

APPETIZERS

CHICKEN WINGS \$16

Jumbo wings served buffalo or garlic parmesan.
Served with celery and ranch or bleu cheese.

BRUSCHETTA \$12

Diced tomato, fresh basil, olive oil with fresh parmesan
and served on toasted garlic crostini

FRIED MOZZARELLA \$13

Mozzarella triangles fried to a golden brown.
Served with house made marinara.
Garnished with fresh basil oil.

ITALIAN SAUSAGE AND PEPPERS \$16

Char broiled Italian sausages sauteed with
sweet peppers and onion.

MEATBALLS \$13

Beef and pork meatballs, baked and served
with house made marinara and fresh parmesan.

EGGPLANT ROTALINI \$15

Eggplant stuffed with Ricotta cheese filling,
baked in our classic marinara sauce,
and topped with mozzarella cheese.

CAPRESE SALAD \$13

Sliced tomato, fresh mozzarella and fresh basil.
Drizzled with balsamic reduction

GARLIC CHEESE BREAD \$8

SALADS

DRESSINGS

Ranch, bleu cheese, Balsamic, Italian, Caesar
add chicken \$4 add steak* \$7

CAESAR SALAD \$13

Crisp romaine, Caesar dressing, fresh parmesan
and house made croutons.

HOUSE SALAD \$9 (serves 2)

Mixed greens julienne red onion, grape tomato,
feta cheese and pepperoncini.

ARUGULA SALAD \$9

Baby Arugula tossed in fresh lemon and olive oil.
Topped with fresh parmesan

MANGIA! ITALIANO

"Come taste the love and tradition of Nonna's kitchen!"

PASTA

add chicken \$4 add steak* \$7

MEATBALLS \$13

Beef and pork meatballs, baked and served with
house made marinara and fresh parmesan.

RIGATONI WITH VODKA SAUCE \$19

Rigatoni pasta, house vodka sauce and fresh parmesan cheese.

FETTUCCINI ALFREDO \$18

Fettuccini pasta tossed in our house made rich and creamy
Alfredo sauce. Topped with fresh parmesan cheese and parsley.

SPAGHETTI BOLOGNESE \$19

Traditional meat sauce, fresh herbs and spices served over a
bed of spaghetti and topped with fresh Parmesan cheese.

LOBSTER RAVIOLI \$34

Lobster stuffed ravioli topped with vodka sauce
and fresh parmesan

CHICKEN PARMESAN \$32

Breaded chicken breast in our tradionamarmara sauce topped with
melted mozzarella cheese served on a bed of spaghetti.

LASAGNA \$23

Lasagna noodles stuffed with
ricotta cheese, Italian sausage.
Served in our Bolognese sauce
& topped with melted mozzarella.



*contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, shell stock or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

ENTREES

CHICKEN PICATTA \$32

Pan-seared chicken breast sautéed in a white wine
and lemon butter sauce with capers.
Served with potato and vegetable.

CHICKEN MARSALA \$32

Tender chicken breast sautéed with fresh mushrooms
in a sweet Marsala wine sauce.
Served with potato and vegetable.

PORCHETTA \$26

Roasted herb stuffed pork loin, served with braised
sweet pepperonata and cheesy polenta.

16 OZ RIBEYE* \$46

Tender bone in ribeye cooked over an open flame
with our special seasonina and served with
potato and sautéed vegetables

8oz NEW YORK STRIP* \$32

Tender 8 oz strip pan seared with our special seasonings.
Served with potato and sauteed vegetables.

TUSCAN SALMON \$30

Grilled salmon topped with grape tomato, capers,
basil and black olives in a white wine lemon sauce
Served with cheesy polenta and sautéed vegetables.

FEAST DINNER FOR TWO* \$79

Our Feast Dinner includes:

Bottle of La Terre Wine

House Salad for two

Two 8 oz steak dinners with roasted potato and vegetables

Slice of New York cheesecake to share

SIDES

ITALIAN SAUSAGE	\$7
MEATBALLS	\$7
SAUTEED VEGETABLES	\$5
POTATO	\$5
PASTA SALAD	\$5
SIDE SALAD	\$7
PASTA	\$7
BREAD	\$3

DESSERT

\$11.99

New York Style Cheesecake

Topped with fresh strawberry

Triple Chocolate Cake

Tiramisu

