



ANTIPASTI

PANE ALL'AGLIO

Six Garlic Bread Knots with Marinara Dipping Sauce

8.95

INSALATA CAPRESE

Fresh Mozzarella, Heirloom Tomatoes, Fresh Basil layered with Balsamic Glaze (GF)

12.95

FOCACCIA CON CIBO DI STRADA

Grilled Mushroom Street Corner Flatbread with Marinara

12

INVOLTINI DI MELANZANE

Eggplant, Three Cheese and Fresh Herb Roulade Wheels with Arugula Vinaigrette

8.95

MELANZANE ALLA PARMIGIANA

Four Breaded Wheels of Eggplant layered with Mozzarella and smothered in Marinara Sauce with Parmesan

12.95

SALSA DI SPINACI E CARCIOFI

Hot Spinach Artichoke Dip (GF) with House-made Chips

12

FUNGHI DI SALSICCE

Sausage Stuffed Portobello Mushrooms with Arugula Vinaigrette

12.95

MOZZARELLA FRITTA

Eight House-made Mozzarella Sticks Fried and served with Marinara Dipping Sauce

12

ZUPPA

ZUPPA DEL GIORNO

6.5

MINISTRONE

6.5

INSALATA

INSALATA CAESAR

Classic Caesar Salad with Herbed Croutons & Anchovies

14

INSALATA DI SPINACI

Spinach Salad with Goat Cheese, Roasted Grapes, Dried Fig, Toasted Pine Nuts and Cider Vinaigrette (GF)

16

INSALATA KALE BLT

Baby Kale with Shiitake Mushroom "Bacon", Julienne Sundried Tomato, Avocado, Parmesan & Dijon Vinaigrette (GF)

18

INSALATA CON PESCE

Add Salmon (12), Snapper (18), Branzini (20) or Flounder (15) to Any Salad

INSALATA DI VERDURE

Spiral Vegetable Salad with Carrot, Zucchini, Pomegranate, Apple, Pumpkin Seed, Arugula, Parmesan & Citrus Vinaigrette (GF)

18

INSALATA DI CASA

Romaine tossed with Red Cabbage, Cherry Tomato, Cucumber, Pepperoncini, Red Onion, Green Olives and Creamy Herbed House Dressing

PETITE 8, REGULAR 14, FAMILY 22

PIZZA

Rustic Personal 10" Pizza, Wheat or White, Red or White Sauce

MEDITERRANEAN GRILLED VEGETABLE

Grilled Zucchini, Summer Squash, Heirloom Tomatoes, Red Onion, and Mushrooms with Feta and Mozzarella

13.95

MARGERITA

Fresh Mozzarella and Basil with Tomato Sauce

12.95

THE CRAFTSMAN

Select up to 5 Toppings finished off with Mozzarella and Tomato Sauce: Fresh tomato, mushrooms, onions, peppers, olives,

12.5

— Feta 2, Goat Cheese 3, Fresh Mozzarella 3, Parmesan 2 —

TWIN CHEESE

Mozzarella, Parmesan and Tomato Sauce

11





PASTA

LASAGNA ALLA BOLOGNESE

Hearty Imitation "Beef" and Cheese Lasagna with our Specialty House-made Noodles

18

RAVIOLI DI FUNZI

House-made Mushroom Ravioli with Cream Sauce

18

FETUCCINI ALFREDO

House-made fresh noodles with a Creamy Parmesan Sauce

16

LINGUINE ALLA PAESANA

House-made Noodles with Fresh Tomato, Mushroom, Fennel and Olive Sauce

18

LASAGNE AL FORMAGGIO

House-made Lasagna Noodles layered with Three Cheeses and a Bold Tomato Sauce

18

RAVIOLI FORMAGGIO

House-made Cheese Filled Ravioli in a Creamy Tomato Basil Sauce

18

PENNE PESTO

Spring Penne Pesto with Peas and Asparagus

18

GNOCCHI CON SALSICCIA

House-made Gnocchi with "Sausage" and Vodka Cream Sauce

22

FRUTTI DI MARE

FLOUNDER

Seafood Stuffed Flounder served with Choice of Two Sides

29

SALMON

Grilled with Your Choice of Blackened or Mediterranean Spice Rub, Served with a Choice of Two Sides

27

BRANZINI

Pan Roasted with Caper Butter Sauce served with Two Sides

36

RED SNAPPER

and Served with a Choice of Two Sides

29

CONTORNI

PATATINE FRITTE

Shoestring Fries

5

RATATOUILLE MEDITERRANEAN

Slow Braised Mediterranean Vegetables with Tomato and Herbs

8

RISOTTO

Seasonally Flavored Classic Slow Cooked Short Grain Rice

8

ITALIAN SAUTÉED GREEN BEANS

8

DOLCETTI

ZUCCOTO

Sponge Cake with a Chocolate and Hazelnut Cream Center topped with Chocolate Ganache

12

TORTA DI FORMAGGIO SAPORI

Seasonal Flavored Cheesecake

10

TORTA AL CIOCCOLATO

Flourless Chocolate Torte with Strawberry Sauce (GF)

11

GELATO

Vanilla Ice Cream with Hot Fudge Sauce (GF)

8

TIRAMISU

Coffee Sponge and Creamy Layers topped with Cocoa

8

CIOCCOLATO SKILLET COOKIE

Served with Vanilla Ice cream and Hot Fudge Sauce

14

AFFOGATO

Vanilla Ice Cream Scoops Topped with An Espresso Shot

9

CANNOLI

Two Chocolate Cherry Cream Filled Pastry Shells

10

