

Antipasto

Bruschetta 11

Grilled homemade bread with vine ripened tomatoes, garlic and fresh basil.

Fire Roasted Pepper & Pesto Bruschetta 13

Grilled homemade bread with fire roasted red peppers, pesto and fresh goat cheese.

Cozze Pomodoro 15

Mussels prepared with vine ripened tomatoes, onions and garlic.

Cozze Vino Bianco 15

Mussels prepared with white wine, fresh fennel, garlic and cracked pepper.

Piatto di Salmone 16

Norwegian smoked salmon, capers and red onions.

Gamberi del Diavolo 17

Six jumbo shrimp seared with spicy pomodoro sauce.

Gamberi a Prosciutto 17

Six pan seared shrimp wrapped in prosciutto with Grand Marnier sauce

John O's Yellow Lake Erie Perch 29

Lightly breaded and fried to a golden brown.

Scallop & Shrimp 21

Pan seared scallops served with three shrimp

Piatto Freddo 22

A deliciously cold assortment of Italian meats, cheeses, olives, seasonal vegetables and crackers.

Nonna's Polpette 16

Ground beef, pork and veal stuffed meatballs with romano cheese and garlic.

Calamari 16

Seasoned squid fried or grilled to perfection.

Brie al Forno 19

Brie baked with apples, walnuts, brown sugar and honey. Served with an assortment of crackers

Arancini di Riso - Sicily's Golden Orb's 15

Delicious rice croquettes filled with ground meat, peas and parmigiano cheese. Served with a bolognese sauce.

Zuppa

Pasta Fagioli 10

A rich mix of beans, rendered bacon and pasta.

Tortellini & Brodo 10

Meat tortellini with veal meatballs & chicken brodo.

Insalata

Insalata di Mista 12

A selection of vine ripened tomatoes, cucumber, red onions, romaine and asiago cheese with a balsamic vinaigrette.

Insalata di Cesare 12

Crisp romaine lettuce tossed with bacon, croutons, lemon, parmigiano, and our zesty signature Caesar dressing (made with eggs, oil and anchovies).

Insalata di traditional 11

Fresh spring mix of greens with cucumbers, tomatoes, onions, house dressing of olive oil, lemon and oregano.

Insalata di Cucina 12

Mixed greens, gorgonzola cheese, walnuts and panchetta (bacon). Served with our delicious pear vinaigrette

Insalata Al'Arancio 12

Fresh orange sections tossed with red onions, fennel, rosemary and olive oil.

Insalata Caprese 12

Fresh vine ripened tomatoes, bocconcini cheese, and basil tossed with extra virgin olive oil and balsamic vinegar

Add Ons

Goat Cheese puck 5

Chicken or Grilled Shrimp 7
to any of our salads

Forno a Legna Pizza

Wood fired pizza with whole wheat crust

Margherita 14

Tomato sauce, bocconcini cheese and basil.

Semplice 15

Pepperoni, cheese and pomodoro sauce.

Pesto di Pollo 16

Grilled chicken, roasted red pepper and pesto.

Prosciutto Funghi 16

Egg, prosciutto and mushrooms.

Polpette Pizza 17

Nonna's homemade meatball with sautéed onions and cheese.

Salmone 18

Norwegian smoked salmon with asparagus, pesto sauce and parmigiano cheese.

Vito's Frutti di Mare 19

Shrimp, calamari, mussels with pesto sauce and parmigiano cheese.

JJ's Siciliano 16

Homemade Italian sausage, roasted red peppers, and red onions.

Calabrese 16

Hot peppers, sopressata, eggplant and cheese.

Verdura 16

Vegetarian • artichokes, fresh mushrooms, roasted red peppers, tomato sauce - mozzarella optional

Patate 15

Potatoes and onions tossed in olive oil.

Bianco 13

Olive oil and fresh herbs, sprinkled with parmesan cheese.

Mediterraneo 17

Caramelized onions, roasted red peppers, black olives, chicken, feta cheese and basil.

Palermo 16

Kalamata olive tapenade, goat cheese, fresh basil and truffle oil.

Quattro Stagione 16

Ham, mushrooms, artichokes and black olives.

Create Your own Pizza or Calzone

Choose your own combination from our items below.

12

Additional Items 2

Fresh mushrooms, zucchini, red peppers, green peppers, salad greens, black olives, hot peppers, onions, potato slices.

Additional Items 3

Mozzarella, gorgonzola, parmigiano, fontina, swiss, romano, bocconcini, brie, capicola, Italian sausage, salami, Italian prosciutto, sun dried tomatoes, eggplant, artichokes, tuna, anchovies, capers, arugula, bacon, pepperoni.

Additional Items 5

Calamari, shrimp, smoked salmon, mussels, chicken.

Pasta

Pasta Choices
Fettucini, Spaghetti, Penne

Pasta Arrabiata 16

Pasta tossed with a spicy pomodoro sauce.

Pasta con Pomodoro 16

A savory blend of vine ripened tomatoes, onions, garlic, olive oil and basil.

Pasta alla Bolognese 17

A blend of veal, pork and beef slow simmered in a fresh tomato sauce.

Pasta Alfredo 17

A fresh sauteed garlic in a buttery cream sauce topped with parmigiano cheese.

Pasta Carbonara 18

Slow rendered bacon, white wine, and garlic blended with cream, egg and parmigiano.

Gnocchi 19

Potato dumpling pasta with our homemade blush meat sauce.

Ravioli alla Pesto 19

Stuffed with sausage and a light pesto cream sauce with diced tomatoes.

Pasta con Frutta di Mare 20

Fresh array of mussels, scallops, shrimps & calamari in a white wine pomodoro sauce.

Pasta con Polpetti 19

Pasta topped with one of our large signature meatballs in our homemade bolognese sauce.

Lasagna 18

Fresh pasta noodles layered with bolognese sauce, mozzarella cheese and béchamel sauce.

Lasagna con Verdura 17

Veggie • Fresh whole wheat pasta layered with a fresh array of roasted & grilled vegetables. Topped with ricotta, mozzarella cheese and béchamel sauce.

Pasta Calabrese 17

A blend of homemade sausage, onions and fresh peppers in a spicy pomodoro sauce.

Pasta Aglio e Olio 16

Pasta tossed with fresh sauteed garlic in olive oil.

Add Ons 7

Chicken or Grilled Shrimp

Dinner Entrees

All entrees are served with potatoes and fresh seasonal vegetables

Chicken Parmigiana 23

Seasoned chicken breast lightly breaded and fried with mozzarella and pomodoro sauce.

Grilled Veal 24

Seasoned veal with oil, lemon, white wine.

Sauteed Veal 24

Sauteed veal medallions finished in a white wine and cream sauce.

Veal Saltimbocca Prosciutto 24

Tender Veal Scaloppini topped with thinly sliced Prosciutto and mozzarella cheese.

Veal Limone 24

Tender Veal Scaloppini in olive oil topped with a delicious lemon butter sauce.

Pollo Marsala 23

Pan seared chicken breast lightly dusted in flour with fresh mushrooms, scallions and marsala wine.

Featured Beef

Choice of the Day. Market Price

Pasta Add On 6

Penne (alio olio, pomodoro, or bolognese sauce)

From The Sea

Branzino 30

Fresh whole fish from the Mediterranean Sea, finished in our wood burning oven.

Salmon 29

Pan seared in white wine and lemon.

Fresh Catch of the Day

Ask your server for Market Price

All above served with vegetables and starch of the day