

Antipasti

Pane All'Aglio

Six Garlic Bread Knots with Marinara Dipping Sauce
– 9.25 –

Focaccia con Cibo di Strada

Grilled Mushroom Street Corner Flatbread with Mozzarella and Marinara
– 12.50 –

Mozzarella Fritta

Eight House-made Mozzarella Sticks Fried and served with Marinara Dipping Sauce
– 12.50 –

Melanzane alla Parmigiana**

Four Breaded Wheels of Eggplant layered with Mozzarella and Smothered in Marinara Sauce, Parmesan & Julienne of Fresh Basil
– 13.50 –

Salsa di Spinaci e Carciofi (GF)**

Hot Spinach Artichoke Dip with House-made Chips
– 12.50 –

Funghi di Ricotta (GF) **

Mushrooms stuffed with Spinach Ricotta, topped with Parmesan and Baked
– 9.25 –

Polpette di Formaggio ai Maccheroni **

Three Deep Fried Mac n' Cheese Balls served with a Rosé Dipping Sauce
– 15.50 –

Zuppa

Zuppa Italiana Boule

Bread Bowl filled with Onion Soup topped with Mozzarella
– 12.50 –

Minestrone

With Vegetables and Pasta
– 6.70 –

Zuppa del Giorno

Soup of the Day
– 6.70 –

Kids

Served with a Petite Caesar Salad or Fries

Pasta Marinara

– 8.25 –

Baked Ziti

– 9.25 –

Macaroni & Cheese **

– 9.25 –

Fettucine Alfredo **

– 9.25 –

"Cheese Burger" & Fries 15.50

Plant-Based Burger with Lettuce and Tomato on a Toasted Brioche Bun with Garlic Aioli

** Items Containing Parmesan Cheese

Insalata

Add Salmon (12.50), Trout (15.50), Snapper (18.50) or Bronzini (20.50)

Insalata di Verdure**

Spiral Vegetable Salad with Carrot, Zucchini, Pomegranate, Apple, Pumpkin Seed, Arugula, Parmesan & Citrus Vinaigrette (GF)

– 18.50 –

Insalata Kale BLT**

Baby Kale with Shiitake Mushroom "Bacon", Julienne Sundried Tomato, Avocado, Parmesan & Dijon Vinaigrette (GF)

– 18.50 –

Insalata Caesar **

Classic Caesar Salad with Parmesan, Herbed Croutons & Anchovies

– 14.50 –

Insalata di Spinaci

Spinach Salad with Goat Cheese, Roasted Grapes, Dried Fig, Toasted Pine Nuts and Cider Vinaigrette (GF)

– 16.50 –

Insalata Nicoise di Italia

Mixed Greens, Potato Wedges, Eggs, Green Beans, Red Onion, Green Olives and Chilled, Peppered-Seared Ahi Tuna with a Lemon Tarragon Vinaigrette

– 25.75 –

Insalata di Casa

Romaine tossed with Red Cabbage, Cherry Tomato, Cucumber, Pepperoncini, Red Onion, Green Olives and Creamy Herbed Dressing

– 14.50 –

Pasta

Served with a Petite Caesar Salad

** Most pastas are garnished with parmesan, please request if you would like this withheld.

Ravioli Formaggio

House-made Cheese Filled Ravioli in a Creamy Tomato Basil Sauce

– 18.50 –

Fettucine Alfredo **

House-made Fresh Noodles with a Creamy Parmesan Sauce

– 18.50 –

Penne Formaggio Bake **

Bubbling Pasta and Cheese Bake (GF)

– 18.50 –

Lasagna alla Verdure **

House-made Lasagna Noodles layered with a Creamy White Sauce, Spinach and Mushrooms

– 18.50 –

Lasagne al Formaggio **

House-made Lasagna Noodles layered with Three Cheeses and a Bold Tomato Sauce

– 18.50 –

Fettuccine Arabiata

House-made Fresh Noodles tossed with a Spicy Arabiata Tomato Sauce

– 16.50 –

Manicotti

House-made Spinach Manicotti stuffed with Cheese and topped with Traditional Marinara Sauce

– 18.50 –

Ravioli Di Mare **

Seafood and Ricotta Stuffed Ravioli with a "Crabmeat" Cream Sauce

– 18.50 –

Cuccina Mia

Customize your Meal by Mix-'n-Matching One of our Pastas with a Sauce of Your Choice, Served with a Petite Caesar Salad

Arrabiata 16.50
*Alfredo *** 18.50
Vodka Tomato Cream 18.50
Vegetable Primavera 15.50
Marinara 15.50

Fettuccini
Spaghetti
Penne
Whole Wheat
Gluten Free (\$2.05 extra)

Frutti Di Mare

Served with a Choice of Two Sides

Grilled Rainbow Trout

White Wine & Lemon Herb Sauce
– 29.95 –

Salmon

*Grilled with Your Choice of Blackened or
Sweet n' Smokey Spice Rub*
– 27.95 –

Fish n' Chips

*Golden Fried Fish Fillets served with French
Fries, only one additional side, and a
Tarragon-caper Sauce*
– 18.95 –

Bronzini

Pan Roasted with Caper Butter Sauce
– 39.25 –

Red Snapper

*With Tomato, Caper, & Olive Sauce,
Garnished with Lemon & Salsa*
– 29.95 –

Salmon Piccata

*Fresh Salmon Fillet lightly Breaded & Grilled
and topped with a Piccata Sauce (GF on
Request)*
– 25.75 –

Contorni

Patatine Fritte

Shoestring Fries
– 5.25 –

Ratatouille Mediterranean

*Slow Braised Mediterranean Vegetables with
Tomato and Herbs*
– 8.25 –

Petite Insalata Di Casa

– 8.25 –

Risotto Invernali **

*Classic Slow Cooked Short Grain Rice with
Wild Mushrooms and Parmesan*
– 8.25 –

Italian Sautéed Green Beans

Garnished with Crushed Tomatoes
– 8.25 –

Petite Insalata Caesar **

– 8.25 –

Pizza

Rustic Personal 10" Pizza, Wheat, White, Gluten Free (extra \$2.05) Dough, Red or White Sauce

Twin Cheese**

Mozzarella, Parmesan and Tomato Sauce

– 11.50 –

Margherita

Fresh Mozzarella and Basil with Tomato Sauce

– 13.50 –

The Craftsman (Up to 5 Toppings Included)

Fresh or sun-dried tomatoes, mushrooms, red onion, red peppers, black or green olives, anchovies, basil, beets. (Feta 2, Goat Cheese 3, Fresh Mozzarella 3, Parmesan 2)

– 12.95 –

Mediterranean Grilled Vegetable

Grilled Zucchini, Summer Squash, Heirloom Tomatoes, Red Onion, and Mushrooms with Feta and Mozzarella

– 14.50 –

Dolcetti

Torta al Cioccolato

Flourless Chocolate Torte with Strawberry Sauce (GF)

– 11.50 –

Italian Flan

Creamy Vanilla Custard with Caramel Sauce

– 9.25 –

Cioccolato Skillet Cookie

Served with Vanilla Ice Cream and Hot Chocolate Ganache

– 14.50 –

Torta di Formaggio Saporì

Seasonal Flavored, Individual Round Cheesecake

– 10.30 –

Gelato

2 Vanilla Ice Cream Scoops Topped with Hot Chocolate Ganache (GF)

– 8.25 –

Frutta Fresca

Fresh Fruit Bowl

– 9.25 –

Tiramisu

Layers of Coffee Sponge and Cream topped with Cocoa

– 9.25 –

Italian Zeppole

9 Freshly Fried Bite Size Italian Donuts served with Chocolate Ganache

– 12.50 –