

SANDWICHES

(Available from 12pm-4pm)

FRESH MOZZARELLA

with heirloom tomatoes, organic arugula, basil oil 14

IMPORTED PROSCIUTTO

with fresh mozzarella, roasted peppers, balsamic glaze,
extra virgin olive oil 18

ITALIAN TUNA

with kalamata olives, capers, red onion, grape tomatoes,
extra virgin olive oil 14

CLASSIC ITALIAN

with imported prosciutto, sopressata, genoa salami, pepperoni, capicola,
lettuce, tomato, onion, sub dressing 18

VEAL CUTLET

with broccoli rabe, sun dried tomatoes, fresh mozzarella 20

GRILLED CHICKEN

with caramelized onions, mushrooms, fresh mozzarella 16

BRAISED SHORT RIB

with caramelized onions, fresh mozzarella & demi glaze 22

ITALIAN BEEF

with melted provolone & hoagie spread 16

CHEVELATTA SAUSAGE

with peppers, onions, melted mozzarella -OR-
broccoli rabe, hot cherry peppers, melted mozzarella 16

PARMIGIANA

Chicken 16 Veal 18 Eggplant 14

Meatball 14 Shrimp 18

Served with a choice of salad or fresh cut fries



APPETIZERS

- FRIED CALAMARI** | served with a spicy tomato sauce or cherry pepper sauce 18
- EGGPLANT ROLLATINI** | thinly sliced breaded fried eggplant filled with ricotta & parmesan, San Marzano tomato sauce 16
- BAKED CLAMS** | (12) topped with Italian bread crumbs, fresh lemon, garlic, white wine 18
- FRIED MOZZARELLA** | served with San Marzano tomato sauce or Spiedini sauce 16
- ZUPPA DI MUSSELS** | Prince Edwards Island in a red or white sauce 16
- RICE BALL** | "Arancini" topped with a San Marzano tomato sauce or vodka sauce 14

SOUPS

- PASTA FAGIOLI** | 10
- ITALIAN WEDDING** | 12

SALADS

- FRESH MOZZARELLA** | house made fresh mozzarella with roasted peppers, Heirloom tomatoes & imported Prosciutto, drizzled with balsamic glaze and basil oil 18
- HOUSE** | kalamata olives, grape tomatoes, red onion, fresh mozzarella, house made Italian dressing 12
- CAESAR** | "traditional" garlic croutons & shaved parmesan 12
- MEATBALL** | garden salad topped with a meatball, tossed with olive oil & red vinegar 16 *entree size 20
- BURRATA** | served over spring mix with dried figs & sun dried tomatoes 16
- ARUGULA** | organic baby arugula with artichoke hearts, roasted shiitake mushrooms, sun dried tomatoes tossed with a lemon-lime vinaigrette 12
- MESCLUN** | spring mix, caramelized walnuts, raisins, goat cheese, tossed with house made balsamic vinaigrette 12
- Add grilled or blackened Chicken (+6) or Shrimp (+8) to any salad*

PIZZA

- Fresh mozzarella, San Marzano tomatoes & basil 14
- Fresh mozzarella, Vodka sauce 16
- Fresh mozzarella, broccoli rabe, chevelatta sausage 18
- Fresh mozzarella, ricotta, pesto, roasted garlic 14
- Fresh mozzarella, kalamata olive, capers & anchovies 18
- Fresh mozzarella, imported prosciutto, artichoke hearts, organic arugula, shaved parmesan 18
- Fresh mozzarella, braised short ribs, caramelized onions 22

Gluten-free crust available



PASTA

- RIGATONI** | imported diced prosciutto, mushrooms, organic arugula, fresh mozzarella, sweet onions, garlic, olive oil 24
- ORECCHIETTE** | grilled chicken, broccoli, sun dried tomatoes, garlic & olive oil 22
- FARFALLE** | imported prosciutto & sweet peas in a parmesan cream sauce 24
- PENNE** | Vodka Sauce 20 Add grilled or blackened Chicken (+6) or Shrimp (+8)
- SPAGHETTI** | with meatballs, San Marzano tomato sauce 22
- LINGUINE** | red or white clam sauce 26
- FETTUCCINE** | alfredo sauce 20
Add grilled or blackened Chicken (+6) or Shrimp (+8)
- BRAISED SHORT RIB RAVIOLI** | in a mushroom demi glaze 26
- GNOCCHI** | bolognese 24
- LASAGNA** | ground beef & sausage, layered with mozzarella, ricotta, parmesan cheese, San Marzano tomatoes 24
- SEAFOOD LINGUINE** | cold water lobster tail, shrimp, mussels, clams & calamari in a fra diavolo sauce 36
- PENNE S&P** | peppers, onions, chevelatta sausage, garlic & olive oil 26

Gluten-free pasta available (+3)

PARMIGIANA

Served with spaghetti

- CHICKEN 24 VEAL 30 MEATBALL 22 EGGPLANT 22 SHRIMP 26

ENTREES

- SHORT RIBS** | braised boneless beef short ribs, served over mashed potatoes 36
- RISOTTO** | cold water lobster tail & mushrooms topped with sauteed spinach 34
- CHEVELATTA SAUSAGE PLATTER** | served over a choice of peppers & onions -OR- broccoli rabe & hot cherry peppers 25
- CHICKEN FRANCESE** | served over sauteed spinach 26
- CHICKEN, VEAL or PORK "our way"** | topped with thinly sliced imported prosciutto, spinach & melted mozzarella, served with mashed potatoes & topped with demi glaze
Chicken 26 Veal 32 Pork 24

- CHICKEN or VEAL MARSALA** | served with mashed potatoes
Chicken 26 Veal 32

FISH OF THE DAY | P/A

SIDES

- Garlic Bread 6 Spinach 8 Mashed Potatoes 6 Risotto 10
Fresh Cut Fries 6 Broccoli Rabe 14 Garden Salad 6
Broccoli 8 Meatball 5 Pasta Garlic & olive oil 8



DESSERTS

ANDREW'S CHEESECAKE | 10

TIRAMISU | 10

CHOCOLATE DREAM | 10

LIMONCELLO MARSCAPONE CAKE | 10

TARTUFFO | 10

LEMON SORBET | 10

MINI CANNOLIS (3) | 10

ICE CREAM | 5

CORDIALS

SAMBUCA | 10

FRANGELICO | 10

GRAND MARNIER | 12

LIMONCELLO | 10

DRAMBUÏE | 12

COURVOISIER | 12

CHAMBORD | 10

GRAPPA | 10

PORTS | 12

Taylor
Graham's
Dow's

