



Antipasti

Cozze Coperti 11.95

Fresh mussels sautéed with garlic, sicilian oregano, basil, and spicy red pepper in a lemon wine sauce topped with toasted rustic bread crumbs (also available in our marinara sauce)

Grilled Portobello 9.95

Fresh portobello mushroom marinated with seasoned balsamic vinegar topped with homemade whipped gorgonzola and scallions

Calamari alla Griglia 11.95

Fresh grilled calamari seasoned with sea salt, extra virgin olive oil and fresh lemon

Carne e Formaggio Ask Server

Chef's selection of Italian cured meats, imported Italian cheeses, and contorni

Crocchette di Patate 9.95

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

Bruschetta 7.95

Homemade rustic toasted Italian bread topped with ricotta and seasoned tomatoes

Shrimp Carrozza 12.95

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

Mozzarella Caprese 9.95

Fresh mozzarella, tomatoes, and fresh basil drizzled with tuscan extra virgin olive oil

Calamari Capri 11.95

Lightly floured seasoned fried calamari



Insalata

add chicken 4, salmon 6, shrimp 6, steak 6

Cesare Romano 11.95

Romaine lettuce, hardboiled eggs, pancetta (Italian bacon), Italian croutons and shaved pecorino romano cheese with our lemon cesare dressing

Giardino 9.95

Romaine lettuce cherry tomatoes, gaeta olives, cucumbers, red onions, and marinated mushrooms with our creamy Italian dressing

Brindisi 11.95

Mixed greens, gaeta olives, red onions, pepperoncini, cherry tomatoes, and feta cheese with our red wine vinaigrette dressing

Verdure e Mozzarella 12.95

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

Lemoncello 11.95

Arugala, red onions, cherry tomatoes, sunflower seeds and cucumbers topped with shaved asiago cheese with our lemon extra virgin olive oil dressing

Toscana 11.95

Mixed field greens, grapes, sunflower seeds and roasted pancetta, topped with marinated mushrooms with our honey balsamic dressing

Zuppe

Pasta & Fagioli 5.95 **Minestrone** 5.95



Pasta

side giardino or cesare salad available with purchase of any entree for \$4

Napoletano 12.95

Penne pasta in our cherry tomato marinara sauce with parmeggiano cheese

Alfredo 13.95

Egg tagliatelle in alfredo cream sauce

Bolognese 14.95

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

Bandiera Italiana 15.95

Bucatini pasta, fresh zuchini, sundried tomatos, and walnuts in garlic olive oil sauce

Rigatoni al Pesto 15.95

Rigatoni pasta in our homemade pesto sauce

Carbonara 15.95

Egg tagliatelle, crispy pancetta, and coarse black pepper topped with pecorino romano cheese in cooked egg yolk sauce

Putanesca 15.95

Bucatini pasta, gaeta olives, capers, and sicilian anchovies in our cherry tomato marinara sauce

Gnocchi Piselli 16.95

Fluffy potato dumplings, green peas, grana padano cheese, and pancetta in our marinara sauce

Rustico 15.95

Penne pasta with our homemade crumbled Italian sausage, and tender roasted red peppers in our marinara sauce topped with ricotta salata

Amatriciana 14.95

Bucatini pasta, pancetta, fresh basil, and diced onions in our spicy cherry tomato marinara sauce

Autunno 16.95

Rigatoni pasta with braised homemade ground Italian sausage, wild mushrooms, and thyme in our prosecco wine sauce

Classici 15.95

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



Pasta Cotto

side giardino or cesare salad available with purchase of any entree for \$4

Eggplant Parmigiana 15.95

Battered and baked eggplant in our cherry tomato marinara sauce with side of spaghetti

Eggplant Alta Villa 17.95

Battered and rolled eggplant filled with ground angus beef in our cherry tomato marinara sauce with side of spaghetti

Ravioli 13.95

Cheese ravioli with wild mushrooms in gorgonzola cream sauce

Lasagna 15.95

Homemade meat and cheese lasagna

Gnocchi Sorrentina 13.95

Fluffy potato dumplings in our cherry tomato marinara sauce, baked with mozzarella cheese and basil

Pollo

Served with a choice of vegetable of the day or pasta

side giardino or cesare salad available with purchase of any entree for \$4

Marsala 15.95

Chicken breast seasoned and pan seared with olive oil and a wild mushroom marsala wine sauce

Picatta 15.95

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

Parmigiana 15.95

Chicken breast breaded with seasoned bread crumbs fried and baked with mozzarella cheese in tomato sauce

Rollatini 17.95

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

Chesapeake 20.95

Chicken breast topped with crabmeat and peas in old bay cream sauce



Carne

Served with a choice of vegetable of the day or pasta

side giardino or cesare salad available with purchase of any entree for \$4

Saltimbocca 21.95

Veal scallopini topped with imported prosciutto in sherry marsala wine sauce

Picatta 20.95

Veal scallopini pan seared in lemon wine sauce with capers

Pizzaiola 20.95

Veal scallopini with onions, capers, and sicilian oregano in our cherry tomato marinara wine sauce

Bistecca 30.99

Steak seasoned with fresh cracked black pepper, and Italian sea salt drizzled with tuscan extra virgin olive oil.

Tesori del Mare

side giardino or cesare salad available with purchase of any entree for \$4

Zuppe di Pesce 27.95

Seafood stew consisting of clams, mussels, scallops, shrimp, and fish served with roasted Italian Bread

Salmon Picatta 21.95

Fresh salmon in lemon garlic wine sauce with capers served with cappellini pasta or vegetable of day

Vongole 18.95

Littleneck clams in red or white wine sauce served with linguine

Misto Casino 26.95

Littleneck clams, shrimp, and scallops sautéed with pancetta in lite wine sauce over cappellini

Frutti del Mare 26.95

Mussels, clams, shrimp, scallops, and calamari in marinara sauce served with linguine

Giocatolli del Piemonte 29.95

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

Scampi 19.95

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

Cozze 17.95

Fresh mussels in our homemade pesto sauce served over linguine

Fradiavola 19.95

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

Granchio Arrabbiato 20.95

Fresh mussels and crabmeat in a spicy cherry tomato marinara sauce served with linguine



Pizza

New York Style

Our Reds *(made with our roasted pizza sauce)*

	12 "	16 "
New Yorker Hand tossed traditional thin crust cheese pizza	10.95	14.95
Margherita Our roasted pizza sauce with fresh mozzarella, extra virgin olive oil, fresh basil	12.95	17.95
Veggie Onions, mushrooms, tomatoes, roasted garlic, grilled zucchini	13.95	18.95
Capri Pancetta, pineapple, mozzarella cheese	13.95	18.95
Cacciatore Capicola, deli pepperoni, sausage, pancetta	14.95	19.95
House Special Deli Pepperoni, onion, sausage, grilled red pepper, ham	15.95	21.95

Our Whites

Bianco Shredded mozzarella, herbs, roasted garlic, fresh mozzarella, romano cheese extra virgin olive oil	11.95	15.95
Balsamic Portabello Fresh Portobello mushrooms, balsamic vinegar, gorgonzola cheese, mozzarella, scallions	13.95	18.95
Shrimp Lemoncello Shrimp, garlic, spinach, lemon zest, cherry tomatoes, mozzarella	14.95	19.95
Rustica Deli Pepperoni, pancetta, caramelized onions, sausage, spinach, roasted garlic, tomatoes, fresh mozzarella	14.95	19.95

Gluten Free (12" one size only) *Choose any above 12" pizza and add \$5.00*

Sicilian Style

Thick Crust

Traditional Pan baked with our roasted pizza sauce and mozzarella cheese	19.95	
Nonna Chunky pizza sauce, sicilian oregano, parmiggiano and romano cheese with extra virgin olive oil	19.95	
Margherita Our roasted pizza sauce with fresh mozzarella, extra virgin olive oil, fresh basil	21.95	
Toppings Deli pepperoni, Italian sausage, wild mushrooms, onions, meat balls, ham, ground beef, grilled peppers, gaeta olives, cherry tomatoes, sauteed spinach, banana peppers, feta, extra cheese, roasted garlic	1.50	2.50
Specialty Toppings Tuscan chicken, ricotta, prosciutto, fresh mozzarella, pancetta, portobello mushrooms, gorgonzola cheese, shrimp, grilled zucchini	2.00	3.00

Contorni

Homemade meatballs 7 ♦ Homemade sausage 7 ♦ Broccolini 6
Spinach 8 ♦ Roasted red peppers 7 ♦ Eggplant Giardiniera 6
Funghi saltati (sautéed wild mushroom) 8

Bevande

Coke, Sprite, Diet Coke, Birch Beer,
Pink Lemonade, Ginger Ale
Fresh Brewed Ice Tea
Italian Sparkling Water



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