

Pizza

Personal 12"/Regular 16"

- Margherita (v)**\$ 9./\$ 15.
Tomato sauce, mozzarella, fresh basil and oregano
- Calzoni**.....\$ 10./\$ 16.
A folded pizza stuffed with mozzarella, ricotta cheese and sausage served with a side of marinara sauce
- Quattro Formaggio (v)**\$ 10./\$ 16.
Pizza with extra virgin olive oil, mozzarella, provolone, Gorgonzola and mascarpone cheeses
- Vegetariana (v)**\$ 10./\$ 17.
Pizza with tomato sauce, topped with fresh tomatoes, mozzarella cheese, grilled eggplant, grilled zucchini, roasted bell peppers, roasted red onions and sautéed mushrooms
- Capricciosa**\$ 11./\$ 17.
Pizza with tomato sauce, topped with mozzarella, mushrooms, artichoke hearts, ham and black olives
- Crudaiaola (v)**\$ 10./\$ 16.
Pizza with extra virgin olive oil, topped with mozzarella cheese, fresh Roma tomatoes, grilled portobello mushrooms, finished with goat cheese and fresh basil
- Calabrese**\$ 10./\$ 16.
Pizza with tomato sauce, topped with mozzarella and spicy salami
- Steak Pizza**.....\$ 11./\$ 17.
Pizza with light pesto sauce, topped with mozzarella cheese, caramelized onions, fresh tomatoes and grilled filet steak, served with tomatillo sauce
- Al Pollo e Pesto**\$ 11./\$ 17.
Pizza with creamy pesto sauce, topped with mozzarella cheese and grilled chicken
- Quattro Stagione**.....\$ 11./\$ 17.
Pizza with tomato sauce, sectioned into four separate sections: one mushroom, one artichoke, one ham, and one black olive
- The Dune**\$ 12./\$ 18.
Pizza with alfredo sauce, topped with mozzarella cheese, grilled chicken, artichoke hearts, olives, prosciutto, goat cheese and sun-dried tomato
- Hawaiian Pizza**\$ 10./\$ 16.
Pizza with tomato sauce, topped with mozzarella cheese, ham and pineapple
- Monte Bianco**.....\$ 12./\$ 18.
Pizza with extra virgin olive oil and mozzarella, baked then topped with fresh mozzarella, parma prosciutto, arugula and mascarpone cheese
- Frutti di Mare**.....\$ 12./\$ 19.
Pizza with tomato sauce and mozzarella, baked then topped with sautéed clams, mussels, shrimp, calamari and salmon
- Gourmet Pizza Toppings**\$ 1.50
Pepperoni, Roma Tomatoes, Goat Cheese, Meatballs, Olives, Artichokes, Sausage, Grilled Eggplant, Sun-Dried Tomatoes, Anchovies, Onions, Mushrooms, Ricotta Cheese, Pineapple

I Dolci

- Cannoli alla Siciliana**.....\$ 6.
Roll shell pasta filled with ricotta cheese, candied fruits, chocolate and pistachio
- Tiramisu**\$ 6.
Lady fingers with espresso coffee and mascarpone cheese topped with cocoa
- Italian Cheesecake**\$ 6.
Baked cheesecake made with ricotta cheese
- Torta di Cioccolato**.....\$ 6.
Rich flourless chocolate cake topped with raspberry and whipped cream
- Fruit Tart**.....\$ 6.
Shell pasta filled with chantilly cream topped with fresh fruits and glaze
- Torta Golosa**.....\$ 6.
Chocolate sponge cake filled with peaches, yogurt, ricotta cheese and whipped cream
- Mimosa Cake**\$ 6.
Vanilla sponge cake filled with chantilly cream, pineapple and Malibu rum
- Panna Cotta**.....\$ 6.
Creamy Italian flan
- Crème Brûlée**\$ 6.
Classic crème brûlée with a thin caramelized sugar crust
- Profiterole**.....\$ 6.
Puffs filled with vanilla custard, topped with chocolate ganache and whipped cream

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Antipasti

Bruschetta of Your Choice (v)	\$ 7.
• Bruschetta with fresh tomatoes, basil, oregano & extra virgin olive oil	
• With artichokes, sun-dried tomatoes, topped with mozzarella	
• Bruschetta with goat cheese and roasted red bell peppers	
Mozzarella in Carrozza (v)	\$ 8.
Deep fried mozzarella served with marinara sauce	
Caprese (v, gf)	\$ 10.
Fresh buffalo mozzarella, tomato, oregano, extra virgin olive oil and fresh basil	
Antipasto Misto (gf)	\$ 11.
Imported cured meats (prosciutto, capicollo, and sopressata) and provolone cheese, Kalamata olives, marinated artichokes and fire roasted red bell peppers	
Polenta with Mushrooms (v, gf)	\$ 9.
Baked polenta topped with mushrooms and melted mozzarella, served with marinara sauce	
Calamari Fritti	\$ 11.
Deep fried calamari served with lemon, marinara & tartar sauce	
Portobello	\$ 11.
Grilled portobello mushroom with goat cheese and marinara sauce	
Cozze	\$ 11.
Steamed mussels with white wine, roasted garlic and olive oil	
Carpaccio (gf)	\$ 12.
Marinated filet mignon with lemon, Dijon mustard and extra virgin olive oil topped with arugula, capers and shaved Parmesan cheese	

Insalate

	Small/Regular
Mixed Italian Salad (v, gf)	\$ 5./\$ 8.
Baby lettuce, Roma tomatoes, carrots & cucumbers in a balsamic dressing	
Traditional Caesar Salad (v)	\$ 6./\$ 10.
Romaine hearts, homemade Caesar dressing, croutons and shaved Parmesan cheese	
Spinach Salad (gf)	\$ 6./\$ 10.
Baby spinach, Roma tomatoes, sautéed mushrooms and crispy bacon in balsamic dressing	
Beet Salad (v, gf)	\$ 6./\$ 10.
Mixed greens, roasted red beets, caramelized walnuts, Roma tomatoes, red onion and goat cheese, served with balsamic dressing	
Novella Salad (v, gf)	\$ 6./\$ 10.
Mixed greens, Roma tomatoes, carrots, sun-dried tomatoes, roasted pine nuts and goat cheese in lime herb dressing	
Pear Gorgonzola Salad (v, gf)	\$ 6./\$ 10.
Mixed greens, Roma tomatoes, pears, Gorgonzola cheese and caramelized walnuts in lime herb dressing	
Grilled Chicken Salad (gf)	\$ 8./\$ 13.
Mixed greens, bell peppers, marinated artichokes, olives, sun-dried tomatoes, grilled chicken and goat cheese in honey dressing	
Shrimp Salad	\$ 14.
Mixed greens, baby spinach, Roma tomatoes, sautéed shrimp, mango and roasted almonds in lime herb dressing	
Grilled Salmon Salad (gf)	\$ 15.
Mixed greens, Roma tomatoes, carrots, cucumbers, tangerines and grilled wild Alaskan salmon in lime herb dressing	
Ahi Tuna Salad (gf)	\$ 16.
Mixed greens, Roma tomatoes, sautéed portobello mushrooms, fennel, red grapefruit and seared ahi tuna with sesame seeds served with a lime herb dressing	

Zuppe

	Cup/Bowl
Minestrone Soup (v, gf)	\$ 5./\$ 8.
Mixed vegetables of the season in a light broth	
Tomato Basil Soup (v, gf)	\$ 5./\$ 8.
Tomatoes, onions, basil, leeks and potatoes blended in a creamy soup	
Pasta e Fagioli (v)	\$ 5./\$ 8.
Cannellini bean soup with vegetables and pasta in a light broth	
Asparagus Soup (v, gf)	\$ 5./\$ 8.
A smooth blend of asparagus, onion, leeks and white wine in a vegetable broth	
Artichoke Soup (v, gf)	\$ 5./\$ 8.
A smooth blend of artichoke, onion, leeks and white wine in a vegetable broth	
Barley Chicken Soup	\$ 5./\$ 8.
A flavorful soup of carrots, celery, onions, barley, tomatoes and chicken	

Paste & Risotti

	Small/Regular
Fettuccine Alfredo (v)	\$ 9./\$ 14.
Homemade fettuccine pasta in creamy cheese sauce	
Fettuccine Tre P.	\$ 10./\$ 15.
Homemade fettuccine with ham, cream and peas	
Fettuccine alla Bolognese	\$ 9./\$ 15.
Homemade fettuccine in meat sauce	
Gnocchi di Patate al Pomodoro (v)	\$ 9./\$ 15.
Homemade potato dumplings served in fresh marinara sauce, basil and Parmesan	
Eggplant Parmigiana (v)	\$ 9./\$ 15.
Beer battered eggplant baked with tomato sauce, fresh mozzarella and Parmesan	
Capellini al Fresco (v)	\$ 9./\$ 15.
Angel hair pasta sautéed with garlic, extra virgin olive oil, fresh Roma tomatoes, basil and fresh diced mozzarella	
Spaghetti Meatball	\$ 11./\$ 16.
Spaghetti pasta with homemade meatballs in bolognese sauce	
Ravioli di Ricotta (v)	\$ 10./\$ 15.
Homemade ravioli pasta filled with ricotta cheese and sautéed spinach served in marinara sauce	
Rigatoni alla Salsiccia	\$ 10./\$ 16.
Rigatoni pasta sautéed with fresh Italian sausage, mushrooms and white wine in light marinara sauce	
Ravioli di Zucca (v)	\$ 10./\$ 15.
Homemade ravioli filled with butternut squash in butter and sage sauce with a touch of cream	
Manicotti (v)	\$ 10./\$ 16.
Homemade pasta filled with ricotta cheese and spinach served in marinara sauce and Parmesan cheese	
Spaghetti Carbonara	\$ 10./\$ 16.
Spaghetti sautéed with Italian pancetta, fresh egg yolks, Parmesan cheese in a light touch of cream	
Gnocchi di Zucca (v)	\$ 10./\$ 16.
Homemade pumpkin dumplings served in a four cheese sauce	
Ravioli di Pollo alla Vodka	\$ 10./\$ 15.
Homemade ravioli filled with chicken and herbs served in vodka sauce	
Baked Penne (v)	\$ 11./\$ 16.
Baked penne with marinara sauce, eggplant parmigiana, fresh ricotta cheese and melted mozzarella	
Lasagna al Forno	\$ 9./\$ 16.
Homemade lasagna with meat sauce, besciamella, mozzarella and Parmesan cheese	
Pollo Pesto Lasagna	\$ 9./\$ 16.
Fresh homemade lasagna with pesto, besciamella, mozzarella and chicken	
Vegetarian Lasagna (v)	\$ 9./\$ 16.
Fresh homemade pasta filled with fresh seasonal vegetables with marinara sauce, besciamella, fresh basil, Parmesan and mozzarella cheese	
Pasta al Salmone	\$ 10./\$ 17.
Penne pasta and fresh wild salmon sautéed with extra virgin olive oil, garlic and a touch of white wine, served in a spicy tomato cream sauce	
Cannelloni	\$ 10./\$ 17.
Homemade pasta filled with veal and herbs, Parmesan cheese, topped with besciamella and marinara sauce	
Orecchiette con Braciolo	\$ 12./\$ 18.
Ear shaped pasta served with top sirloin steak, rolled and filled with spices, Parmesan cheese, Italian pancetta and fresh garlic, cooked in tomato sauce	
Risotto con Funghi e Spinaci (v, gf)	\$ 10./\$ 17.
Tender arborio rice with porcini mushrooms in a vegetable broth with spinach and Parmesan cheese	
Risotto alla Scoglio	\$ 14./\$ 20.
Arborio rice sautéed with garlic, extra virgin olive oil, clams, mussels, calamari, shrimp and fresh salmon in a white wine and saffron sauce	
Linguini Fradiavolo	\$ 12./\$ 18.
Homemade linguine pasta sautéed with garlic, extra virgin olive oil, wild Mexican shrimp and fresh tomato in a spicy tomato sauce	
Linguine al Pesto & Shrimp	\$ 12./\$ 18.
Homemade linguine, sautéed wild Mexican shrimp and white wine in a light pesto sauce	
Linguine alla Vongole	\$ 12./\$ 18.
Homemade linguine pasta sautéed with clams, garlic, extra virgin olive oil, white wine	
Spaghetti Ragù	\$ 11./\$ 17.
Spaghetti ragù with succulent slow cooked beef in our special house marinara sauce and melted mozzarella	
Linguine alla Pescatora	\$ 14./\$ 20.
Homemade linguine pasta sautéed with clams, mussels, calamari, shrimp, fresh salmon and white wine in a light marinara sauce	

Panini

	Small/Regular
Vegetarian Sandwich (v)	\$ 7./\$ 12.
Homemade bread with grilled eggplant & zucchini, tomatoes, roasted onions, roasted bell peppers, sautéed mushrooms and fresh mozzarella	
Bruschetta Sandwich	\$ 8./\$ 13.
Homemade bread with grilled chicken, Roma tomatoes, fresh mozzarella, fresh basil and oregano	
Meatball Sandwich	\$ 8./\$ 13.
Homemade bread with meatballs, mozzarella cheese & bolognese sauce	
Steak Sandwich	\$ 8./\$ 13.
Homemade bread, sautéed mushroom, caramelized onions and charbroiled skirt steak topped with melted mozzarella cheese	
Sausage and Peppers Sandwich	\$ 8./\$ 13.
Homemade bread, roasted bell peppers, roasted onions, Italian sausage in white wine and light marinara sauce	
Chicken Folata Sandwich	\$ 8./\$ 13.
Homemade bread, roasted onions, tomatoes, breaded chicken breast in a creamy pesto	
Chicken Parmigiana Sandwich	\$ 8./\$ 13.
Homemade bread, mozzarella cheese, breaded chicken breast in light marinara sauce	
Cold Cut Sandwich	\$ 13.
Homemade bread with imported prosciutto, capicollo, salami, sopressata and provolone cheese	
Salmon Sandwich	\$ 14.
Homemade pita bread, salmon, lettuce, Roma tomatoes and tartar sauce	

Carne & Pesce

Served with steamed vegetables and potatoes
Add a side of pasta for 3.

	Small/Regular
Chicken Marsala	\$ 12./\$ 18.
Chicken breast sautéed with mushrooms in a Marsala wine sauce	
Merluzzo all' Amalfitana	\$ 12./\$ 18.
Bass fillet sautéed with white wine, topped with fresh Roma tomatoes, mozzarella cheese and fresh basil	
Pork Loin Dijon	\$ 12./\$ 18.
Pork tenderloin sautéed with mushrooms and Dijon mustard sauce	
Chicken Fiorentino	\$ 12./\$ 18.
Chicken breast sautéed in white wine sauce topped with spinach and mozzarella cheese	
Pork Loin alle Mele	\$ 12./\$ 18.
Pork tenderloin sautéed with apples and white wine sauce	
Chicken Parmigiana	\$ 12./\$ 18.
Chicken breast lightly breaded, topped with marinara sauce and mozzarella	
Salmon Piccata	\$ 12./\$ 18.
Grilled salmon served in white wine, capers and lemon sauce	
Pollo Romano	\$ 12./\$ 18.
Sautéed chicken breast with artichokes, eggplant, capers, fresh tomatoes in light demi-glace sauce	
Chicken Valdostano	\$ 12./\$ 18.
Chicken breast sautéed with garlic, extra virgin olive oil and mushrooms, topped with black forest ham and melted mozzarella cheese in a demi-glace sauce	
Salmone allo Scoglio	\$ 13./\$ 19.
Grilled salmon, served with sautéed clams, mussels, calamari, shrimp, and fresh cherry tomatoes in a white wine sauce	
Ahi (gf)	\$ 19.
Seared Togarashi Ahi tuna served with black squid ink risotto, calamari, fresh tomato & asparagus in champagne sauce	
Rack of Lamb al Barolo	\$ 28.
Imported 14-16oz. New Zealand rack of lamb roasted with herbs and red wine sauce	
Cioppino	\$ 29.
Stew of salmon, clams, mussels, calamari, shrimp, bass fillet and fish of the day in a light broth	
Lamb Shanks	\$ 25.
Lamb shanks braised with celery, carrots and onions in red wine served with roasted garlic potato puree	
Veal Scaloppini (your choice)	\$ 25.
Piccata - white wine, capers and lemon sauce.	
Parmigiana - lightly bread and baked with marinara sauce and mozzarella.	
Saltimbocca - topped with parma prosciutto and sage, then sautéed with garlic and extra virgin olive oil, served in a light white wine sauce	
Osso Buco alla Milanese	\$ 29.
Veal shanks braised with fresh vegetables, fine herbs in red wine sauce served with saffron risotto	

(v) - vegetarian • (gf) - gluten free

All orders are subject to sales tax. Prices subject to change without notice