



Antipasti

Cozze Coperti 13.95

Fresh mussels sautéed with garlic, sicilian oregano, basil, and spicy red pepper in a lemon wine sauce topped with toasted rustic bread crumbs (also available in our marinara sauce)

Grilled Portobello 11.95

Fresh portobello mushroom marinated with seasoned balsamic vinegar topped with homemade whipped gorgonzola and scallions

Calamari alla Griglia 12.95

Fresh grilled calamari seasoned with sea salt, extra virgin olive oil and fresh lemon

Carne e Formaggio Ask Server

Chef's selection of Italian cured meats, imported Italian cheeses, and contorni

Crocchette di Patate 11.50

Potato crocchette filled with fresh mozzarella and prosciutto covered in our homemade seasoned bread crumbs and lightly fried

Bruschetta 9.95

Homemade rustic toasted Italian bread topped with ricotta and seasoned tomatoes

Shrimp Carrozza 13.50

Shrimp with garlic wine sauce over toasted seasoned rustic bread topped with mozzarella

Mozzarella Caprese 10.95

Fresh mozzarella, tomatoes, and fresh basil drizzled with tuscan extra virgin olive oil

Calamari Capri 12.95

Lightly floured seasoned fried calamari

Bistecca Bruschetta 15.95

Grilled steak on top of our rustic Italian bread with rosemary aioli topped with a fried shallot chutney

Verdure e Mozzarella 13.25

Seasonal peppers, red onions, cucumbers, celery, and tomatoes over fresh mozzarella with our red wine vinaigrette



Insalata

add chicken 5, salmon 7, shrimp 6

Cesare Romano 11.95

Romaine lettuce, hardboiled eggs, pancetta (Italian bacon), Italian croutons and shaved pecorino romano cheese with our lemon cesare dressing

Limoncello 11.95

Arugala, red onions, cherry tomatoes, sunflower seeds and cucumbers topped with shaved asiago cheese with our lemon extra virgin olive oil dressing

Giardino 9.95

Romaine lettuce cherry tomatoes, gaeta olives, cucumbers, red onions, and marinated mushrooms with our creamy Italian dressing

Toscana 11.95

Mixed field greens, grapes, sunflower seeds and roasted pancetta, topped with marinated mushrooms with our honey balsamic dressing

Brindisi 11.95

Mixed greens, gaeta olives, red onions, pepperoncini, cherry tomatoes, and feta cheese with our red wine vinaigrette dressing

Zuppe

Pasta & Fagioli 6.95



Pasta

side giardino or cesare salad available with purchase of any entree for \$4.25

Napoletano 13.95

Penne pasta in our cherry tomato marinara sauce with parmeggiano cheese

Alfredo 14.95

Egg tagliatelle in alfredo cream sauce

Bolognese 18.95

Bucatini pasta in our simmered meat ragu sauce, grana padano cheese with a touch of cream

Bandiera Italiana 16.95

Bucatini pasta, fresh zuchini, sundried tomatos, and walnuts in garlic olive oil sauce

Rigatoni al Pesto 16.95

Rigatoni pasta in our homemade pesto sauce

Carbonara 17.95

Egg tagliatelle, crispy pancetta, and coarse black pepper topped with pecorino romano cheese in cooked egg yolk sauce

Puttanesca 16.95

Bucatini pasta, gaeta olives, capers, and sicilian anchovies in our cherry tomato marinara sauce

Gnocchi Piselli 18.95

Fluffy potato dumplings, green peas, grana padano cheese, and pancetta in our marinara sauce

Rustico 17.95

Penne pasta with our homemade crumbled Italian sausage, sauteed onions and tender roasted red peppers in our marinara sauce topped with ricotta salata

Amatriciana 16.95

Bucatini pasta, pancetta and diced onions in our spicy cherry tomato marinara sauce

Autunno 17.95

Rigatoni pasta with braised homemade ground Italian sausage, wild mushrooms, sauteed onions and thyme in our prosecco wine sauce

Classici 17.95

Spaghetti pasta with your choice of one of our homemade classics meat sauce, meatballs or sausage



Pasta Cotto

side giardino or cesare salad available with purchase of any entree for \$4.25

Eggplant Parmigiana 18.95

Battered and baked eggplant in our cherry tomato marinara sauce with side of spaghetti

Eggplant Alta Villa 19.95

Battered and rolled eggplant filled with ground angus beef in our cherry tomato marinara sauce with side of spaghetti

Ravioli 17.95

Cheese ravioli with wild mushrooms in gorgonzola cream sauce

Lasagna 18.95

Homemade meat and cheese lasagna

Gnocchi Sorrentina 16.95

Fluffy potato dumplings in our cherry tomato marinara sauce, baked with mozzarella cheese and basil

Pollo

Served with a choice of vegetable of the day or pasta

side giardino or cesare salad available with purchase of any entree for \$4.25

Marsala 18.95

Chicken breast seasoned and pan seared with olive oil and a wild mushroom marsala wine sauce

Picatta 18.95

Chicken breast seasoned and pan seared with olive oil in a lemon wine sauce with capers

Parmigiana 18.95

Chicken breast breaded with seasoned bread crumbs fried and baked with mozzarella cheese in tomato sauce

Rollatini 19.95

Chicken breast rolled with prosciutto, mozzarella, and spinach in lite rose sauce

Chesapeake 23.95

Chicken breast topped with crabmeat and peas in old bay cream sauce



Carne

Served with a choice of vegetable of the day or pasta

side giardino or cesare salad available with purchase of any entree for \$4.25

Saltimbocca 23.95

Veal scallopini topped with imported prosciutto in sherry marsala wine sauce

Picatta 22.95

Veal scallopini pan seared in lemon wine sauce with capers

Pizzaiola 22.95

Veal scallopini with onions, capers, and sicilian oregano in our cherry tomato marinara wine sauce

Bistecca 31.99

Steak seasoned with fresh cracked black pepper, and Italian sea salt drizzled with tuscan extra virgin olive oil.

Tesori del Mare

side giardino or cesare salad available with purchase of any entree for \$4.25

Zuppe di Pesce 30.95

Seafood stew consisting of clams, mussels, scallops, shrimp, and fish served with roasted Italian Bread

Salmon Picatta 23.95

Fresh salmon in lemon garlic wine sauce with capers served with cappellini pasta or vegetable of day

Vongole 21.95

Littleneck clams in red or white wine sauce served with linguine

Misto Casino 27.95

Littleneck clams, shrimp, and scallops sautéed with pancetta in lite wine sauce over cappellini

Frutti del Mare 28.95

Mussels, clams, shrimp, scallops, and calamari in marinara sauce served with linguine

Giocatoli del Piemonte 30.95

Shrimp, scallops, and crabmeat in seafood cream sauce served over egg tagliatelle

Scampi 21.95

Fresh shrimp sautéed in a lemon garlic wine sauce served with linguine

Cozze 19.95

Fresh mussels in our homemade pesto sauce served over linguine

Fradiavola 21.95

Fresh shrimp sautéed in a spicy cherry tomato marinara sauce served with linguine

Granchio Arrabbiato 21.95

Fresh mussels and crabmeat in a spicy cherry tomato marinara sauce served with linguine



Pizza

New York Style

12 " 16 "

Our Reds *(made with our roasted pizza sauce)*

New Yorker Hand tossed traditional thin crust cheese pizza	12.95	16.95
Margherita Our roasted pizza sauce with fresh mozzarella, extra virgin olive oil, fresh basil	13.95	19.95
Veggie Onions, mushrooms, tomatoes, roasted garlic, grilled zucchini	15.95	20.95
Capri Pancetta, pineapple, mozzarella cheese	15.95	20.95
Cacciatore Capicola, deli pepperoni, sausage, pancetta	16.95	21.95
House Special Deli Pepperoni, onion, sausage, grilled red pepper, ham	17.95	22.95

Our Whites

Bianco Shredded mozzarella, herbs, roasted garlic, fresh mozzarella, romano cheese extra virgin olive oil	13.95	17.95
Balsamic Portabello Fresh Portobello mushrooms, balsamic vinegar, gorgonzola cheese, mozzarella, scallions	15.95	20.95
Shrimp Lemoncello Shrimp, garlic, spinach, lemon zest, cherry tomatoes, mozzarella	16.95	22.95
Rustica Deli Pepperoni, pancetta, caramelized onions, sausage, spinach, roasted garlic, tomatoes, fresh mozzarella	16.95	21.95

Gluten Free (12" one size only) Choose any above 12" pizza and add \$5.00

Sicilian Style

Thick Crust

Traditional Pan baked with our roasted pizza sauce and mozzarella cheese		21.95
Nonna Chunky pizza sauce, sicilian oregano, parmigiano and romano cheese with extra virgin olive oil		21.95
Margherita Our roasted pizza sauce with fresh mozzarella, extra virgin olive oil, fresh basil		22.95
Toppings Deli pepperoni, Italian sausage, wild mushrooms, onions, meat balls, ham, ground beef, grilled peppers, gaeta olives, cherry tomatoes, sauteed spinach, banana peppers, feta, extra cheese, roasted garlic	1.95	2.95
Specialty Toppings Tuscan chicken, ricotta, prosciutto, fresh mozzarella, pancetta, portobello mushrooms, gorgonzola cheese, shrimp, grilled zucchini	2.95	3.95

Contorni

Homemade meatballs 8 ♦ Homemade sausage 7 ♦ Broccolini 8
Spinach 8 ♦ Funghi saltati (sautéed wild mushroom) 9

Bevande

Coke, Sprite, Diet Coke,
Pink Lemonade, Ginger Ale
Fanta Orange, Fresh Brewed Ice Tea
Italian Sparkling Water