

# Bruschette



*\$6 Choice of Three \$10 Choice of Six*

- CLASSICA** Fresh tomato, garlic & fresh basil
- GAMBERI** Roasted jumbo shrimp, tomato & hot peppers
- MOZZARELLA-BASILICO** Roasted red peppers, mozzarella & basil pesto
- POMODORINI** Roasted cherry tomatoes & fresh mozzarella
- PARMA** Prosciutto crudo, Parmigiano Reggiano, baby arugula & spicy oil
- CAPRINO con NOCI** Goat cheese, raisins & walnuts
- PORTOBELLO** Roasted portobello & walnut with goat cheese
- RICOTTA** Sautéed mushrooms & kale with fresh ricotta
- ZUCCHINI** Grilled zucchini, smashed avocado & hot pepper
- BACON** Artichoke puree, bacon & parmigiano
- PEPERONCINO** Avocado, red onion, tomato with hot pepper
- PERA** Roasted squash, fresh ricotta & pears
- POLPETTE** Mini meat ball with fresh tomato sauce & mozzarella



# Salads

- FRUTTA SECCA** Mixed dried fruit, mixed greens, goat cheese, walnuts & honey dijon dressing
- MINT SALAD** Grilled chicken breast, romaine hearts, walnuts, raisins, fresh mint, & quinoa with mango dressing
- INSALATA di POMODORO** Grilled chicken, iceberg lettuce, fresh tomatoes, red onions, black olives, basil & fresh mozzarella, with balsamic dressing
- INSALATA di CARCIOFI** Artichoke hearts, baby arugula, grilled chicken, quinoa, fresh tomatoes, hot peppers, red onions, & fresh mozzarella with balsamic dressing
- INSALATA di QUINOA\*** Quinoa, grilled chicken, romaine hearts, fresh tomatoes, avocado, black olives, almonds, & cucumber with mango dressing
- INSALATA di CAVOLO** Chopped organic baby kale, grilled chicken, red beets, fresh mango, avocado & pecans with honey dijon dressing
- INSALATA di MANGO** Chopped organic baby kale, fresh mango, grilled chicken, quinoa, cherry tomatoes, almonds & shredded mozzarella with mango dressing
- INSALATA di CALAMARI** Grilled calamari, mixed greens, olives, capers, sundried tomatoes & scallions with lime dressing
- INSALATA di MANGO e GAMBERI** Roasted shrimp, fresh mango, iceberg lettuce, cherry tomatoes & fresh mozzarella with raspberry vinaigrette
- INSALATA di TONNO** Italian tuna in olive oil, baby arugula, roasted corn, cherry tomatoes, roasted peppers, fried capers & shredded mozzarella with lime dressing

\* Gluten Free Quinoa

# Salads

- STAGIONE** Mixed greens, tomatoes, carrots & cucumbers with balsamic dressing
- BIETOLE** Mixed greens, roasted red beets, goat cheese, toasted walnuts, roasted corn & tomatoes with honey dijon dressing
- TRICOLORE** Radicchio, baby arugula, endive, Gaeta olives & shaved Parmigiano with balsamic dressing
- INSALATA Di PERE** Mixed greens, red pears, gorgonzola & toasted pecans with lime dressing
- INSALATA con FUNGHI** Mixed greens, portobello mushrooms, roasted peppers, toasted sunflower seeds & mozzarella with balsamic dressing
- CAESAR** Romaine hearts, ciabatta croutons, shaved Parmigiano & Caesar dressing choice of: Chicken \$10.00 Roasted Turkey \$11.25 Shrimp \$12.00 Steak \$13.25

## Grilled Chicken

- AVOCADO SALAD** Grilled chicken, iceberg lettuce, shredded mozzarella, avocado, toasted almonds & cherry tomatoes with balsamic dressing
- RUCOLA CAPRINO e POLLO** Grilled chicken, baby arugula, goat cheese, sundried tomatoes & toasted walnuts with balsamic dressing
- RUCOLA e FARRO** Grilled chicken, baby arugula, barley, cherry tomatoes, gorgonzola, roasted hot peppers & hearts of palm with honey dijon dressing
- INSALATINA di POLLO** Grilled chicken, mixed greens, Gaeta olives, red onions, carrots & toasted almonds with balsamic dressing
- POLLO e GUACAMOLE** Grilled chicken, iceberg lettuce, guacamole, roasted hot peppers, shredded mozzarella & cherry tomatoes with lime dressing

## Chicken Cutlet

- PARMA SALAD** Chicken cutlet, romaine hearts, tomatoes, Gaeta olives, red onions, roasted peppers & shaved Parmigiano with balsamic dressing
- SAL SALAD** Chicken cutlet, mixed greens, red onions & tomatoes with roasted garlic vinaigrette
- DI ROSA SALAD** Chicken cutlet, mixed greens, tomatoes & goat cheese with balsamic dressing
- SUSAN SALAD** Chicken cutlet, mixed greens, red onions, roasted hot peppers, roasted corn, gorgonzola & tomatoes with balsamic dressing

## Grilled Shrimp

- ROMANA con GAMBERONI** Grilled shrimp, romaine hearts, fresh mozzarella, raisins, toasted walnuts & tomatoes with balsamic dressing
- GAMBERONI e GUACAMOLE** Grilled shrimp, iceberg lettuce, guacamole, toasted almonds, cherry tomatoes & roasted hot peppers with lime dressing

## Salmon

- SALMONE e GUACAMOLE** Roasted salmon, mixed greens, guacamole, hearts of palm & toasted sunflower seeds with honey dijon dressing
- SALMONE e PERE** Roasted salmon, baby spinach, endive, red pears, toasted pecans, roasted beets & cherry tomatoes with raspberry vinaigrette

## Roasted Turkey

- RUCHETTA con ZOLA e TACCHINO** Roasted turkey, baby arugula, endive, toasted pecans & gorgonzola with roasted garlic vinaigrette
- SPINACI e TACCHINO** Roasted turkey, baby spinach, goat cheese, sautéed mushrooms, roasted corn & crispy bacon with raspberry vinaigrette
- TACCHINO e AVOCADO** Roasted turkey, mixed greens, shredded mozzarella, tomatoes, avocado, sautéed mushrooms & roasted hot peppers with balsamic dressing



# Panini

- Chicken**
  - Ispica** \$9.50 Grilled chicken breast with sautéed onions & fontina cheese on focaccia
  - Pollo e Pomodoro** \$9.50 Chicken cutlet with tomato sauce & mozzarella on ciabatta
  - Pollo e Spinaci** \$9.00 Chicken tenders sautéed with spinach, fontina, white wine, & garlic on round rustic
  - Latina** \$9.50 Grilled chicken, mozzarella, roasted peppers & baby arugula on focaccia
  - Cagliari** \$8.50 Fresh mozzarella, sundried tomatoes, black olives, & red onions on focaccia
  - Trapani** \$8.50 Portobello mushroom, mozzarella, roasted peppers, & sautéed onions on focaccia
  - La Eggplant** \$8.50 Oven roasted eggplant with sautéed onions & black olives on focaccia
- Vegetarian**
  - Vittoria** \$8.50 Artichoke hearts, sundried tomatoes, roasted peppers, & baby arugula on focaccia
  - Vegetariano** \$9.00 Grilled mixed vegetables with fresh tomatoes, & mozzarella on rustic hero
  - Lodi** \$10.50 Prosciutto, artichoke hearts, smoked mozzarella, & red onion on focaccia
  - Lece** \$9.50 Parma ham, mozzarella, tomatoes, & spicy aioli on focaccia
  - Calabria** \$10.00 Sopressata, brie cheese, & fresh tomatoes on focaccia
- Lb Goat Cheese** \$9.00 Goat cheese, sundried tomatoes, black olives, grilled zucchini, & red onion on focaccia
- Lb Halloumi** \$10.50 Grilled Halloumi cheese, roasted eggplant spread, fresh tomato, baby arugula, & fresh lemon juice on focaccia
- Halloumi & Avocado** \$10.50 Grilled Halloumi cheese, avocado, sundried tomatoes, & lemon juice on focaccia
- Cured Meats**
  - Lodi** \$10.50 Prosciutto, artichoke hearts, smoked mozzarella, & red onion on focaccia
  - Lece** \$9.50 Parma ham, mozzarella, tomatoes, & spicy aioli on focaccia
  - Calabria** \$10.00 Sopressata, brie cheese, & fresh tomatoes on focaccia

## Chicken

- Savona** \$9.75 Grilled chicken, mozzarella, roasted garlic aioli, tomato on ciabatta
- Hogans** \$10.50 Grilled chicken, marinated artichoke, sundried tomato, mozzarella, basil pesto on ciabatta
- Nuoro** \$9.00 Grilled chicken, roasted hot pepper, basil pesto, mozzarella, chopped iceberg, tomato on ciabatta
- Perugia** \$9.25 Grilled chicken, guacamole, chopped iceberg, mozzarella on rustic hero
- Prato** \$10.00 Chicken cutlet, fontina, roasted red onion, roasted pepper, spicy artichoke sauce on ciabatta

## Steak

- Bistecca** \$11.50 Roasted angus steak, sautéed onion, smoked mozzarella on ciabatta
- Bistecca e Mozzarella** \$9.50 Roasted angus steak, mozzarella, roasted pepper on ciabatta
- Bistecca e Funghi** \$11.50 Roasted angus steak, fontina, sautéed mushrooms on ciabatta
- Alexandro** \$12.00 Roasted angus steak, avocado, roasted hot pepper, romaine, tomato, red onion on ciabatta

## Shrimp Napoli

- Asti** \$12.50 Grilled shrimp, broccoli rabe, mozzarella, roasted hot pepper on ciabatta
- Spoletto** \$12.00 Grilled shrimp, baby arugula, guacamole on rustic hero
- Agrigento** \$11.25 Grilled shrimp, marinated artichoke, tomato, roasted garlic aioli on round rustic

## Roasted Turkey

- Sanremo** \$10.75 Roasted turkey, mozzarella, roasted hot pepper, guacamole on ciabatta
- Frosinone** \$9.50 Roasted turkey, crispy bacon, smoked mozzarella, sautéed onion, herb mayo on kripina
- Salerno** \$11.25 Roasted turkey, chopped iceberg, tomato, fontina, guacamole on rustic hero
- Crotone** \$9.75 Roasted turkey, roasted red onion, sautéed mushrooms, fontina on rustic hero

## Burgers

- Hamburger Classica** \$10.25 Ground angus beef, mozzarella, red onion, tomato, baby arugula, spicy salsa aioli, on round rustic
- Hamburger Moderna** \$10.75 Ground angus beef, mozzarella, sautéed onion, sautéed mushroom, crispy bacon, tomato, mixed greens, spicy artichoke sauce on round rustic
- Pietro** \$9.75 Chicken cutlet, mixed greens, roasted pepper, mozzarella, herb mayo on ciabatta
- Peperoni** \$9.50 Chicken cutlet, mozzarella, roasted pepper, red onion on ciabatta
- Cotoletta** \$9.50 Chicken cutlet, mozzarella, tomato, red onion, herb mayo on ciabatta
- Piccante** \$9.50 Chicken cutlet, mozzarella, mixed greens, spicy salsa aioli on ciabatta
- Ancona** \$9.75 Chicken cutlet, mixed greens, mozzarella, roasted hot pepper, tomato on ciabatta
- Cured Meats**
  - Matt** \$9.75 Parma ham, mozzarella, tomato, herb mayo, mixed greens, roasted pepper, balsamic on ciabatta
  - Crudo** \$10.00 Prosciutto crudo, mozzarella, baby arugula on ciabatta
  - Prosciutto** \$10.25 Prosciutto crudo, mozzarella, tomato on ciabatta
  - Pippo** \$11.75 Prosciutto crudo, mozzarella, sundried tomato, spicy salsa aioli, red onion, Gaeta olives, roasted hot peppers on ciabatta
  - Como** \$11.00 Imported smoked prosciutto (speck), fontina, baby arugula on ciabatta
  - Bolzano** \$11.00 Imported smoked prosciutto (speck), mozzarella, baby arugula, spicy roasted pepper sauce on kripina
  - Caltanissetta** \$10.25 Sopressata, fontina, baby arugula, roasted hot pepper, tomato, on ciabatta
- Park**
  - Ascoli** \$10.50 Slowly roasted porchetta, mozzarella, broccoli rabe, roasted hot pepper on round rustic
  - Gela** \$10.50 Slowly roasted porchetta, provolone, roasted pepper, baby arugula on round rustic
  - Trentino** \$10.50 Slowly roasted porchetta, sautéed mushroom, smoked mozzarella on round rustic
  - Bari** \$10.50 Sweet sausage, broccoli rabe, black olive paste on round rustic
  - Sardegna** \$10.50 Sweet sausage, mozzarella, roasted hot pepper on round rustic

# Panini



# Soups

*Serving for One \$4.75 or for Two \$9*

- ZUPPA di POLLO** Chicken with carrots, celery and zucchini
- MINISTRONE** (optional GF with no pasta)
- ZUCCA** Butternut Squash
- TORTELLINI in BRODO** cheese tortellini, spinach, tomatoes & scallions in broth
- SEAFOOD** shrimp, calamari, clams & mussels in broth
- PASTA e FAGIOLI** (optional GF with no pasta)
- LENTICCHIE** Lentil with onion & plum tomatoes
- CREMA di FUNGHI** Cream of Mushroom
- CREMA di BROCCOLI**
- ZUPPA di MAIS** Corn



# Formaggi Misti

- 3 Cheese Platter \$13**
  - 5 Cheese Platter \$18**
- Imported & domestic cheese board of your choice, with fig compote, almonds, fresh red pears, honey and balsamic reduction

# Antipasti

- PASTA FRITTA & RICOTTA** with a plum tomato sauce on the side
- MINI ARANCINI** (5) riceballs with fontina and peas served with tomato sauce



- FUNGHI** sautéed mushrooms with baby arugula and goat cheese served with a Ciabatta bread crostini and drizzled with extra virgin olive oil & balsamic
- MOZZARELLA** pan seared, wrapped in prosciutto with a balsamic glaze
- MOZZARELLA, TOMATO & BASIL**
- PANCETTA di MAIALE** spicy pan seared pork belly with roasted onions & peppers
- VONGOLE GRATINATE** baked clams served with a lemon sauce
- CALAMARI FRITTI** served with a plum tomato sauce
- TENTACOLI di CALAMARETTI** calamari tentacles & scallions, fried & sautéed with a spicy honey sauce & fresh hot peppers
- HALLOUMI alla GRIGLIA** grilled halloumi with fresh lemon & avocado



Limited Time Only Seasonal Specials

**LOBSTER ROLL**  
LOBSTER AVOCADO CHIVES SPROUTS  
Light mayo and a touch of crushed red pepper, served with Tuscan fries and a pickle

- CHICKEN BURGER** \$11 Guacamole, hot peppers, fontina cheese, tomatoes, & romaine lettuce, on round rustic
- SALMON BURGER** \$11 Avocado, fontina cheese, herb mayo, tomatoes, and baby arugula, on round rustic
- SWEET SAUSAGE BURGER** \$11 Spicy aioli, bacon, sautéed onions, smoked mozzarella and iceberg lettuce, on round rustic



# Pasta

*Gluten Free options available, please advise when ordering*

- RIGATONI con SALSICCIA** tomato sauce & peas, in a fresh tomato sausage with a touch of cream
- GNOCCHI alla BOLOGNESE**
- TORTELLINI di ZUCCA** Pumpkin tortellini in a creamy walnut sauce
- PENNE alla VODKA**
- FARFALLE con VEGETALI** with sautéed kale, cherry tomatoes, zucchini & mushroom topped with shaved parmigiano
- ORECCHIETTE con CIME di RABE** with sausage & broccoli rabe
- SPAGHETTI con POLPETTINE** with baby meatballs in tomato sauce
- LINGUINE alle VONGOLE** clams in a garlic, oil & white wine sauce

# Secondi

*\* Served with potatoes & vegetables of the day*

- PETTO di POLLO con FUNGHI** pan seared chicken breast with mushroom & scallion sauce
- PETTO di POLLO al LIMONE** roasted chicken breast in a lemon sauce & orange zest, served with white rice
- BISTECCA** rib eye steak with a chestnut sauce
- SALMONE con POMODORI SECCHI e SPINACI** in a sundried tomato sauce over spinach
- SALMONE al LIMONE** with lemon & orange zest, chopped avocado, peppers & red onion
- PAELLA** For (2) pork belly, calamari, shrimp, mussels, clams, chicken and rice

# Contorni

- TUSCAN FRIES**
- ZUCCHINE FRITTE**
- PURÉ di PATATE** mashed potatoes
- BROCCOLI**
- BROCCOLI DI RABE**
- SPINACI**
- CAVOLIFIORE** cauliflower
- SCAROLA con FAGIOLINI** escarole & beans
- CAVOLO VERDE** kale