

l'insalate | salads

mista . mix of greens, carrots, olives, cucumbers
tomatoes, vinaigrette \$ 6.95

caesar . romaine, croutons, shaved parmigiano,
traditional caesar dressing \$ 6.95

panzanella . toasted bread, tomatoes, cucumbers, red onions,
pecorino toscano, avocado, light vinaigrette \$ 6.95

tre colori . arugola, radicchio, belgium endive,
shaved parmigiano, vinaigrette \$ 7.95

arugola . wild arugola, plum tomatoes, sicilian green olives,
shaved parmigiano, vinaigrette \$ 6.95

spinaci . leaf spinach, plum tomatoes, sicilian green olives,
shaved parmigiano, vinaigrette \$ 6.95

add to your salad...

sicilian green olives \$ 1.00 chicken \$ 3.00
avocado, anchovies, gorgonzola, goat cheese, fresh mozzarella \$ 2.00
portobello mushroom \$ 2.00 shrimp \$ 5.00

gli antipasti | appetizers

calamari fritti
seasoned fried squid, marinara sauce \$ 9.95

vongole oreganate
whole baked clams, herbed bread crumbs \$ 8.95

mozzarella caprese
sliced garden tomatoes, mozzarella, olive oil, basil \$ 6.95

bruschetta
toasted italian bread, olive oil, tomatoes, red onions \$ 5.95

asparagi gratinati
baked asparagus, parmigiano \$ 7.95

verdure grigliate
an assortment of grilled garden vegetables \$ 8.95

grilled polenta
grilled corn cakes, four cheeses, mushrooms \$ 8.95

focaccia panini | homemade focaccia sandwiches

bacio . grilled chicken, tomato, arugola & mozzarella \$ 8.95

villaggio . an assortment of grilled vegetables \$ 8.95

fresco . mozzarella, sliced tomatoes, olive oil & basil \$ 7.95

parma . prosciutto di parma, mozzarella & sliced tomato \$ 8.95

manhattan . grilled eggplant, grilled tomatoes & goat cheese \$ 8.95

all panini are served with french fries

parmigiana wedge | baked sandwiches

chicken . breaded chicken, mozzarella, tomato sauce \$ 8.95

meatball . house made meatballs, mozzarella, tomato sauce \$ 7.95

eggplant . floured eggplant, mozzarella, tomato sauce \$ 7.95

veal . breaded veal, mozzarella, tomato \$ 9.95

all wedges are served with french fries

soups | *le minestre*

minestrone \$ 5.95

pasta fagioli \$ 5.95

tortellini in brodo \$ 5.95

stracciatella fiorentina
egg-drop soup with baby spinach \$ 5.95

pasta | *le paste*

lasagna di casa \$ 10.95

rigatoni alla vodka \$ 9.95

ravioli al pomodoro e basilico \$ 9.95

gnocchi bolognese \$ 10.95

spaghetti con polpette \$ 9.95

spaghetti con aglio olio e peperoncini \$ 9.95

pappardelle al limone
fresh lemon, olive oil, basil, arugola, parmigiano \$ 9.95
with chicken \$ 10.95 with shrimp \$ 11.95

linguine alle vongole
linguine, fresh red or white clam sauce \$ 12.95

pappardelle alla primavera
wide bow pasta, mixed vegetables, creamy tomato \$ 11.95

orecchiette & cime di rape
ear shaped pasta, broccoli rabe, garlic, olive oil \$ 10.95
with chicken \$ 11.95 with sausage \$ 11.95 with shrimp \$ 12.95

entrees | *i secondi*

mussels marinara \$ 8.95

calamari fra diavolo \$ 11.95

sogliola francese \$ 12.95

sogliola alla vincenza
filet of sole, tomato sauce, baby clams \$ 12.95

shrimp marechiaro
shrimp, tomatoes, light marinara, linguine \$ 13.95

chicken scarpariello
chicken breast, sausage, rosemary, lemon \$ 11.95

chicken balsamico
chicken, balsamic, artichokes, rosemary \$ 11.95

veal marsala
veal scaloppini, mushrooms, marsala wine \$ 13.95

veal picatta
veal scaloppini, capers, lemon, white wine \$ 13.95

if you have a food allergy, please speak to the owner, manager, chef or server

le pizze | the pizza menu

margherita

fresh tomato sauce, fior di latte mozzarella and topped with basil pesto
pizzetta 12.95 medium 16.95 large 18.95

margherita napoletana

tomato sauce, fior di latte mozzarella, basil leaf, organic extra virgin olive oil
pizzetta 12.95 medium 16.95 large 18.95

wild mushroom

assorted mushrooms, genovese pesto, mozzarella, and extra virgin olive oil
pizzetta 12.95 medium 18.95 large 20.95

lucia di bedford

red bell peppers, eggplant, asparagus spears, squash and zucchini
pizzetta 12.95 medium 17.95 large 19.95

sorrentina

sliced tomatoes, ricotta, mozzarella, basil, garlic
pizzetta 12.95 medium 17.95 large 19.95

rosso di sera

spinach, garlic, diced tomatoes, soprafina ricotta
pizzetta 12.95 medium 17.95 large 19.95

mirafiore

gorgonzola, mozzarella, cherry tomatoes, arugola
pizzetta 12.95 medium 17.95 large 19.95

capricciosa

artichokes, mushrooms, mortadella, mozzarella, tomato
pizzetta 12.95 medium 17.95 large 19.95

la lasagna

fresh plum tomatoes, old fashioned ricotta, mozzarella and meat bolognese
pizzetta 11.95 medium 16.95 large 18.95

caprese

sliced fresh tomatoes, sliced fresh mozzarella, and chopped basil, over genovese pesto
pizzetta 17.95 medium 22.95 large 24.95

romagnola

prosciutto, arugola, parmigiano, olive oil, tomato sauce
pizzetta 17.95 medium 22.95 large 24.95

bianca al parma

mozzarella with ricotta cheese and thinly sliced prosciutto
pizzetta 12.95 medium 18.95 large 20.95

avocado

arugola, bruschetta tomatoes, fresh mozzarella, olives, and avocados
pizzetta 18.95 medium 24.95 large 26.95

traditional

pizzetta 11.00 medium 14.00 large 16.00

add extra cheese, mushrooms, peppers, sausage, onions, fresh garlic, pepperoni, olives, or anchovies
pizzetta 2.00 medium 3.00 large 4.00

add spinach, broccoli, roasted peppers, artichoke hearts, or sun-dried tomatoes
pizzetta 3.00 medium 4.00 large 5.00

add chicken, broccoli-rabe, prosciutto, or shrimp
pizzetta 4.00 medium 6.00 large 8.00

birre | beer

Peroni Nastro Azzuro, Italy
Birra Moretti, Italy
Menabrea Birra Bionda, Italy
Sam Adams, Boston
Hieneken, Holland
Corona, Mexico
Modelo Especial, Mexico
Stella Artois, Belgium
Amstel Light, Holland
Coors Light, Colorado
Non-Alcoholic, all \$ 6

wini | wines by the glass

Prosecco, Borgo Magredo, Italia \$ 9
Pinot Grigio, Ca'Donini, Italia \$ 7
Vermentino, Colle Masari, Italia \$ 8
Sauvignon Blanc, Katoe, New Zealand \$ 7
Reisling, Shine, Germany \$ 7
Chardonnay, Gato Negro, Chile \$ 7
Rose, Cantina Mesa, Italia \$ 8
Pint Noir, Tortoise Creek, France \$ 8
Merlot, Falesco, Italia \$ 8
Chianti Classico, Vignamaggio, Italia \$ 7
Down Country Red, Tannat Cab/Merlot, France \$ 8
Malbec, Familia Cassone, Argentina \$ 8
Montepulciano, Podere, Italia \$ 7
Cabernet Merlot Blend, Gato Negro, Chile \$ 7
Cab Sauv Organic, Heller, California \$ 8