

<u>ANTIPASTO</u>

BRUSCHETTA 6.5 Traditional Italian bruschetta: French bread with fresh tomatoes, basil, garlic and extra virgin olive oil							
CALAMARI FRITTI	8	Classic	fried calamari lightly breaded with zucchini strips and side of marinara sauce				
MEATBALLS ala PARM	GIANA	7	Three Homemade meatballs in housemade sauce and mozzarella cheese				
ANTIPASTO TRADIZIONALE 9 Traditional Italian antipasto with prosciutto, salami, fried mozzarella, artichokes black olives, Pepperoncini peppers, fresh tomatoes							
ANTIPASTO VEGETARIANO		9	Grilled vegetables, artichoke, black olives, mushroom, fresh mozzarella, roma tomatoes				
MOZZARELLA FRITTA		7	Breaded and fried whole milk mozzarella with side of house marinara sauce				
CARCIOFI FRITTI		6	Fried artichokes, lightly breaded with aioli sauce on the side				
WINGS		5.	Choice of Hot or Mild BBQ sauce (min order of 5, 5 increments)				
ZUPPE - SOUPS							
PASTA-E-FAGIOLI		5.	Bean soup w/pasta				
MINESTRONE		5.	Mixed vegetable soup				
<u>SALADS</u>							
CARREN	1.6	•	Chicken 5, Salmon 6, Shrimp 6, extra dressing 1)				
GARDEN	6	Freshi	Romaine, tomato, cucumber, carrot & croutons with choice of dressing				
CAESAR	6	Traditional fresh romaine, croutons, parmegiano cheese and homemade Caesar dressing					
INSALATA CAPRESE	10	Fresh mozzarella, roma tomatoes, fresh basil, extra virgin olive oil, balsamic glaze					
GREEK SALAD	EK SALAD 7 Fresh Romaine, kalamata olives, tomatoes, red onions, feta cheese, Pepperoncini and homemade vinaigrette dressing						

ENTREES

CLASSIC ITALIAN DINNERS

Served with side house salad and garlic bread (can sub salad with soup if available) (for Gluten free pasta .. please ask server for availability. Note: our pesto sauce contains nuts)

LASAGNA DI NONNA (Meat) 15		Homemade Bolognese meat sauce (pork and beef) and homemade lasagna noodles.
EGGPLANT PARMIGIANA (Veg.)	13	Baked eggplant with side of pasta and house made marinara sauce
PENNE RIGATE	12	Penne with ricotta, marinara sauce and melted mozzarella
RAVIOLI Cheese	12	Cheese filled ravioli in pink sauce
RAVIOLI Lobster	18	Lobster filled ravioli in pink sauce
SPAGHETTI POMODORO (Veg.)	11	Spaghetti tossed with house made MARINARA sauce, garlic and basil
ANGEL HAIR w/BOLO SAUCE	13	Angel Hair tossed with house made Bolognese meat sauce
ANGEL HAIR w/Marinara (Veg.)	13	Angel Hair tossed with house made Marinara (Vegetarian)
SPAGHETTI al PESTO (Veg.)	11	Spaghetti with our house made Pesto sauce
SPAGHETTI w/ ALFREDO	12	Spaghetti with our house made Alfredo sauce
SPAGHETTI all'OLIO (Veg.)	11	Spaghetti tossed with extra virgin olive oil, parsley, garlic and pepperoncini
SPAGHETTI & MEATBALLS	13	Spaghetti with marinara & 3 house made meatballs
FETTUCCINE & Chicken ALFRED	O 13	Fettucine pasta tossed with our homemade Alfredo sauce & chicken
FETTUCCINE ALFREDO	12	Fettucine pasta tossed with our homemade Alfredo sauce (no chicken)
FETTUCCINE CARBONARA	14	Fettucine pasta with bacon, onion, egg, black pepper and cream sauce
PENNE BOLOGNESE	13	Penne tossed with Bolognese meat sauce
PENNE alla VODKA (Veg.)	13	Penne tossed with a pink vodka sauce
PENNE PUTANESCA	13	Penne in pomodoro sauce with capers, garlic, black olives, anchovies

CENA DI POLLO (Chicken Dinners)

Served with side house salad and garlic bread (can sub salad with soup if available) CHICKEN PARMIGIANA | 15 Breaded chicken breast with tomato sauce, mozzarella, parmesan & side of spaghetti CHICKEN CACCIATORE | 15 Chicken sautéed in creamy wine sauce with pasta and seasonal vegetables CHICKEN MARSALA | 15 Chicken breast braised in marsala wine, pasta with mushrooms and side of grilled seasonal vegetables CHICKEN PICCATA 115 Chicken breast simmered in a reduced wine/lemon sauce with capers, garlic, pasta; side of grilled seasonal vegetables CHICKEN VALDOSTANA | 15 Chicken breast simmered in wine-butter sauce, provolone cheese, ham; served with roasted potatoes and vegetables

RISOTTO DINNERS

Served with side house salad and garlic bread (can sub salad with soup if available)

RISOTTO PARMEGIANO | 12 Arborio rice, butter and parmesan cheese

RISOTTO con FUNGHI | 14 Arborio rice, butter and mushroom sauce, parmesan cheese

RISOTTO PRIMAVERA | 14 Arborio rice, mixed vegetables, tomato, butter and parmesan cheese

RISOTTO a FRUTTI di MARE | 16 Mixed seafood (salmon, shrimp, calamari) arborio rice, saffron sauce

From our GRILL

Served with side house salad and garlic bread (can sub salad with soup if available) | 19 10oz New York strip served with roasted potatoes and vegetables **NY STRIP** NY STRIP & SHRIMP | 21 10oz strip and shrimp served with roasted potatoes and vegetables SALMON | 16 6oz salmon filet with roasted potatoes and veggies **SALMON & SHRIMP** | 19 Grilled salmon filet and shrimp topped with bruschetta tomatoes and basil pesto MAHI 17.5 Grilled, topped with artichokes, sundried tomatoes and, herb lemon butter sauce 10oz strip pan seared with red wine with side of risotto parmegiana BISTECCA DI MANZO TAGLIATA |21

BEVERAGES

Fountain drinks and tea 2.75 includes refills

Sodas – Coke, Diet Coke, Sprite, Root Beer, Dr. Pepper, Fanta 12-oz Can – \$1.25 16.9-oz Bottle – \$1.80 2-Lt Bottle – \$2.89 Water 16.9-oz Bottle – \$1.00 20-oz Bottle – \$1.40 San Pellegrino (Italian Soda) – Orange or Lemon 11.15-oz \$2.00

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DESSERTS

TIRAMISU | 5 ITALIAN CREAM CAKE | 5 ITALIAN RUM CAKE | 5 LIMONCELLO CAKE | 5 CHOCOLATE

MOUSSE CAKE | 5 ITALIAN MASCARPONE | 5 CANNOLI | 5 CHEESECAKE | 4

| 4

COFFEE CARAMEL MACCHIATO | 4 CAFFE MOCHA | 4 CAFFE LATTE | 4 CAPPUCCINO

PIZZA, STROMBOLI, SUBS & PANINI WINGS

TOPPINGS

Meats: \$0.50 Mini, \$0.75 Small, \$1.20 Medium, \$1.70 Large Pepperoni, House-made Sausage, Salami, Ham, Prosciutto, Canadian Bacon, Ground Beef, Crumbled Bacon, Brisket, & Grilled Chicken

Vegetables, Herbs, and Cheese: \$0.25 Mini, \$0.55 Small, \$0.85 Medium, \$0.95 Large Mushrooms, Onions, Artichoke Hearts, Spinach, Bell Peppers, Sun-dried Tomatoes, Fresh Tomatoes, Black Olives, Green Olives, Pineapple, Fresh Basil, Fresh Garlic, Pesto, & Jalapenos

Cheeses: Mozzarella, Feta, Cheddar, Ricotta, Parmesan, & Pepper jack; Seafood: Anchovies, Shrimp; Sauces: Pizza Tomato Sauce, Alfredo Sauce, Pesto Sauce (all made in-House)

Our HouseMade Sausage, Brisket and Shrimp Toppings 20 cents extra from prices below

<u>PIZZA</u>	Mini	Small	Medium	Large
Cheese only	\$5.00	\$8.00	\$10.00	\$12.00
Pepperoni	\$5.50	\$8.75	\$11.25	\$13.75
Margherita	\$6.00	\$9.45	\$12.50	\$15.50
-House-made Pizza Sauce, Slice	d Tomatoes, Basil			
Potato Bacon Pizza	\$6.00	\$9.45	\$12.50	\$15.50
-House-made Pizza Sauce, Bake	edPotatoes, Green Onions, Bacon			
Hawaiian	\$5.75	\$8.95	\$11.75	\$14.50
-Canadian Bacon,Pineapple				
White Pizza	\$6.50	\$8.95	\$11.75	\$14.50
-House-made Alfredo Sauce, Ric	otta Cheese, Mozzarella, Chicken			
BuildYourOwn	\$5.00	\$8.00	\$10.00	\$12.00
SPECIALTY PIZZA	Mini	Small	Medium	Large
Cali	\$6.25	\$9.95	\$12.95	\$16.25
-House-madePizzaSauce,Chick	ken,FetaCheese,FreshGarlic,FreshSpir	nach		
Texan	\$6.25	\$9.95	\$12.95	\$16.25
– House made Pizza Sauce, BBC	Q Sauce Drizzle on top, Brisket, Carameli.	zed Onion, Sundried Tomatoes, Garlic		
Abruzzi	\$6.50	\$10.95	\$13.95	\$17.95
–House-made Pesto Sauce, Pepp	aori,FieshTomatoes,FieshGalt;House-made Sa	ausage		
Italian Luau	\$6.50	\$10.95	\$13.95	\$17.95
-House-made Pesto Sauce, Grille	ed Chicken, Fresh Spinach, Caramelized	Onions, Fresh Tomatoes, Pineapple		
Vegetarian	\$6.50	\$10.95	\$13.95	\$16.95
-Fresh Spinach, FleshBasl,Mushroo	oms, Onions, Bell Peppers, Olives			
Chicken Alfredo	\$6.75	\$10.95	\$13.95	\$17.95
-House-made Alfredo Sauce, Ch	icken, Prosciutto, Bacon, Fresh Spinach			
Supreme	\$7.25	\$11.50	\$15.55	\$17.25
-House-made Pizza Sauce, Peppero	oni, Ground Beef, Green Peppers, Mus	hroom, House-made Sausage		

STROMBOLI House Small \$8.95 Large \$11.95

-House-made Pizza Sauce, Mozzarella, Salami, Pepperoni, Roasted Peppers

STROMBOLI Build Your Own Small \$8.95 Large \$11.95

-Pick the Sauce, Pokthe Chesse then add up to 2 meats, and 1 veggies (see "TOPPINGS" above)

Small Large

SUBS & PANINI - all served hot unless requested cold

	H <u>alf</u>	Whole			
Three CheesePanini (vegetarian)	\$4.50	\$6.50			
-Mozzarella, Provolone, and Cheddar Cheese					
Lightfoot Sub (vegetarian)	\$4.95	\$6.95			
-Bell Peppers, Onions, Fresh Spinach, Fresh Tomatoes, Lettuce, Garlic Mayonnaise, Vinaigrette					
Porker Ham Panini	\$4.95	\$7.95			
-Ham, Pepperjack Cheese, Garlic Mayonnaise, Mustard, Lettuce, Fresh Tomatoes, Onions					
Venetian Panini	\$4.95	\$7.95			
-Salami, Pesto Mayonnaise, Fresh Tomatoes, Provolone, Fresh E	Basil Sasil				
ClassicItalianSub	\$4.95	\$7.95			
-PizzaSauce,Mozzarella,Pepperoni,Salami,andHam					
Meatball Sub	\$4.95	\$7.95			
-MarinaraSauce,Meatballs,ParmesanCheese,Mozzarella					
Tuna Melt Sub	\$4.95	\$6.95			
-Homemade Tuna Salad, Provolone Cheese, Lettuce, Fresh To	omatoes, Onions				
Big Bird Panini	\$4.95	\$7.95			
-Turkey, Mayonnaise, Mozzarella, Lettuce, Fresh Tomatoes, Oni	ons				