

Appetizers

Crispy Cauliflower tossed in a balsamic rosemary sauce, creamy lemon miso sauce	12
Baby Artichokes roasted long-stem artichoke hearts baked with Italian herbs and cheeses; served over pesto aioli	14
Tomato Bruschetta thin cut Italian bread topped with fresh chopped tomatoes, basil, shaved parmesan cheese, white bean and garlic spread, olive oil and balsamic glaze	9
Garlicky P.E.I Mussels P.E.I mussels sautéed in a lemon-garlic white wine sauce with red pepper flakes	14
Crispy Brussel Sprouts' garlic, parmesan, goat cheese and lemon aioli	9
Tavolino Meatballs handmade with herbs, beef, and gluten-free breadcrumbs, in our own rich marinara with mozzarella and parmesan melted on top	11
Tuscan Hearth-Roasted Wings marinated in herbs and spices and tossed with parmesan cheese; served with our house-made gorgonzola dressing	12
Truffled French Fries Tossed with white truffle oil, rosemary, and parmesan; served with basil ketchup	12

Salads

Make any salad into an entrée - top with:

Garlic and Herb Grilled Chicken 7 Rosemary-Bourbon Steak Tips *11

Three Grilled Shrimp 11 6 oz. Grilled Salmon Filet * 11

Caesar romaine lettuce and homemade croutons tossed in our traditional house Caesar dressing with shaved parmesan <i>white anchovies upon request, additional .95</i>	8/12
Mediterranean crisp romaine, kalamata olives, tomatoes, cucumbers, red onion, artichokes and feta cheese tossed in a Greek vinaigrette and garnished with pepperoncini	8/12
Power Bowl crisp carrots, grilled asparagus, grilled red pepper, red onion, chick peas, toasted farro, toasted almonds, hardboiled egg, jicama, and crumbled feta cheese; tossed in a lime vinaigrette	12
Heirloom Tomato Caprese fresh vine-ripe heirloom tomatoes, with fresh mozzarella, basil, extra virgin olive oil, balsamic reduction and sea salt	14
Italian Chopped pepperoncini, sopressata, prosciutto, rosemary ham, red onion, tomato, olive tapenade, shaved sharp provolone, asiago, romaine, and chopped radicchio; tossed in extra virgin olive oil, vinegar and oregano	14

**The FDA advises that consuming raw or undercooked foods can increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.*

Pizzas

Our pizzas are available in two sizes, a 12-inch pizza and a 16-inch pizza

Tomato-based Sauces

Marinara house marinara, mozzarella	11/16
Margherita chunky tomato, mozzarella, fresh basil	12/17
Meat Lovers pepperoni, sausage, salami, meatballs, with mozzarella and marinara	14/20
Tuscan Sausage Italian sausage, chunky tomato, roasted garlic cloves, mozzarella, ricotta, basil <i>Staff Favorite</i>	13/19
Spicy Italian Sausage house marinara, caramelized onions, hot cherry peppers, mozzarella (<i>Spicy!</i>)	13/19
Pepperoni imported pepperoni, mozzarella	12/17

White Pizzas and Other Sauces

Chicken Cutlet parmesan cream, crispy Applewood-smoked bacon, smoked gouda, mozzarella, roasted garlic-honey drizzle <i>Staff Favorite</i>	14/20
Pepperoni and Hot Honey with ricotta, cracked pepper, local honey spiked with hot Calabrian pepper oil, and mozzarella	13/19
Roasted Garlic mashed with olive oil and parmesan, then spread and covered with mozzarella and a balsamic glaze	13/19
Funghi Bianco Cremini mushrooms, caramelized onions, rosemary, and mozzarella over a truffle-parmesan cream	14/21
Balsamic BBQ Chicken house-made balsamic BBQ sauce, marinated chicken, red onions, roasted red peppers, smoked gouda, mozzarella, scallion	13/19
Prosciutto and Fig thinly-sliced prosciutto, and mozzarella; topped with baby arugula, sliced dried figs and aged balsamic drizzle <i>Staff Favorite</i>	15/22
House Special caramelized onions, crispy Applewood-smoked bacon, spiced walnuts, gorgonzola, mozzarella, spinach	13/19
Gorgonzola and Grape fresh red grapes, Italian sausage, gorgonzola, mozzarella, fresh rosemary <i>Chef Greg's Favorite</i>	13/19
Quattro Formaggio white sauce, olive oil, mozzarella, asiago, parmesan, provolone	12/17

Topped with a Chopped Salad

Mediterranean Vegetable kalamata olives, hot peppers, basil-pesto, mozzarella, feta; topped with a chopped salad of chilled cucumber, red onion, tomato, and Greek vinaigrette (<i>Spicy!</i>)	13/19
Mediterranean Chicken	14/20
Buffalo Chicken house-made hot sauce, marinated chicken, gorgonzola, and mozzarella; topped with a crisp chopped salad of celery, carrots, red onion, lettuce, and gorgonzola dressing	14/20

Entrees

Sliced Steak Tagliata ‘A Classic Italian Summertime Dish’ Marinated and grilled steak tips served over arugula tossed with chick peas, toasted slivered almonds, cherry tomatoes, olive oil and cracked pepper; topped with shaved parmesan and served with a lemon wedge	27
Spicy Cioppino clams, cod, mussels, shrimp, scallops and salmon stewed in a zesty seafood broth and garnished with a grilled herb crostini (May be ordered mild upon request)	31
Pistachio-Crusted Salmon Filet with a lemon-honey drizzle, spinach-parmesan risotto and grilled asparagus	28
10 oz Black Angus Burger Gorgonzola crumbled, Applewood smoked bacon, caramelized onions, smothered in blue cheese dressing served with truffle French fries and basil whipped ketchup	18
Chicken or Veal Picatta tender chicken or veal sautéed with garlic, capers, lemon and white wine; served with garlic mashed potatoes and parmesan-crusted zucchini	Chicken 23 Veal 27
Pan-Seared Sea Bass toasted farro, roasted baby carrots, chorizo broth, and grilled lemon	36

B I S T E C C A

All steaks are certified Angus Beef and are brushed with olive oil, sea salt and cracked pepper

	<u>Choose Two</u>	<u>Choose One</u>
8 oz Filet Mignon* 36	Grilled Asparagus	House-made Steak Sauce
	Spinach-Parmesan Risotto	Balsamic Glaze
12 oz Rosemary-Bourbon Steak Tips* 28	Parmesan Zucchini	

P a s t a s

Half/Full

Eggplant, Chicken or Veal Parmesan all house made; served over spaghetti	Eggplant 14/20 Chicken 15/22 Veal 17/28
Bolognese a rich and savory sauce made with beef and pork in the authentic style of Bologna, Italy. Tossed with artisanal semolina-egg pappardelle from Italy	16/24
Veal Saltimbocca Italian for “jumps in the mouth” tender veal sautéed with white wine, sage, prosciutto and provolone; served over linguine with pan sauce and grilled asparagus	17/28
Linguini & Clams local little necks, fresh herbs, white wine, butter, garlic, red pepper flakes	16/24
Shrimp Scampi jumbo shrimp sautéed with plum tomatoes, garlic, white wine, lemon and herbs; tossed with linguine	17/28
Blackened Chicken Spaghetti Bruschetta fresh garlic, bruschetta style tomatoes, fresh mozzarella, olive oil, basil, balsamic reduction, sea salt and black pepper	15/21
Honey Pepper Chicken sliced chicken, pepperoncini, sundried cherry tomatoes, Mascarpone cheese and spinach in a creamy hot honey sauce; cavatappi pasta	16/24
Spinach and Artichoke Ravioli sautéed roman artichokes, baby spinach, asiago-roasted garlic cream	15/21

Executive Chef ~ Greg Galano General Manager ~ Tom Perruna