

APPETIZERS

Add Salad to any Appetizer for \$3.25 (per person per Appetizer).

NEW JUMBO SHRIMP COCKTAIL 11.95
5 Jumbo Tiger Shrimp Served with Horseradish Cocktail Sauce with a lemon wedge.

STEAMED MUSSELS 9.95
Mussels served in your choice of Diavolo or a Lemon Butter Sauce.

CHICKEN NACHOS 8.95
Tortilla Chips, jalapeno, onions, olives, tomatoes, chopped chicken, cheeses then baked.

CALAMARI FRITTI 9.50
Crispy Calamari, served with Marinara Sauce.

MOZZARELLA STICKS 6.50
Breaded Mozzarella, served with Marinara Sauce.

BAKED SPINACH DIP 6.95
Creamy, cheesy Spinach with toasted Italian bread

NEW BAKED MEATBALLS 7.95
Three Meatballs baked with marinara sauce and mozzarella cheese.

NEW NEW CHEESE TRAY 12.00
Imported & Domestic Cheeses, Marcona Almonds, Fig Jam, Seasonal Berries, Sliced Apples, & Sliced Grilled French Baguette.

NEW LUMP CRAB CAKE 11.00
House Made Crab Cake served with a Remoulade and Mustard Aioli.

TOMATO CAPRESE 8.95
Tomato slices with fresh Mozzarella and Basil. Drizzled with Olive Oil and Balsamic Glaze.

PULLED PORK WAFFLE FRIES LOADED 9.95
Waffle fries topped with House Smoked Applewood Pulled Pork, nacho cheese, onion, tomato, jalapeno, baked with cheeses.

FRITTI TRIO 9.00
Crispy Ravioli, Mozzarella, and Zucchini Sticks, served with Marinara and Ranch Dipping Sauces.

TOASTED RAVIOLI 6.50
Breaded cheese ravioli, lightly fried, with Marinara.

ITALIAN BRUSCHETTA 6.95
Toasty Italian Bread topped with fresh chopped roma tomatoes, red onion, garlic, fresh basil, and extra virgin olive oil.

ADD FRESH MOZZARELLA CHEESE TO ITALIAN BRUSCHETTA FOR \$1.95

BREADSTICK DIPPING SAUCES!! 2.95
Choose one of: Alfredo, Marinara, or Nacho Cheese.

ARTISANAL PIZZA

Try our fresh garden salad for \$3.25 (per person per pizza).

NEW MARKLAND AVE. PULLED PORK PIZZA 15.00
Chef Cynthia's BBQ Sauce, House Smoked Applewood Pulled Pork, Caramelized Onion, Bacon, Green Onions, and Mozzarella/Provolone.

NEW MILLENIUM (VEGGIE) PIZZA 14.50
Plum Tomato Sauce, Wild Mushrooms, Caramelized Onions, Tri Colored Peppers, Fresh Spinach, Mozzarella/Provolone Cheese, and Seasoning.

EAST SIDE 13.00
Plum tomato sauce, old world pepperoni, caramelized onion, provolone cheese & a touch of seasoning.

NEIGHBORHOOD PESTO PIZZA 11.00
Basil pesto sauce, provolone & fresh mozzarella cheeses, grape tomatoes.

WEBSTER STREET BBQ 13.00
BBQ chicken, red onion, provolone & mozzarella cheeses. Add Bleu cheese crumbles \$1.95.

CHEESE PIZZA 9.00
Plum tomato sauce, Mozz/Prov Cheeses.

ADD CARAMELIZED ONIONS 2.50

ADD OLD WORLD PEPPERONI 3.00

MAIN STREET PIZZA 15.00
Plum tomato sauce, Genova Salami, Old World Pepperoni, Chicago Sweet Fennel Sausage, Bacon, and Mozzarella Cheese.

WASHINGTON STREET 14.00
Plum tomato sauce, Chicago sweet fennel sausage, old world pepperoni, wild mushroom, provolone cheese.

PIZZA LOVER'S PIZZA 14.00
Plum Tomato Sauce, Pepperoni, Caramelized Onion, Sun-dried Tomatoes, Mozzarella/Provolone Cheese, & Touch of Seasoning.

SOUTH SIDE MARGHERITA 9.00
Plum tomato sauce, fresh mozzarella & fresh basil.

COURTLAND AVE 14.00
Fig glaze, La Quercia prosciutto, Caramelized Onion, & Gorgonzola garnish fresh spinach & balsamic drizzle.

LAFOUNTAIN STREET 12.00
Plum tomato sauce, Chicago sweet fennel sausage, provolone, mozzarella cheeses.

ADD EXTRA CHEESE 3.00

ADD WILD MUSHROOM 3.00

ADD TRI-COLORED PEPPERS 3.00

WE RECOMMEND NO MORE THAN THREE TOPPINGS ON YOUR FREESTYLE CREATION, ALLOWING THE CRUST TO BAKE PROPERLY IN THE OVEN. EXTRA VIRGIN OLIVE OIL MAYBE USED INSTEAD OF TOMATO SAUCE, AS REQUESTED.

GLUTEN FREE CRUST IS AVAILABLE \$1.50 ADDITIONAL.

Maybe cooked to order. Consuming raw or under cooked meat, poultry, eggs, or seafood may cause food borne illness.

PASTA PASTA PASTA

Entrée includes fresh garden salad and homemade bread sticks.

MARINARA SAUCE & PASTA 9.95
Spaghetti with Marinara Sauce.

ADD CHICKEN TO ANY PASTA \$3.25

SPAGHETTI, FETTUCCINI, CAPELLINI, PENNE, RIGATONI

MEAT SAUCE 9.95
Spaghetti with Meat Sauce.

ADD ITALIAN SAUSAGE \$2.50

ADD 3 MEATBALLS \$3.25

ADD MUSHROOMS \$1.95

TRY OUR GLUTEN FREE SPAGHETTI PASTA!
GREAT IN ANY OF THE TOSSED PASTAS*
\$2.00 ADDITIONAL

ALFREDO SAUCE 10.75
Our homemade Alfredo sauce.

GF = GLUTEN FREE

OVEN BAKED & COMBINATIONS

GLUTEN FREE DRESSINGS
ARE AVAILABLE

Entrée includes fresh garden salad and homemade bread sticks.

LASAGNA ORIGINAL 10.30

Pasta, meats, ricotta cheese, mozzarella, and meat sauce, make it a SAUSAGE LASAGNA for an additional \$1.50

SPINACH LASAGNA 11.85

Pasta layered with a creamy spinach filling. Baked with creamy tomato sauce.

EGGPLANT PARMIGIANA 10.55

Breaded eggplant slices, and mozzarella cheese. Served with One Side Dish.

ULTIMATE BAKED ZITI AND SAUSAGES!! 13.95

A trio of sausages are tossed with penne pasta and rose sauce. Topped with mozzarella and provolone cheeses, oven finished.

TARRIFIC COMBINATION 13.50

Meat lasagna, cheese manicotti, & cheese ravioli with meat sauce.

3-WAY LASAGNA SAMPLER 14.25

Choose any 3: Original, Pepperoni, Italian Sausage, 4-cheese marinara, 4-cheese Alfredo, or Spinach.

FOUR CHEESE LASAGNA 10.80

Blend of four cheeses (ricotta, parmesan, mozzarella, and provolone) topped with your choice of sauce, MARANARA or ALFREDO.

PEPPERONI LASAGNA 11.55

Pasta noodles are layered with chopped pepperoni, ricotta, provolone, and parmigiana. Topped with meat sauce and slices of pepperoni.

CHEESE MANICOTTI 10.30

Cheese filled, hand rolled pasta tubes. Baked with tomato sauce and cheese.

ITALIAN COMBINATION 14.50

Original lasagna, chicken parmigiana, & fettuccini Alfredo.

CHICKEN

Entrée includes fresh garden salad, homemade bread sticks, and ONE SIDE DISH.

CHICKEN MARSALA 13.30

Grilled chicken, sliced mushrooms are sautéed in Marsala Cream Sauce.

CHICKEN APRICOT 11.95

Char-Broiled breast of chicken in Apricot Glaze.

CHICKEN PARMIGIANA 11.95

BREADED chicken breast, tomato sauce and mozzarella cheese.

LEMON CHICKEN PICATTA 13.30

Chicken breast sautéed in lemon, white wine, mushrooms, Cream, & capers.

SIDE DISH OFFERINGS

If your dish comes with a side select from here

SWEET POTATO CASSEROLE

MASHED POTATOES

STEAMED CARROTS & BROCCOLI

FRESH SAUTÉED GREEN BEANS WITH GARLIC

WILD RICE PILAF

SPAGHETTI MARINARA

KOO KOO CAKES (POTATO PANCAKES)

BROCCOLI FLORETS

GARLIC MASHED POTATOES (UPGRADE \$1.95)

FRENCH FRIES

ROASTED YUKON POTATOES

SPAGHETTI MEATSAUCE

FETTUCCINI ALFREDO (UPGRADE ADD \$2.50)

ASPARAGUS

If an entrée and salad are to be shared, there will be an additional fee for salad refills.

SPECIALITA CASA

Entrée includes fresh garden salad and homemade bread sticks.

NEW NEW GNOCCHI (PETITE DUMPLINGS) 13.50

Potato Gnocchi tossed with Creamy Sun-dried Tomato & Basil Pesto, and Diced Breast of Chicken, garnished with fresh Basil.

RIGATONI ALA VODKA 13.30

Grilled chicken, mushrooms, ROSY VODKA sauce are tossed with rigatoni pasta.

CHICKEN SAUSAGE PENNE 11.55

Chicken and Italian sausage, mushrooms, onions, peppers, tomatoes, & penne pasta in garlic sauce.

CHICKEN & NOODLES 10.25

Homemade chicken noodles served with mashed potatoes and green beans. **NO SUBSTITUTIONS.**

SANTA FE PASTA WITH CHICKEN 11.95

A creamy spicy Southwestern sauce, diced chicken, corn, and penne pasta.

SAUSAGE ALLAN"ETTI" 12.55

Mild Italian sausage, mixed peppers, red onion, with a SPICY tomato sauce. Over spaghetti.

CHICKEN ROASTED RED PEPPER 13.30

Penne pasta tossed with grilled chicken, mushrooms, creamy roasted red pepper sauce.

NEW NEW FRESH HERB CHICKEN 12.95

Lightly breaded chicken sautéed in garlic, mushrooms, fresh leeks, and fresh tarragon in a cream sauce served over spaghetti.

CAJUN CARBONARA 12.55

Ham, bacon, onion, tomato, tri-pepper, penne, & CREAMY CAJUN style sauce.

CHICKEN MUSHROOM ALFREDO 13.30

Chicken, mushrooms, and Alfredo over fettuccini.

PENNE MEDITERRANEAN CHICKEN 13.30

Spinach, sun-dried tomatoes, garlic, feta cheese, penne pasta, and olive oil are sautéed. Topped with chicken strips, feta cheese, and pine nuts.

TORTELLONI 10.95

Pastas filled with cheese and herbs, tossed with Alfredo sauce, ham, and peas.

FETTUCCINI CHICKEN FLORENTINE 13.55

Fresh spinach tossed with Alfredo over fettuccini. With sliced grilled chicken breast.

ASIAGO SMOKED CHICKEN 13.30

Creamy Asiago Sauce tossed with diced smoked chicken, portobella mushrooms, and penne pasta.

CHICKEN MADIERA 14.95

Breaded chicken breasts, mushrooms, onions, and garlic sautéed in a Sweet Madiera Wine Sauce. Served over mashed potatoes and asparagus garnish. **NO SUBSTITUTIONS.**

SEAFOOD PASTAS

Entrée includes fresh garden salad and homemade bread sticks.

SHRIMP ALFREDO 13.80

Fettuccini Alfredo tossed with shrimp.

NEW SPAGHETTI AL SAMBUCA 13.99

Spaghetti sautéed with shrimp, crumbled sausage, tossed in a Sambuca Rose sauce, baked with cheese.

CHEF JACK'S SEAFOOD PASTA 16.30

Tilapia, cod, shrimp, & scallops, are sautéed in an garlic & onion Sherry cream sauce & penne pasta.

SEAFOOD DIAVOLO 16.30

Mussels, Clams, Shrimp, Cod, Tilapia, and Bay Scallops are simmered in a Spicy tomato sauce. Side of cappellini pasta.

SHRIMP ARRABBIATA 14.99

Shrimp simmered in Spicy Diavolo Tomato Sauce tossed with cappellini pasta.

SHRIMP & SCALLOPS 14.80

Shrimp and scallops tossed in fettuccini Alfredo.

OCEAN SCALLOPS* ON CAPELLINI 18.95

Capellini pasta, sautéed onion and garlic in a Sherry Cream Sauce, topped with *Ocean scallops cooked to order, topped with asparagus.

VEAL

Entrées include fresh garden salad, homemade bread sticks and ONE SIDE DISH.

VEAL PICATTA 16.95

Veal sautéed with lemon, white wine, mushrooms, Cream, & capers.

VEAL PARMIGIANA 16.95

Lightly breaded veal covered with tomato sauce and mozzarella cheese.

VEAL MARSALA 16.95

Sliced mushrooms and lightly breaded veal sautéed in Marsala Cream Sauce.

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FISH

Entrée includes fresh garden salad, homemade breadsticks, and ONE SIDE DISH.

LIGHTLY BREADED GROUPER 14.75

Lightly breaded, flat top grilled.

BROILED SALMON OR CAJUN SALMON 15.99

8 oz fresh Atlantic Salmon lightly seasoned/ or Cajun seasoning then broiled.

CAJUN SALMON ALA TARRIFIC 17.80

8 oz fresh Atlantic Salmon, cajun seasoned, then topped with garlic butter, mushrooms, tomatoes, & onions.

GROUPER ALA TARRIFIC 16.80

White fish filet topped with garlic butter, mushrooms, tomatoes, & onions.

LIGHTLY BREADED TILAPIA 13.55

Lightly Breaded Filet, flat top grilled.

TRIPLE-SEC GROUPER 16.80

Creamy garlic and onion sauce, hint of ORANGE, drizzled across fish filet.

HERB CRUSTED SALMON 17.80

8 oz fresh Atlantic salmon filet poached, with a blend of fresh herbs, on a delicious Lemon Sauce.

SESAME SALMON 15.99

8 oz fresh Atlantic Salmon filet glazed with Sesame sauce.

CEDAR PLANK SALMON

8 oz Fresh Atlantic Salmon prepared in our Brick Oven. Roasted on a cedar plank.

NEW NEW CRAB STUFFED TILAPIA 17.95

Lightly breaded tilapia stuffed with lump crab meat, served over sautéed spinach and drizzled with a lemon cream sauce.

** THIS ITEM DOES NOT COME WITH A SIDE

GRILLED

Entrée includes fresh garden salad, homemade bread sticks and ONE SIDE DISH.

16OZ RIBEYE 24.95

Boneless, center cut, char grilled* topped with compound herb butter.

FILET MIGNON 25.95

8 ounce Filet char-grilled* topped with a compound herb butter.

12OZ NEW YORK STRIP 19.00

12 ounce char-grilled* topped with a compound herb butter.

CHAR-GRILLED PORK CHOP 14.25

1-16 ounce chop char-grilled*.

APRICOT PORK CHOP* 15.50

1-16 ounce Char-Broiled Pork Chop in Apricot Glaze.

ENTRÉE SALADS

GF AWESUM TOSSEM SALAD 8.95

Mixed greens, grilled chicken, pineapple, chopped dates, feta cheese, chopped pecans, & sunflower seeds.

GF ORIENTAL CHICKEN SALAD 8.95

Romaine lettuce, steamed veggies, sautéed chicken breast, sesame seeds, pecans, Sesame Ranch dressing.

GF ROASTED BEET & GREENS SALAD 8.95

Toss of roasted beets, mixed greens, pecans, craisins, and Feta cheese.

GF SMOKED CHICKEN SPINACH 8.95

Smoked Chicken on a bed of baby spinach leaves, red onion, dried craisins, provolone cheese garnished.

ALL SEASON SALAD 8.25

Greens topped with onion, tomato, and diced breaded chicken breast, mozzarella cheese and fried onions.

GRILLED SHRIMP CAESAR SALAD* 10.95

CHICKEN CAESAR SALAD* 8.95

Fresh cut romaine lettuce tossed with Caesar Dressing, sliced grilled chicken, croutons, parmesan cheese.

BEVERAGES

* Complimentary Refills

NEW ITALIAN CREAM SODA 3.95

Raspberry, Vanilla, Cherry, Strawberry, Orange.

CAPPUCCINO 2.95

ESPRESSO 2.50

SAN PELLEGRINO 3.95

COKE*, DIET COKE*, SPRITE*, CHERRY COKE*, RASPBERRY TEA*, LEMONADE* 2.35

MIGHTY LEAF ICED TEA* 2.35

MIGHTY LEAF CAROLINA SWEET TEA* 2.35

LAVAZZA COFFEE* 2.35

MIGHTY LEAF HOT TEAS 2.35

SELECT from...Organic African Nectar Caffeine Free, Organic Hojicha Green Tea Light caffeine, OR Organic Breakfast Black tea with caffeine.