

~ Antipasti ~

Bruschetta	See Special Sheet for Today's Flavor Combination	\$7.50
Bowl of Soup		\$5.25
Artichoke	Spinach Artichoke Dip with A Parmesan Flat Bread	\$9.00

~ Neapolitan Style Pizza ~

10" Thin & Crispy Stone Ground Wheat Crust

HOMEMADE GLUTEN FREE CRUST - ADD \$2.00

Margherita	Fresh Mozzarella / Basil / Tomato Sauce	\$10.50
Bambino	Fresh Mozzarella / Pepperoni / Tomato Sauce	
Pesto	Basil Pesto / Roma Tomato / Kalamata Olives / Goat Cheese	
Dustino	Garlic Butter / Sun-Dried Tomato / Italian Sausage / Chili Flake / Fontina Cheese	
Gallina	Fresh Mozzarella / Smoked Chicken / Artichoke / Sun-Dried Tomato / Garlic Butter	
Porcini	Gorgonzola / Provolone / Italian Sausage / Mushroom / Tomato Sauce	

~ Salads ~

Mista	Organic Field Greens / Roma Tomato / Cucumber / Red Onion Shaved Parmesan-Reggiano Lemon Thyme Dressing	\$7
Spinaci	Baby Spinach / Pear / Toasted Walnut / Pancetta Bits Imported Manchego Balsamic Vinaigrette	
Arugula	Wild Arugula / Dried Bing Cherries / Toasted Almonds Caramelized Onions / Goat Cheese Tart Cherry Vinaigrette	
Caesar	Hearts of Romaine / Croutons / Shaved Parmesan-Reggiano Caesar Dressing No Anchovy	
Salad with an Entrée ~ \$5		

~ Ask About Our Daily Specials ~

~ Pasta ~

Linguine	8.50 / 16.50
Chopped Garlic / Caper / Italian Parsley / Extra Virgin Olive Oil	
Penne alla vodka	9.50 / 17.50
Artichoke Hearts / Zucchini / Yellow Squash / Shallot / Chili Flake / Pink Vodka Cream Sauce	
Gemelli	9.75 / 18.00
Apple-Wood Smoked Chicken / Basil Pesto / Sun-Dried Tomato / Fresh Mozzarella / Basil	
Rigatoni	9.75 / 18.00
Italian Sausage / Fresh Mozzarella / Basil / Pink Pomodoro Sauce	
Fettuccine	9.95 / 18.50
Shrimp / Artichoke Hearts / Creamy Alfredo	
Ravioli	9.75 / 18.00
Portobello Mushroom Mozzarella Ravioli / Gorgonzola Cream Sauce / Fried Shallot	
*add Italian sausage \$2	
Pasta Substitutions - GF Brown Rice Penne, Add \$2 / Homemade Fresh Pasta, Add \$4	

Fresh Pasta

Homemade Made Fettuccine Noodles ~ See Special Sheet \$19.50

~ Entrée ~

Local Heirloom Polenta	\$19
Homemade Polenta / Sautéed Random Garden Veggies / Spinach / Olives / Chili Flake / Pomodoro	
Vegetable Lasagna	\$18
Homemade Lasagna Noodles Broccoli / Cauliflower / Zucchini / Yellow Squash / Tomato / Garlic / Oregano / Ricotta	
Chicken Marsala	\$21
Sautéed Chicken / Mushroom / Sun-Dried Tomato / Marsala Wine Served Over Baby Spinach With a Medley of Organic Wild Rice & Orzo	
Chicken Parmesan	\$19
Served Over Linguine Pomodoro	
Pork or Chicken Piccata	\$21
Breaded Lean Cutlets , Pork or Chicken, Cooked Till Golden Served Over Baby Spinach & Roast Garlic Truffle Mashers / Lemon Caper Sauce	
Gamberi	\$21
Tiger Shrimp Sautéed in Brown Butter / Chopped Garlic / Lemon & Parsley Nested in Roast Garlic Truffle Mashers	
Manzo	\$24
10 oz. Black Angus NY Strip Steak - *Antibiotic & Hormone Free* Sautéed Crimini Mushrooms / Roast Garlic Truffle Mashers	