

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) 24

Calamari alla Griglia

Fresh grilled calamari seasoned with sea salt & extra virgin olive oil & fresh lemon with Gaeta olives & capers 17

Crocchette di Patate

Potato crocchette filled with fresh mozzarella & prosciutto covered in our homemade seasoned bread crumbs & lightly fried 17

Shrimp Carrozza

Shrimp with garlic wine sauce over toasted seasoned rustic bread topped with mozzarella 16

Grilled Portobello

Fresh portobello mushrooms marinated with seasoned balsamic vinegar topped with homemade whipped gorgonzola & scallions 16

Calamari Capri

Lightly floured seasoned fried calamari 18

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 15

Mozzarella Caprese

Fresh mozzarella, tomatoes & fresh basil drizzled with Tuscan extra virgin olive oil 15

Bistecca Bruschetta

Grilled steak on top of our rustic Italian bread with rosemary aioli topped with a fried shallot chutney 25

Verdure e Mozzarella

Seasonal peppers, red onions, cucumbers, celery & tomatoes over fresh mozzarella with our red wine vinaigrette 19



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Insalata

Add chicken 8 • *Add shrimp* 9 • *Add salmon* 14

Caesar Romano

Romaine, hardboiled eggs, pancetta (Italian bacon), Italian croutons, shaved Pecorino Romano & lemon Caesar dressing 17

Giardino

Romaine, cherry tomatoes, Gaeta olives, cucumbers, red onions, marinated mushrooms & creamy Italian dressing 17

Toscana

Mixed field greens, grapes, sunflower seeds, roasted pancetta, marinated mushrooms & our honey balsamic dressing 18

Limoncello

Arugula, red onions, cherry tomatoes, sunflower seeds & cucumbers topped with shaved asiago & our lemon extra virgin olive oil dressing 18

Brindisi

Mixed greens, Gaeta olives, red onions, pepperoncini, cherry tomatoes, feta & red wine vinaigrette 19

Zuppe

Pasta & Fagioli 11

Contorni

Fresh Cut Fries 9

Homemade Meatballs or Sausage 16

Broccolini 11

Spinach 10

Funghi Saltati 11

Sautéed wild mushrooms !



Pasta

Add a side Giardino or Caesar salad 8

Napoletano

Penne in our cherry tomato marinara sauce with Parmigiano 21

Alfredo

Egg tagliatelle in alfredo cream sauce 22

Bolognese

Bucatini pasta in our simmered meat ragu sauce with grana padano cheese & a touch of cream 28

Bandiera Italiana

Bucatini pasta with fresh zucchini, sundried tomatoes & walnuts in garlic olive oil 25

Rigatoni al Pesto

Rigatoni in our homemade pesto sauce 25

Amatriciana

Bucatini pasta with pancetta & diced onions in our spicy cherry tomato marinara sauce 27

Puttanesca

Bucatini pasta with Gaeta olives, capers & Sicilian anchovies in our cherry tomato marinara sauce 26

Carbonara

Egg tagliatelle with crispy pancetta & black pepper topped with Pecorino Romano in a cooked egg yolk sauce 28

Gnocchi Piselli

Fluffy potato dumplings, green peas, grana padano cheese & pancetta in our cherry tomato marinara sauce 29

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 29

Autunno

Rigatoni with braised homemade ground Italian sausage, sauteed onions, wild mushrooms & thyme in our prosecco wine sauce 29

Classici

Spaghetti with your choice of one of our homemade classics: meat sauce, meatballs or sausage 27

Substitute any Pasta for Gluten Free Gnocchi ... Add 8



Pasta Cotto

Add a side Giardino or Caesar salad 8

Eggplant Parmigiana

Battered & baked eggplant in our cherry tomato marinara sauce with side of spaghetti or veggie of the day 27

Ravioli

Cheese ravioli with wild mushrooms in gorgonzola cream sauce 27

Lasagna

Homemade with meat & cheese 27

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 30

Gnocchi Sorrentina

Fluffy potato dumplings in our cherry tomato marinara sauce, baked with fresh mozzarella & basil 25

Pollo

Served with a choice of vegetable of the day or pasta

Add a side Giardino or Caesar salad 8

Marsala

Chicken breast seasoned & pan seared with olive oil & a wild mushrooms marsala wine sauce 31

Piccata

Chicken breast seasoned & pan seared with olive oil in a lemon wine sauce with capers 31

Rollatini

Chicken breast rolled with prosciutto, mozzarella & spinach in lite rose sauce 32

Chesapeake

Chicken breast topped with crabmeat & peas in old bay cream sauce 36

Parmigiana

Breaded with seasoned bread crumbs, fried & baked with mozzarella in our cherry tomato marinara sauce 29



Carne

Served with a choice of vegetable of the day or pasta

Add a side Giardino or Caesar salad 8

Saltimbocca

Veal scallopini topped with imported prosciutto in sherry marsala wine sauce 35

Pizzaiola

Veal scallopini with onions, capers & Sicilian oregano in our cherry tomato wine sauce 35

Piccata

Veal scallopini pan seared in lemon wine sauce with capers 35

Bistecca

Steak seasoned with fresh cracked black peppers & Italian sea salt drizzled with Tuscan extra virgin olive oil 45

Tesori del Mare

Add a Side giardino or Caesar salad 8

Zuppa di Pesce

Seafood stew with clams, mussels, scallops, shrimp & white fish served with roasted Italian bread 41

Vongole

Littleneck clams in red or white wine sauce served with linguine 29

Frutti del Mare

Mussels, clams, shrimp, scallops & calamari in a cherry tomato marinara sauce served with linguine 35

Scampi

Fresh shrimp sautéed in a lemon garlic wine sauce served with linguine 29

Fra diavola

Fresh shrimp sautéed in a spicy cherry tomato marinara sauce served with linguine 29

Salmon Piccata

Fresh salmon in lemon garlic wine sauce with capers served with capellini or vegetable of the day 36

Misto Casino

Littleneck clams, shrimp & scallops sautéed with pancetta in lite wine sauce over capellini 35

Giocatolli del Piemonte

Shrimp, scallops & crabmeat in seafood cream sauce served over egg tagliatelle 37

Cozze

Fresh mussels in our homemade pesto sauce served over linguine 30

Granchio Arrabiato

Fresh mussels & crabmeat in a spicy cherry tomato marinara served with linguine 33



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Pizzas

New York Style 12" • 16"

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

New Yorker Hand tossed traditional thin crust cheese pizza 15 • 20

Margherita Our roasted pizza sauce with fresh mozzarella, extra virgin olive oil & fresh basil 17 • 24

Veggie Red onions, mushrooms, tomatoes, roasted garlic & grilled zucchini 19 • 25

Capri Pancetta, pineapple & mozzarella 19 • 25

Cacciatore Capicola, deli pepperoni, sausage & pancetta 20 • 26

House Special Deli pepperoni, caramelized onions, sausage, grilled red peppers & ham 21 • 27

OUR WHITES

Bianco Shredded mozzarella, herbs, roasted garlic, fresh mozzarella, Romano cheese & extra virgin olive oil 16 • 21

Rustica Deli pepperoni, pancetta, caramelized onions, sausage, spinach, roasted garlic, tomatoes & fresh mozzarella 21 • 28

Balsamic Portobello Fresh portobello mushrooms, balsamic glaze, gorgonzola, mozzarella & scallions 19 • 25

Shrimp Lemoncello Shrimp, garlic, spinach, lemon zest, cherry tomatoes & mozzarella 22 • 29

12" Gluten Free Pizza Available Choose any 12" NY Style pizza add 9

Sicilian Style **THICK CRUST**

Traditional Pan baked with our roasted pizza sauce & mozzarella 31

Nonna Chunky pizza sauce, Sicilian oregano, Parmigiano & Romano with extra virgin olive oil 30

Margherita Our roasted pizza sauce with fresh mozzarella, extra virgin olive oil & fresh basil 33

TOPPINGS 3.50 each • 4.50 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 4.50 each • 5.50 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