

## Italian Classics

\*Entrees served with a side

### SALTIMBOCA\*

Italian prosciutto, spinach, provolone, lemon wine sauce  
Chicken **20** / Veal **24**

### PICCATA\*

Mushrooms, capers, lemon butter sauce  
Chicken **19** / Veal **23**

### MARSALA\*

Mushrooms and Marsala wine sauce  
Chicken **19** / Veal **23**

### FRANCESE\*

Egg battered, topped with lemon butter sauce  
Chicken **18** / Veal **22**

### SHRIMP SCAMPI

Roasted red peppers, scallions, lemon garlic butter sauce with linguine **21**

### CHICKEN ALFREDO

Broccoli, fettuccine in a light Pecorino cream sauce **17**

### CACCIATORE

Bell peppers, onions, mushrooms, marinara sauce with linguine  
Chicken **17** / Sausage **17**

### PENNE ALLA VODKA

Peas, pancetta, light vodka cream **17**  
Chicken **20** / Shrimp **22**

### FETTUCCINE CARBONARA

Pancetta, mushrooms, grilled asparagus, Pecorino Romano cream sauce **18**

### SPAGHETTI & MEATBALLS

Served with marinara sauce **16**

### SPAGHETTI BOLOGNESE

Tossed in our homemade beef ragu **16**

## Pizza

### SEAFOOD

Crab, shrimp, Old Bay  
10 inch **16** / 14 inch **22**

### PLAIN

10 inch **11** / 14 inch **13**

### TOPPINGS:

Half **1** / Whole **2**

Pepperoni, sausage, bacon, green peppers, onions, mushrooms, black olives

## Side Dishes

### FRENCH FRIES

### ROASTED POTATOES

### VEGETABLES

Broccoli,  
spinach (+3),  
asparagus (+4)

### PASTAS

Penne, spaghetti, linguine,  
rotini, capellini, gluten free,  
egg fettuccine

### SAFFRON RISOTTO (+5)

Consuming raw or under cooked meats, eggs, poultry or shellfish increases your risk of food borne illness. If you have any known food allergies, please let us know before ordering.

Extra plate charge \$8. Includes unlimited salad and breadsticks. No exceptions.

No separate checks.

Parties of 6 or more will have 20% gratuity added.

## Light & Healthy

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### CHICKEN UMBERTINA\*

Asparagus, artichoke, grape tomatoes, garlic, EVOO **20**

### PESTO ROTINI

Roasted tomatoes, Kalamata olives, basil pesto, Pecorino Romano **16**  
Add Chicken **20** / Shrimp **22**

### SALMON CAPELLINI

Roasted tomatoes, wild mushrooms, spinach, white wine sauce, EVOO,  
Pecorino Romano **19**

### FETTUCCINE CAPRESE

San Marzano tomatoes, homemade mozzarella, garlic, basil, EVOO,  
Pecorino Romano **17**

### FETTUCCINE GYPSY

Artichoke, tomatoes, spinach, mushrooms, roasted peppers, Kalamata  
olives, garlic, EVOO **17**  
Add Chicken **20** / Shrimp **22**

### VEGETALI

Artichoke hearts, Kalamata olives, broccoli, roasted tomatoes, capers,  
Pomodoro sauce, Pecorino Romano, rotini **17**  
Add Chicken **20** / Shrimp **22**

### WILD MUSHROOM CAPELLINI

Wild mushrooms, roasted peppers, spinach, EVOO, Pecorino Romano **17**

### GARDEN VEGETABLE PENNE

Peppers, carrots, tomatoes, spinach, zucchini, EVOO, Pecorino Romano **17**  
Add Chicken **20** / Shrimp **22**

## From the Oven

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### PARMESAN

Eggplant\* **16** / Chicken\* **19** / Veal\* **23** / Shrimp **23**

### LASAGNA

Layers of homemade pasta, bolognese, ricotta, mozzarella, marinara sauce **17**

### CHICKEN TORTELLONI FLORENTINE

Grilled chicken, spinach, pecorino cream  
sauce, mozzarella **17**

### BAKED PENNE

Bolognese, ricotta, mozzarella **17**

### STUFFED SHELLS

Ricotta filled shells, mozzarella  
Marinara **16** / Bolognese **17**

