



MENU

FIRST COURSE

INSALATA ALLA CESARE

Whole Leaf Organic Romaine, House Crostini, Shaved Parmesan, Marinated Anchovies with Traditional Caesar Dressing...*Buonissimo!*

CALAMARI FRITTI

Tenderized and Hand Breaded Calamari, Flash Fried. Served with Duo of Marinara and Lemon Caper Sauces.

MEATBALLS

All Beef House Made Meatballs in Marinara Sauce with Freshly Grated Parmigiano Reggiano & Grana Padano

CRAB STUFFED SHRIMP

Butterflied Jumbo Shrimp, Stuffed with Chopped Crab, Onions and Peppers, Breaded and Flash Fried Served with Duo of Cocktail Sauce and House Tartar Sauce

MAIN COURSE

POLLO DELLA CASA

Our Signature Dish. Blackened Chicken Breast, Finely Sliced with Diced Tomato, Champagne Butter Sauce, Classic French Fries & Truffle Vinaigrette Mixed Greens.

PENNE VODKA

Al Dente Penne with Creamy Pink Sauce Topped with Fresh Mozzarella and Parmesan

PIZZA FUNGHI PORTOBELLO

Roasted Portobello Mushroom, Mozzarella, Fontina, Goat Cheese, Caramelized Onions, Fresh Herb Blend with Truffle Oil. *Customer Favorite, a White Pizza!*

FETTUCCINE PESTO FRESCO

Al Dente Fettuccine with Roasted Chicken & Fresh Basil Pesto Sauce

DESSERTS

TIRAMISU DELLA NONNA

CREME BRULEE

DESSERT OF DAY

This menu is offered in traditional Individual Courses or Family Style. Family Style service is done on multiple platters ideal for sharing. Family Style service offers a choice of three appetizers, two entrees & assorted desserts.