

## APPETIZERS

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### Italian Wedding Soup

\$4

### Sicilian Antipasto

Fresh tomato, sun-dried tomato, fresh mozzarella, garlic and basil. \$11

### Antipasto

Marinated vegetables, romaine lettuce, tomato, onion, black and green olives, cucumber, prosciutto, salami, pepperoni, and provolone cheese; served with our house dressing. \$10

### Tossed Salad

\$4

### Mussels Marinara

Mussels served in a spicy marinara sauce (mild, medium, or hot). \$7

### Garlic Cheesy Bread

A loaf of our Italian bread topped with garlic butter, parmesan and mozzarella cheese, then baked; served with our marinara sauce. \$5

## ITALIAN CLASSICO

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Add fresh vegetables or chicken to any dish \$2, add shrimp to any dish \$4.

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### Spaghetti & Tomato Sauce

\$8

### Ziti & Tomato Sauce

\$8

### Spaghetti & Meatball Parmigiana

\$11

### Penne & Sausage

\$11

### Pasta Primavera

Fresh vegetables sautéed in a garlic butter and white wine sauce, tossed with pasta.

\* 14 Hands Riesling or Grand Estates Chardonnay

\$15

### Spaghetti & Eggplant Parmigiana

Eggplant that is lightly breaded and baked in our red sauce and served with spaghetti.

\$13

### Fettuccine Alfredo

\$13

### Tortellini Alfredo

\$14

### Sachettini

Served in a vodka cream sauce. \$15

## CHILDREN

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### Penne & Meatball

\$5

### Penne & Sausage

\$6

### Penne & Chicken

\$7

### Penne & Tomato Sauce

\$4

\* Each entrée is served with bread and salad

## SIGNATURE DISHES

### **HOT** Shrimp Fra Diavolo

Five jumbo shrimp seared and cooked in a spicy marinara and served over spaghetti. \$17

\* 14 Hands Riesling

### Five Cheese Ravioli

Ravioli stuffed with five Italian cheeses and baked in red sauce and topped with mozzarella cheese. \$11

\* Hob Nob Pinot Noir

### Penne Ala Vodka

Penne served in a creamy vodka sauce with mushrooms and sun-dried tomatoes. \$15

\* Grand Estates Chardonnay or Hob Nob Pinot Noir

### Sicilian Sausage & Peppers

Sweet Italian sausage, bell pepper, and onions tossed with penne, garlic, and extra virgin olive oil. \$14

\* Grand Estates Chardonnay or Three Rivers Merlot

### Spinach Ravioli

Ravioli stuffed with spinach and a five cheese blend; topped with Alfredo sauce. \$16

## SEAFOOD

### Spaghetti & White Clam Sauce

Chopped clams sautéed in a white wine garlic sauce and served over your choice of spaghetti or Angel hair. \$14

### Spaghetti with Red Clam Sauce

Chopped clams sautéed in a marinara sauce and served over your choice of spaghetti or Angel hair. \$14

### **HOT** Spaghetti with Mussels

Mussels prepared in a spicy tomato marinara, served over spaghetti. \$14

### Shrimp Parmigiana

Five jumbo shrimp lightly battered, seared, and baked in tomato sauce and topped with mozzarella cheese; served with a side of spaghetti. \$17

### Shrimp Scampi

Five jumbo shrimp in a traditional scamp sauce tossed with angel hair pasta. \$17

### Tilapia Francese

Lightly battered tilapia filet sautéed in a lemon and white wine sauce. \$15

\* Each entrée is served with bread and salad

## VEAL & CHICKEN

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### Veal Francese

Veal cutlet lightly battered and sautéed in a lemon and white wine sauce. \$17

\* Santa Christina Pinot Grigio

### Chicken Marsala

Chicken cutlet cooked in a sweet Marsala wine with mushrooms. \$16

### Veal Parmigiana

Hand breaded veal cutlet layered in our marinara sauce and covered in mozzarella cheese. \$18

### Chicken Parmigiana

Hand breaded chicken breast layered in our marinara sauce and covered in mozzarella cheese. \$16

### Chicken Francese

Lightly battered chicken breast sautéed in a lemon and white wine sauce. \$16

### Chicken Milanese

Breaded chicken fried and served over a bed of lettuce and tomato. \$15

### Veal Milanese

Breaded veal served over a bed of lettuce and tomato. \$18

### Veal Marsala

Veal sautéed in a sweet Marsala wine with mushrooms and served with spaghetti. \$17

\* Hob Nob Pinot Noir or Three Rivers Merlot

## BAKED DISHES

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### Ziti

Ziti mixed with ricotta, parmesan, mozzarella, red sauce, and baked. \$11

### Manicotti

Manicotti stuffed with ricotta, parmesan, and mozzarella cheeses; topped with red sauce and baked. \$11

### Lasagna

Classic beef and cheese lasagna topped with red sauce and mozzarella cheese. \$13

### Eggplant Rollatini

\$15

## DESSERTS

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### Spumoni

\$3.75

### Tiramisu

\$4.50

### Cannoli

\$3.75

### White Chocolate Cheesecake

\$4.75

Don't forget to ask for information on our Custom Party Trays