

# Antipasti

## Cozze Coperti

Fresh mussels sautéed with garlic, Sicilian oregano, basil & spicy red peppers in a lemon wine sauce topped with toasted rustic bread crumbs (also available in our cherry tomato marinara sauce) 17

## Calamari alla Griglia

Fresh grilled calamari seasoned with sea salt & extra virgin olive oil & fresh lemon with with Gaeta olives & capers 14

## Crocchette di Patate

Potato crocchette filled with fresh mozzarella & prosciutto covered in our homemade seasoned bread crumbs & lightly fried 13

## Shrimp Carrozza

Shrimp with garlic wine sauce over toasted seasoned rustic bread topped with mozzarella 14

## Grilled Portobello

Fresh portobello mushrooms marinated with seasoned balsamic vinegar topped with homemade whipped gorgonzola & scallions 13

## Calamari Capri

Lightly floured seasoned fried calamari 14

## Carne e Formaggio

Chef's selection of Italian cured meats, imported Italian cheese & contorni (ask server)

## Bruschetta

Homemade rustic toasted Italian bread topped with ricotta & seasoned tomatoes 13

## Mozzarella Caprese

Fresh mozzarella, tomatoes & fresh basil drizzled with Tuscan extra virgin olive oil 12

## Bistecca Bruschetta

Grilled steak on top of our rustic Italian bread with rosemary aioli topped with a fried shallot chutney 18

## Verdure e Mozzarella

Seasonal peppers, red onions, cucumbers, celery & tomatoes over fresh mozzarella with our red wine vinaigrette 15



# Insalata

*Add chicken* 5.25 • *Add shrimp* 6.25 • *Add salmon* 7.25

## Caesar Romano

Romaine, hardboiled eggs, pancetta (Italian bacon), Italian croutons, shaved Pecorino Romano & lemon Caesar dressing 13

## Giardino

Romaine, cherry tomatoes, Gaeta olives, cucumbers, red onions, marinated mushrooms & creamy Italian dressing 13

## Toscana

Mixed field greens, grapes, sunflower seeds, roasted pancetta, marinated mushrooms & our honey balsamic dressing 14

## Limoncello

Arugula, red onions, cherry tomatoes, sunflower seeds & cucumbers topped with shaved asiago & our lemon extra virgin olive oil dressing 14

## Brindisi

Mixed greens, Gaeta olives, red onions, pepperoncini, cherry tomatoes, feta & red wine vinaigrette 14

# Zuppe

**Pasta & Fagioli** 8

# Contorni

**Fresh Cut Fries** 7

**Homemade Meatballs or Sausage** 12

**Broccolini** 9

**Spinach** 8

**Funghi Saltati**

Sautéed wild mushroom 9



# Pasta

*Add a side Giardino or Caesar salad 5.25*

## **Napoletano**

Penne in our cherry tomato marinara sauce with Parmigiano 16

## **Alfredo**

Egg tagliatelle in alfredo cream sauce 17

## **Bolognese**

Bucatini pasta in our simmered meat ragu sauce with grana padano cheese & a touch of cream 21

## **Bandiera Italiana**

Bucatini pasta with fresh zucchini, sundried tomatoes & walnuts in garlic olive oil 19

## **Rigatoni al Pesto**

Rigatoni in our homemade pesto sauce 19

## **Amatriciana**

Bucatini pasta with pancetta & diced onions in our spicy cherry tomato marinara sauce 19

## **Puttanesca**

Bucatini pasta with Gaeta olives, capers & Sicilian anchovies in our cherry tomato marinara sauce 19

## **Carbonara**

Egg tagliatelle with crispy pancetta & black pepper topped with Pecorino Romano in a cooked egg yolk sauce 21

## **Gnocchi Piselli**

Fluffy potato dumplings, green peas, grana padano cheese & pancetta in our cherry tomato marinara sauce 21

## **Rustico**

Penne pasta with our homemade crumbled Italian sausage, sauteed onions & tender roasted red peppers in our cherry tomato marinara sauce topped with ricotta salata 20

## **Autunno**

Rigatoni with braised homemade ground Italian sausage, sauteed onions, wild mushrooms & thyme in our prosecco wine sauce 20

## **Classici**

Spaghetti with your choice of one of our homemade classics: meat sauce, meatballs or sausage 19



# Pasta Cotto

*Add a side Giardino or Caesar salad 5.25*

## **Eggplant Parmigiana**

Battered & baked eggplant in our cherry tomato marinara sauce with side of spaghetti or veggie of the day 21

## **Ravioli**

Cheese ravioli with wild mushrooms in gorgonzola cream sauce 20

## **Lasagna**

Homemade with meat & cheese 21

## **Eggplant Alta Villa**

Battered & rolled eggplant filled with ground Angus beef in our cherry tomato marinara sauce with side of spaghetti or veggie of the day 23

## **Gnocchi Sorrentina**

Fluffy potato dumplings in our cherry tomato marinara sauce, baked with fresh mozzarella & basil 19

# Pollo

Served with a choice of vegetable of the day or pasta

*Add a side Giardino or Caesar salad 5.25*

## **Marsala**

Chicken breast seasoned & pan seared with olive oil & a wild mushrooms marsala wine sauce 22

## **Piccata**

Chicken breast seasoned & pan seared with olive oil in a lemon wine sauce with capers 22

## **Rollatini**

Chicken breast rolled with prosciutto, mozzarella & spinach in lite rose sauce 23

## **Chesapeake**

Chicken breast topped with crabmeat & peas in old bay cream sauce 27

## **Parmigiana**

Breaded with seasoned bread crumbs, fried & baked with mozzarella in tomato sauce 22



# Carne

Served with a choice of vegetable of the day or pasta

*Add a side Giardino or Caesar salad 5.25*

## Saltimbocca

Veal scallopini topped with imported prosciutto in sherry marsala wine sauce 27

## Pizzaiola

Veal scallopini with onions, capers & Sicilian oregano in our cherry tomato wine sauce 26

## Piccata

Veal scallopini pan seared in lemon wine sauce with capers 26

## Bistecca

Steak seasoned with fresh cracked black peppers & Italian sea salt drizzled with Tuscan extra virgin olive oil 35

# Tesori del Mare

*Add a Side giardino or Caesar salad 5.25*

## Zuppa di Pesce

Seafood stew with clams, mussels, scallops, shrimp & white fish served with roasted Italian bread 33

## Vongole

Littleneck clams in red or white wine sauce served with linguine 24

## Frutti del Mare

Mussels, clams, shrimp, scallops & calamari in a cherry tomato marinara sauce served with linguine 30

## Scampi

Fresh shrimp sautéed in a lemon garlic wine sauce served with linguine 24

## Fra diavola

Fresh shrimp sautéed in a spicy cherry tomato marinara sauce served with linguine 24

## Salmon Piccata

Fresh salmon in lemon garlic wine sauce with capers served with capellini or vegetable of the day 26

## Misto Casino

Littleneck clams, shrimp & scallops sautéed with pancetta in lite wine sauce over capellini 30

## Giocatolli del Piemonte

Shrimp, scallops & crabmeat in seafood cream sauce served over egg tagliatelle 33

## Cozze

Fresh mussels in our homemade pesto sauce served over linguine 24

## Granchio Arrabiato

Fresh mussels & crabmeat in a spicy cherry tomato marinara served with linguine 26





# Pizzas

## *New York Style* 12" • 16"

### **OUR REDS** *(Made with our roasted pizza sauce)*

**New Yorker** Hand tossed traditional thin crust cheese pizza 14 • 18

**Margherita** Our roasted pizza sauce with fresh mozzarella, extra virgin olive oil & fresh basil 15 • 21

**Veggie** Red onions, mushrooms, tomatoes, roasted garlic & grilled zucchini 17 • 22

**Capri** Pancetta, pineapple & mozzarella 17 • 22

**Cacciatore** Capicola, deli pepperoni, sausage & pancetta 18 • 23

**House Special** Deli pepperoni, caramelized onions, sausage, grilled red peppers & ham 19 • 24

### **OUR WHITES**

**Bianco** Shredded mozzarella, herbs, roasted garlic, fresh mozzarella, Romano cheese & extra virgin olive oil 15 • 19

**Rustica** Deli pepperoni, pancetta, caramelized onions, sausage, spinach, roasted garlic, tomatoes & fresh mozzarella 19 • 24

**Balsamic Portobello** Fresh portobello mushrooms, balsamic glaze, gorgonzola, mozzarella & scallions 17 • 22

**Shrimp Lemoncello** Shrimp, garlic, spinach, lemon zest, cherry tomatoes & mozzarella 19 • 24

**12" Gluten Free Pizza Available** Choose any 12" NY Style pizza add 7

## *Sicilian Style* **THICK CRUST**

**Traditional** Pan baked with our roasted pizza sauce & mozzarella 25

**Nonna** Chunky pizza sauce, Sicilian oregano, Parmigiano & Romano with extra virgin olive oil 24

**Margherita** Our roasted pizza sauce with fresh mozzarella, extra virgin olive oil & fresh basil 26

### **TOPPINGS** 2.50 each • 3.50 each

Deli Pepperoni, Italian Sausage, Wild Mushrooms, Red Onions, Caramelized Onions, Ham, Grilled Peppers, Feta, Cherry Tomatoes, Roasted Garlic, Sautéed Spinach, Banana Peppers, Extra Cheese

### **SPECIALTY TOPPINGS** 3.50 each • 4.50 each

Tuscan Chicken, Ricotta, Prosciutto, Fresh Mozzarella, Pancetta, Ground Beef, Gaeta Olives, Meatballs, Portobello Mushrooms, Gorgonzola, Shrimp, Grilled Zucchini

# Bevande

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