

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) 19

Calamari alla Griglia

Fresh grilled calamari seasoned with sea salt & extra virgin olive oil & fresh lemon with with Gaeta olives & capers 16

Crocchette di Patate

Potato crocchette filled with fresh mozzarella & prosciutto covered in our homemade seasoned bread crumbs & lightly fried 14

Shrimp Carrozza

Shrimp with garlic wine sauce over toasted seasoned rustic bread topped with mozzarella 15

Grilled Portobello

Fresh portobello mushrooms marinated with seasoned balsamic vinegar topped with homemade whipped gorgonzola & scallions 14

Calamari Capri

Lightly floured seasoned fried calamari 16

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 14

Mozzarella Caprese

Fresh mozzarella, tomatoes & fresh basil drizzled with Tuscan extra virgin olive oil 13

Bistecca Bruschetta

Grilled steak on top of our rustic Italian bread with rosemary aioli topped with a fried shallot chutney 20

Verdure e Mozzarella

Seasonal peppers, red onions, cucumbers, celery & tomatoes over fresh mozzarella with our red wine vinaigrette 16



Insalata

Add chicken 6 • *Add shrimp* 7 • *Add salmon* 8

Caesar Romano

Romaine, hardboiled eggs, pancetta (Italian bacon), Italian croutons, shaved Pecorino Romano & lemon Caesar dressing 14

Giardino

Romaine, cherry tomatoes, Gaeta olives, cucumbers, red onions, marinated mushrooms & creamy Italian dressing 14

Toscana

Mixed field greens, grapes, sunflower seeds, roasted pancetta, marinated mushrooms & our honey balsamic dressing 15

Limoncello

Arugula, red onions, cherry tomatoes, sunflower seeds & cucumbers topped with shaved asiago & our lemon extra virgin olive oil dressing 15

Brindisi

Mixed greens, Gaeta olives, red onions, pepperoncini, cherry tomatoes, feta & red wine vinaigrette 16

Zuppe

Pasta & Fagioli 9

Contorni

Fresh Cut Fries 8

Homemade Meatballs or Sausage 12

Broccolini 9

Spinach 9

Funghi Saltati 10

Sautéed wild mushrooms



Pasta

Add a side Giardino or Caesar salad 6

Napoletano

Penne in our cherry tomato marinara sauce with Parmigiano 17

Alfredo

Egg tagliatelle in alfredo cream sauce 18

Bolognese

Bucatini pasta in our simmered meat ragu sauce with grana padano cheese & a touch of cream 23

Bandiera Italiana

Bucatini pasta with fresh zucchini, sundried tomatoes & walnuts in garlic olive oil 20

Rigatoni al Pesto

Rigatoni in our homemade pesto sauce 20

Amatriciana

Bucatini pasta with pancetta & diced onions in our spicy cherry tomato marinara sauce 21

Puttanesca

Bucatini pasta with Gaeta olives, capers & Sicilian anchovies in our cherry tomato marinara sauce 20

Carbonara

Egg tagliatelle with crispy pancetta & black pepper topped with Pecorino Romano in a cooked egg yolk sauce 22

Gnocchi Piselli

Fluffy potato dumplings, green peas, grana padano cheese & pancetta in our cherry tomato marinara sauce 23

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 22

Autunno

Rigatoni with braised homemade ground Italian sausage, sauteed onions, wild mushrooms & thyme in our prosecco wine sauce 22

Classici

Spaghetti with your choice of one of our homemade classics: meat sauce, meatballs or sausage 21



Pasta Cotto

Add a side Giardino or Caesar salad 6

Eggplant Parmigiana

Battered & baked eggplant in our cherry tomato marinara sauce with side of spaghetti or veggie of the day 22

Ravioli

Cheese ravioli with wild mushrooms in gorgonzola cream sauce 21

Lasagna

Homemade with meat & cheese 23

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 25

Gnocchi Sorrentina

Fluffy potato dumplings in our cherry tomato marinara sauce, baked with fresh mozzarella & basil 21

Pollo

Served with a choice of vegetable of the day or pasta

Add a side Giardino or Caesar salad 6

Marsala

Chicken breast seasoned & pan seared with olive oil & a wild mushrooms marsala wine sauce 24

Piccata

Chicken breast seasoned & pan seared with olive oil in a lemon wine sauce with capers 24

Rollatini

Chicken breast rolled with prosciutto, mozzarella & spinach in lite rose sauce 25

Chesapeake

Chicken breast topped with crabmeat & peas in old bay cream sauce 30

Parmigiana

Breaded with seasoned bread crumbs, fried & baked with mozzarella in our cherry tomato marinara sauce 24



Carne

Served with a choice of vegetable of the day or pasta

Add a side Giardino or Caesar salad 6

Saltimbocca

Veal scallopini topped with imported prosciutto in sherry marsala wine sauce 28

Pizzaiola

Veal scallopini with onions, capers & Sicilian oregano in our cherry tomato wine sauce 27

Piccata

Veal scallopini pan seared in lemon wine sauce with capers 27

Bistecca

Steak seasoned with fresh cracked black peppers & Italian sea salt drizzled with Tuscan extra virgin olive oil 37

Tesori del Mare

Add a Side giardino or Caesar salad 6

Zuppa di Pesce

Seafood stew with clams, mussels, scallops, shrimp & white fish served with roasted Italian bread 35

Vongole

Littleneck clams in red or white wine sauce served with linguine 25

Frutti del Mare

Mussels, clams, shrimp, scallops & calamari in a cherry tomato marinara sauce served with linguine 32

Scampi

Fresh shrimp sautéed in a lemon garlic wine sauce served with linguine 25

Fra diavola

Fresh shrimp sautéed in a spicy cherry tomato marinara sauce served with linguine 25

Salmon Piccata

Fresh salmon in lemon garlic wine sauce with capers served with capellini or vegetable of the day 28

Misto Casino

Littleneck clams, shrimp & scallops sautéed with pancetta in lite wine sauce over capellini 31

Giocatolli del Piemonte

Shrimp, scallops & crabmeat in seafood cream sauce served over egg tagliatelle 34

Cozze

Fresh mussels in our homemade pesto sauce served over linguine 25

Granchio Arrabiato

Fresh mussels & crabmeat in a spicy cherry tomato marinara served with linguine 28



Pizzas

New York Style 12" • 16"

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

New Yorker Hand tossed traditional thin crust cheese pizza 14 • 19

Margherita Our roasted pizza sauce with fresh mozzarella, extra virgin olive oil & fresh basil 15 • 22

Veggie Red onions, mushrooms, tomatoes, roasted garlic & grilled zucchini 17 • 23

Capri Pancetta, pineapple & mozzarella 17 • 23

Cacciatore Capicola, deli pepperoni, sausage & pancetta 18 • 24

House Special Deli pepperoni, caramelized onions, sausage, grilled red peppers & ham 19 • 25

OUR WHITES

Bianco Shredded mozzarella, herbs, roasted garlic, fresh mozzarella, Romano cheese & extra virgin olive oil 15 • 20

Rustica Deli pepperoni, pancetta, caramelized onions, sausage, spinach, roasted garlic, tomatoes & fresh mozzarella 19 • 26

Balsamic Portobello Fresh portobello mushrooms, balsamic glaze, gorgonzola, mozzarella & scallions 17 • 23

Shrimp Lemoncello Shrimp, garlic, spinach, lemon zest, cherry tomatoes & mozzarella 19 • 26

12" Gluten Free Pizza Available Choose any 12" NY Style pizza add 7.50

Sicilian Style **THICK CRUST**

Traditional Pan baked with our roasted pizza sauce & mozzarella 27

Nonna Chunky pizza sauce, Sicilian oregano, Parmigiano & Romano with extra virgin olive oil 26

Margherita Our roasted pizza sauce with fresh mozzarella, extra virgin olive oil & fresh basil 28

TOPPINGS 2.80 each • 3.80 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 3.80 each • 4.80 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