers

POLLO PAZZO
blackened chicken, caramelized onions & 3 cheeses

MARGHERITA
roma tomatoes, basil & housemade mozzarella

'JOE DA GREEK'
calamata olives, baby spinach, feta & tomatoes

PEAR & GORGONZOLA FLATBREAD
caramelized onions & white balsamic-honey drizzle

FARMHOUSE
broccoli, zucchini, mushrooms & tomatoes

'PIZZA MIA'
any 3 toppings below

CALZONE
stuffed with any 2 toppings

all pizzas are... 9.00

*pepperoni, sausage, onions, ham, mushrooms,
broccoli, roasted peppers, artichokes, calamata olives,
feta, caramelized onion, anchovies.... 1.00 each*

PASTA

SPAGHETTI
with housemade meatballs or sausage or both 14.00

FOUR CHEESE RAVIOLI
with wilted spinach & pomodori fresco 15.00

LASAGNA al FORNO
with rustic beef & sausage ragu 16.00

PENNE PASOLINI
chicken, gorgonzola cream & sun-dried tomatoes 17.00

BRAISED BEEF TORTELLONI
'a la vodka', with tomato cream & pancetta 18.00

LINGUINE & CLAMS
in a white wine or red clam sauce 17.00

LINGUINE FRA DIAVOLO
shrimp, clams, mussels, calamari & whitefish
in a spicy tomato sauce 22.00

PENNE ALLA ZASA
spicy garlic oil with sundried tomatoes, capers, broccoli &
toasted breadcrumbs 15.00 with **chicken** or **shrimp** add 2.00

GNOCCHI & OXTAIL RAGU
pasta dumplings with braised oxtail
& vegetable stew 17.00

LOBSTER RAVIOLI
english pea, shiitake mushrooms, roasted corn
& light fennel cream sauce 20.00

**all pasta and secondi dishes
come with a small garden salad or zuppa,**

**substitute a small chopped, goat cheese
or spinach salad for an additional \$4**

SECONDI

EGGPLANT PARMIGIANA
with ricotta & plum tomato sauce 17.00

ARTICHOKE CRUSTED BUTTERFISH
baby spinach, risotto cake & lemon caper butter 23.00

GROUPE FRANCESE
asparagus, roasted potato & citrus-basil butter 22.00

**'OLD SCHOOL' CHICKEN PARMIGIANA
or VEAL PARMIGIANA**
with choice of pasta or risotto 18.00

VEAL or CHICKEN PICATTA
with choice of pasta or risotto 20.00

GRILLED RIBEYE
truffle butter & wild mushroom risotto 24.00

VEAL or CHICKEN MARSALA
with choice of pasta or risotto 20.00

PORK CHOP SALTIMBOCCA
with prosciutto, provolone, sage butter
& creamy polenta 19.00

INOLTRE

ASPARAGUS PARMESAN	GARLIC SPINACH
ROASTED POTATOES	SAUSAGE or MEATBALLS
SAUTEED MUSHROOMS	RISOTTO del GIORNO
all sides are... 4.00	

consuming raw or undercooked meats may increase your risk of food-borne illness