



## Antipasti

### Cozze Coperti 15

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)

### Calamari alla Griglia 13

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

### Crocchette di Patate 12

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

### Shrimp Carrozza 14

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

### Calamari Capri 13

Lightly floured seasoned fried calamari

### Grilled Portobello 12

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

### Carne e Formaggio Ask Server

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

### Bruschetta 12

Homemade rustic toasted Italian bread topped with ricotta and seasoned tomatoes

### Mozzarella Caprese 11

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

### Bistecca Bruschetta 17

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

### Verdure e Mozzarella 14

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** 12

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

### **Limoncello** 13

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

### **Giardino** 12

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

### **Toscana** 13

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

### **Brindisi** 14

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

## *Zuppe*

**Pasta & Fagioli** 8



## Pasta

*side giardino or cesare salad available with purchase of any entree for \$5*

### **Napoletano** 15

Penne pasta in our cherry tomato marinara sauce with parmeggiano cheese

### **Alfredo** 16

Egg tagliatelle in alfredo cream sauce

### **Bolognese** 20

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

### **Bandiera Italiana** 18

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

### **Rigatoni al Pesto** 18

Rigatoni pasta in our homemade pesto sauce

### **Carbonara** 20

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

### **Puttanesca** 18

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

### **Gnocchi Piselli** 20

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

### **Rustico** 19

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

### **Amatriciana** 18

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

### **Autunno** 19

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

### **Classici** 18

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 \$5*

### Eggplant Parmigiana 20

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

### Eggplant Alta Villa 21

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

### Ravioli 19

Cheese ravioli with wild mushrooms in gorgonzola cream sauce

### Lasagna 20

Homemade meat and cheese lasagna

### Gnocchi Sorrentina 18

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 \$5*

### Marsala 20

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

### Picatta 20

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

### Parmigiana 20

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

### Rollatini 21

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

### Chesapeake 25

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 \$5*

### Saltimbocca 25

Veal scallopini topped with imported prosciutto in sherry marsala wine sauce

### Picatta 24

Veal scallopini pan seared in lemon wine sauce with capers

### Pizzaiola 24

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

### Bistecca 33

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 \$5*

### Zuppe di Pesce 31

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

### Salmon Picatta 25

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

### Vongole 23

Littleneck clams in red or white wine sauce served with linguine

### Misto Casino 29

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

### Frutti del Mare 29

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

### Giocatoli del Piemonte 32

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

### Scampi 23

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

### Cozze 23

Fresh mussels in our homemade pesto sauce served over linguine

### Fradiavola 23

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

### Granchio Arrabbiato 24

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)*

<b>New Yorker</b> Hand tossed traditional thin crust cheese pizza	13	17
<b>Margherita</b> Our roasted pizza sauce with fresh mozzarella, extra virgin olive oil, fresh basil	14	20
<b>Veggie</b> Onions, mushrooms, tomatoes, roasted garlic, grilled zucchini	16	21
<b>Capri</b> Pancetta, pineapple, mozzarella cheese	16	21
<b>Cacciatore</b> Capicola, deli pepperoni, sausage, pancetta	17	22
<b>House Special</b> Deli Pepperoni, onion, sausage, grilled red pepper, ham	18	23

### **Our Whites**

<b>Bianco</b> Shredded mozzarella, herbs, roasted garlic, fresh mozzarella, romano cheese extra virgin olive oil	14	18
<b>Balsamic Portabello</b> Fresh Portobello mushrooms, balsamic vinegar, gorgonzola cheese, mozzarella, scallions	16	21
<b>Shrimp Lemoncello</b> Shrimp, garlic, spinach, lemon zest, cherry tomatoes, mozzarella	18	23
<b>Rustica</b> Deli Pepperoni, pancetta, caramelized onions, sausage, spinach, roasted garlic, tomatoes, fresh mozzarella	18	23

**Gluten Free (12" one size only)** Choose any above 12" pizza and add \$7.00

### Sicilian Style

#### **Thick Crust**

<b>Traditional</b> Pan baked with our roasted pizza sauce and mozzarella cheese		24
<b>Nonna</b> Chunky pizza sauce, sicilian oregano, parmiggiano and romano cheese with extra virgin olive oil		23
<b>Margherita</b> Our roasted pizza sauce with fresh mozzarella, extra virgin olive oil, fresh basil		25
<b>Toppings</b> Deli pepperoni, Italian sausage, wild mushrooms, onions, meat balls, ham, grilled peppers, gaeta olives, cherry tomatoes, sauteed spinach, banana peppers, feta, extra cheese, roasted garlic	2	3
<b>Specialty Toppings</b> Tuscan chicken, ricotta, prosciutto, fresh mozzarella, pancetta, ground beef, portobello mushrooms, gorgonzola cheese, shrimp, grilled zucchini	3	4

## Contorni

Homemade meatballs 9 ♦ Homemade sausage 9 ♦ Broccoli 9  
Spinach 8 ♦ Funghi saltati (sauteed wild mushroom) 9

## Bevande

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

*split plate charge 6.00*

*"Parties of 8 or more a 18.5% Gratuity will be included on your check"*