

ANTIPASTI

POLPO e PATATE \$15.95

Organic Potato Diced And Sautéed With Herb Aromatics, Fresh Squeezed Lemon Juice, Evo Oil Topped with Mediterranean Octopus.

ANTIPASTO - MARE KIARO \$16.95

Calamari, Shrimp, Octopus, Mussels Marinated With Fresh Squeezed Lemon Juice, Evo Oil, Grilled Bell Peppers, Zucchini, Eggplant Served Over A Bed Of Arugola.

EGGPLANT PARMIGIANA \$12.95

Baked Eggplant Stuffed With Mozzarella, Parmigiano, Basil, Finished In Tomato Sauce And Burrata Cheese Fondue.

FRITTO MISTO GAMBERI e CALAMARI \$12.95

Deep Fried Calamari And Shrimp With Zucchini, Served With Marinara And A Lemon Wedge, On A Bed Of Arugola.

TAGLIERE MISTO \$19.95

Cutting Board Filled With A Variety Of Imported Cold Meat Cuts And Cheeses.

TRIO alla 'ITALIANA' \$9.50

1. **ARANCINI** - Riceball Made With Bolognese Sauce, Smoked Mozzarella, Parmigiano And Peas.

1. **CROCCHE'** - Potato Croquettes Made With Smoked Mozzarella, Parmigiano, Black Pepper And Parsley.

1. **FIOR di ZUCCA** - Zucchini Flowers Stuffed with Ricotta Cheese, Parmigiano, Basil and Black Pepper.

Everything breaded and deep fried

PANINI

PANUOZZO SALSICCIA e FRIARIELLI \$13.95

Italian Pizza Bread With Sausage, Rapini, Provolone Mozzarella, Served With A Side of Salad.

PANUOZZO CAPRESE \$13.95

Italian Pizza Bread With Burrata Cheese, Heirloom Tomato, Basil, Oregano, Pepper And Evo Oil.

Add Slices of Cold Meat - Prosciutto, Italian Ham, Mortadella, Pancetta Or Salame

PANUOZZO con COTOLETTA di POLLO \$13.95

Italian Pizza Bread With Panko Breaded Chicken Breast, Eggplant Sautéed With Marinara And Topped with Burrata Cheese.

PANUOZZO con POLPETTE \$13.95

Italian Pizza Bread With Meatballs, Burrata Cheese, Basil, Oregano And Pepper.

PANUOZZO VEGETARIANO \$13.95

Italian Pizza Bread With Eggplant, Mushrooms, Bell Peppers, Zucchini And Rapini.

Add Slices of Cold Meat - Provolone Or Burrata

ALL SERVED WITH SALAD

RAVIOLI

BURRATA CHEESE RAVIOLI \$12.95

Sautéed Mushrooms, Sausage, Fresh Cherry Tomatoes, Basil, Oregano, Pepper And Evo Oil.

BEEF RAVIOLI \$14.95

Sautéed Mushrooms, Sausage, Gorgonzola Cream Sauce, Parsley, Oregano, Pepper and Evo Oil.

LOBSTER RAVIOLI \$15.95

Sautéed Mussels, Clams And Shrimps With A Cherry Tomato Sauce, Parsley, Oregano, Pepper and Evo Oil.

HAPPY HOUR - 11:45am to 3pm

SALAD

INSALATA della CASA \$7.95

Organic Mix Greens, Cherry Tomatoes, Corn, Avocado Slices, Tossed With Creamy Lemon And Avocado Dressing.

INSALATA di CESARE \$7.95

Romaine Lettuce, Croutons And Shaved Parmigiano Cheese And Housemade Caesar Dressing.

INSALATA di ARUGOLA \$7.95

Wild Arugola, Cherry Tomatoes, Kalamata Olives, Green Olives, Tossed In A Lemon Vinaigrette, Finish With Shaved Parmigiano Cheese.

WEDGE SALAD \$7.95

Iceberg Lettuce, Topped With Gorgonzola Crumbles, Homemade Ranch Dressing, Crispy Bacon, Oregano Pepper, Parsley and Evo Oil.

INSALATA di SPINACI \$7.95

Organic Baby Spinach, Grapes And Berries Tossed With Honey Balsamic Dressing, Topped With Goat Cheese.

INSALATA del CONTADINO \$7.95

Frisee Salad With Beans, Black and Green Olives, Cherry Tomatoes, Ricotta Salata Cheese, Walnuts, Avocado, Corn, Sautéed Mushrooms In A Lemon Vinaigrette.

ADD YOUR FAVORITE PROTEINS

Organic Chicken Breast \$9.95

Calamari Fried \$9.95

Shrimps Sauteed \$9.95

Salmon 8oz \$13.50

SOUP OF THE DAY

Ask Your Server

PIZZA

MARINARA \$11.95

San Marzano Tomatoes, D.O.P., Garlic, Anchovies, Basil, Oregano, Pepper And Evo Oil.

Add Protein And Veggie

MARGHERITA \$12.95

San Marzano Tomatoes, D.O.P., Fior-Di-Latte Cheese, Basil, Evo Oil And Pepper.

Add Protein And Veggie

PEPPERONI \$13.95

San Marzano Tomatoes, D.O.P., Fior-Di-Latte, Mozzarella, Italian Salami, Basil, Evo Oil And Pepper.

Add Protein And Veggie

NORMA \$13.95

San Marzano Tomatoes, D.O.P., Eggplant, Fior-Di-Latte, Mozzarella, Ricotta, Salata, Basil, Evo Oil And Pepper.

Add Protein And Veggie

COTTO e FUNGHI \$13.95

San Marzano Tomatoes, D.O.P., Fior-Di-Latte, Mozzarella, Mushrooms, Italian Ham, Basil, Evo Oil And Pepper.

MONTANARA \$13.95

Deep Fried Pizza Finished With San Marzano Tomatoes, D.O.P., Slices Of Fior-Di-Latte Mozzarella, Basil, Parmigiano And Pepper.

FOCACCIA \$6.50

Evo Oil, Rosemary, Oregano And Pepper.

MAKE YOUR OWN PASTA

CHOOSE the SHAPE

PENNE



LINGUINE



ORECCHIETTE



SPAGHETTI



FUSILLI



PACCHERI



TAGLIATELLE



CAPELLINI

GLUTEN FREE PASTA \$5.50

GLUTEN FREE PLANT

BASED RAVIOLI \$5.50

GLUTEN FREE PLANT BASED

GNOCCHI \$5.50

CHOOSE the SAUCE

POMODORO FRESCO (G)(V) \$12.95

Fresh Cherry Tomato Sauce, Evo Oil, Garlic, Basil, Pepper And Oregano.

BOLOGNESE \$13.95

100% Wagyu Beef, Carrots, Celery, Onions, Braised In Red Wine And Tomato Sauce.

FUNGHI SAUCE (G)(V) \$12.95

Sautéed Mushrooms, Evo Oil, Parsley, Oregano And Pepper.

VODKA PINK SAUCE (G) \$12.95

Marinara Sauce And Pink Cream, Oregano, Basil And Pepper.

PESTO SAUCE (Vegan Option Available) \$12.95

Evo Oil, Basil, Parmigiano, Ricotta, Pine Nuts And Pepper.

CREMOSA (G) \$13.95

Brandy Cream Sauce, Sautéed Mushrooms, Evo Oil, Parsley, Pepper And Oregano.

ARRABBIATA (G)(V) \$12.95

Spicy Fresh Cherry Tomato Sauce, Evo Oil, Garlic, Basil, Pepper And Oregano.

MARINARA (G)(V) \$12.95

Slow Cooked San Marzano Tomatoes, Celery, Carrots, Onions, Basil, Pepper And Oregano.

ALFREDO (G) \$12.95

Cream Butter, Parmigiano, Pepper And Parsley.

AGLIO e OLIO (G)(V) \$12.95

Evo Oil, Garlic, Parsley, Chilli Flake, Pepper And Oregano.

PUTTANESCA (G)(V) \$12.95

San Marzano Tomatoes, D.O.P., Garlic, Anchovies, Basil, Black Olives and Cherry Tomato.

G=Gluten Free

V=Vegan

CHOOSE the TOPPING

VEGGIE:

PORCINI MUSHROOM \$5.50

MIX MUSHROOMS \$4.50

BELL PEPPER \$3.50

SPINACI \$3.50

ARUGOLA \$3.50

EGGPLANT \$3.50

BLACK OLIVES \$2.50

RAPINI \$4.50

BASIL \$1.95

ZUCCHINI \$2.95

ARTICHOKE 1/4 \$3.75

MARINATED ARTICHOKE

EACH: \$5.25

CHERRY TOMATO \$2.95

PROTEIN:

MEATBALL

EACH: \$4.50

SAUSAGE \$4.50

ITALIAN HAM \$4.50

PROSCIUTTO \$4.50

PANCETTA \$4.50

CHICKEN \$4.50

SALMON \$4.95

SHRIMP \$4.95

ANCHOVIES \$2.00

SALAME \$4.50

MORTADELLA \$4.50

CHEESE:

MOZZARELLA \$3.50

FIOR-di-LATTE \$4.50

SHAVED PARMIGIANO \$4.50

GORGONZOLA \$3.75



Celebrate Your Special Event With Us

Our Staff Will Be Able To Satisfy Your Every Request

Wedding Catering

Private Event Catering

Corporate Event Catering



Holiday Catering

Birthday Party

Baby Shower

Graduation

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