



Appetizers

SOUP OF THE DAY

Ask your server

MEATBALLS | 18.95

Served with marinara sauce and Parmesan cheese

BRUSCHETTA | 11.95

Four toasted crostinis topped with sliced tomatoes and onions

BROCCOLI RABE AND SAUSAGE | 18.95

Sauteed broccoli rabe, Italian, sweet sausage, fresh garlic, olive oil

EGGPLANT ROLLATINI | 13.95

Eggplant stuffed with ricotta cheese and topped with mozzarella and tomato sauce

CALAMARI FRITTI | 17.95

Fried calamari with zesty marinara sauce

CLAMS CASINO | 18.95

Stuffed with onions and peppers topped with bacon

CLAMS PIAZZA | 17.95

Sauteed clams with white wine and garlic

MUSSELS PIAZZA | 16.95

Sauteed PEI mussels in a marechiaro red sauce

COLD ANTIPASTO | 17.95

Assorted italian cured meats, roasted peppers mozzarella, tomatoes and olives

SHRIMP COCKTAIL | 15.95

4 Jumbo chilled shrimp served with house made cocktail sauce

FRESH SEAFOOD SALAD | 18.95

Cold seafood salad with celery, onion, fresh diced tomato and lemon vinaigrette

FILET MIGNON CARPACCIO | 18.95

Thin slices of filet mignon over arugula with shaved parmigiano and lemon truffle oil

Salads

CAPRESE | 9.95

Fresh mozzarella, tomatoes, basil, olive oil

CAESAR | 9.95

Caesar salad

SPINACH | 9.95

Baby spinach, walnuts, pancetta and shaved parmigiano w/ balsamic vinaigrette

TRICOLORE | 9.95

Tricolor salad with balsamic vinaigrette sauce

ARUGULA | 12.95

Baby arugula, sweet pears, dry cranberries, raspberry vinaigrette, topped with crispy goat cheese

Add Ons

Grilled Chicken - 8.95

Grilled Salmon - 12.95

Grilled Shrimp - 12.95

Sides

SPINACH | 8.95

Sauteed spinach with garlic and oil

BROCCOLI RABE | 10.95

Sauteed broccoli rabe

BROCCOLI | 8.95

Sauteed broccoli

ROASTED POTATOES | 8.95

FRENCH FRIES | 6.95

Pasta

RIGATONI ALLA VODKA | 22.95

Rigatoni with pancetta and onions in a creamy vodka sauce

GNOCCHI | 22.95

Gnocchi with fresh marinara sauce and basil topped with fresh burrata

CARBONARA | 22.95

Linguini with pancetta and onion in a cream sauce, finished with parmigiana cheese

ORECCHIETTE | 23.95

Orecchiette with broccoli rabe and sausage

TAGLIATELLE BOLOGNESE | 24.95

Tagliatelle meat bolognese sauce with mascarpone cheese

FETTUCCINE TARTUFATE | 24.95

Fettuccine with wild porcini mushrooms, prosciutto, peas in brandy truffle sauce

BUCATINI ALLA ROMA | 24.95

Bucatini with pancetta, onions, basil, tomatoes and pecorino romano cheese

LOBSTER PAPPARDELLE | 32.95

Pappardelle with lobster meat, touch of marinara in sherry cream sauce

LOBSTER RAVIOLI | 28.95

In a creamy vodka sauce

*SHRIMP FRA DIAVOLO | 28.95

Sauteed jumbo shrimp in a Fra Diavolo sauce with linguine

*SHRIMP SCAMPI | 30.95

Pan seared shrimp with lemon, garlic and white wine sauce

*ZUPPA DI PESCE | 34.95

Shrimp, clams, calamari served in a light marinara sauce over spaghetti

*LINGUINE ALLE VONGOLE | 27.95

Clams in a red or white sauce over linguine

Main Course

CHICKEN PARMIGIANA | 23.95

Chicken breast, marinara sauce topped with fresh mozzarella served with linguine

CHICKEN SALTIMBOCCA | 26.95

Sauteed chicken breast topped with prosciutto, fresh mozzarella in demi glace sauce served with sauteed spinach and julienne vegetables

CHICKEN OR VEAL MILANESE | Chicken 26.95 / Veal 32.95

Topped with arugula, chopped tomatoes, red onion and shaved parmigiano reggiano

STUFFED CHICKEN OR VEAL | Chicken 26.95 / Veal 32.95

Stuffed with prosciutto, mozzarella, in a madeira trio of mushroom sauce

GRILLED CHICKEN | 25.95

Chicken breast grilled and served over sauteed broccoli rabe

VEAL ALLA PIAZZA | 38.95

Veal medallions topped w/ lobster meat, melted mozzarella, chopped tomatoes in sparkling wine sauce

SALMON IN CROSTA | 32.95

Pistachio-encrusted wild salmon served with julienne vegetables and potatoes

SALMON | 31.95

Grilled salmon served over broccoli rabe and beans

PORK CHOP CALABRESE | 28.95

Pork chop w/ onions, peppers, hot cherry peppers in a light demi glace topped with sliced potatoes

PORK CHOP MILANESE | 28.95

Pounded and breaded pork chop chefs, baby arugula, salad

*RIBEYE | 38.95

Grilled rib-eye served with roasted potatoes and julienne vegetables

*NY STRIP | 38.95

NY strip served with roasted potatoes and julienne vegetables

*RACK OF LAMB | MP

Pan seared rack of lamb with barolo red wine sauce and fresh herb reduction

Kid's Menu

PENNE WITH BUTTER | 10.95

PENNE ALA VODKA | 10.95

PENNE MARINARA | 10.95

CHICKEN TENDERS AND FRIES | 12.95

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

Red Wines



LIBERTY SCHOOL CABERNET SAUVIGNON (Paso Robles, CA)	11	42
BR COHN CABERNET SAUVIGNON (Sonoma, CA)	12	46
SWANSON CABERNET SAUVIGNON (Napa Valley, CA)	-	60
QUILT CABERNET SAUVIGNON (Napa Valley, CA).....	-	65
TRAPICHE BROQUEL MALBEC (Mendoza, Argentina)	11	42
FIRESTEED PINOT NOIR (Willamette Valley, OR)	11	42
THE STAG PINOT NOIR (Central Coast, CA)	-	46
WILLAMETTE VALLEY "ESTATE" PINOT NOIR (Willamette Valley, OR).....	-	60
BELLE GLOS (Santa Barbara, CA).....	-	65
COSENTINO THE FRANC (Lodi, CA)	-	42
BOVE AVEGIANO MONTEPULCIANO D'ABRUZZO (Italy)	11	42
GABBIANO CHIANTI CLASSICO (Tuscany, Italy)	11	42
MARIETTA LOT 74 OLD VINE ZIN (Geyserville, CA)	-	46
ANTINORI VILLA RED (Tuscany, Italy)	14	54
ANTINORI GUADO BRUCIATO (Tuscany, Italy)	-	75

Reserve Wines

JUSTIN ISOSCELES CABERNET SAUVIGNON (Napa Valley, CA)	-	175
CAYMUS CABERNET SAUVIGNON (Napa Valley, CA)	-	180
BV GEORGE DE LATOUR CABERNET SAUVIGNON (Napa Valley, CA)	-	200
ANTINORI TIGNANELLO (Tuscany, Italy)	-	225

White Wines

MER SOLEIL CHARDONNAY (Monterey, CA)	12	46
SIMI CHARDONNAY (Sonoma, CA)	-	42
KUNDE CHARDONNAY (Sonoma, CA)	-	46
SONOMA CUTRER "RUSSIAN RIVER" CHARDONNAY (Russian River, CA).....	14	54
OYSTER BAY SAUVIGNON BLANC (Marlborough, New Zealand).....	11	42
IMAGERY SAUVIGNON BLANC (Sonoma, CA)	-	42
CHAT. STE MICHELLE HORSE HEAVEN HILLS SAUVIGNON BLANC (Washington).....	-	46
CHLOE PINOT GRIGIO (Valdadige, Italy).....	11	42
COPPOLA PINOT GRIGIO (California)	-	42
SANTA MARGHERITA PINOT GRIGIO (Valdadige, Italy).....	-	66
DOMAINE DE PARIS ROSÉ (Provence, France).....	-	42
ZONIN PRIMO AMORE MOSCATO	11	42
WILLAMETTE VALLEY VINEYARDS RIESLING	12	46

Sparkling

ZONIN PROSECCO (Italy)	10	-
POGGIO PROSECCO (Italy)	-	42
CERETTO MOSCATO D'ASTI 375ml (Italy).....	-	38
CINZANO ASTI (Italy)	-	44
VEUVE CLICQUOT CHAMPAGNE (France)	-	100

Cocktails

MANHATTAN Woodford Reserve Bourbon Carpano Antica Formula Lazzaroni Cherries Fee Whiskey Barrel Bitters
AMARO MANHATTAN Jack Daniel's Bonded Rye Whiskey Averna Amaro Angostura Bitters Lazzaroni Cherries
APEROL SPRITZ Aperol Liqueur Poggio Prosecco Club Soda
LIMONCELLO SPRITZ Caravella Limoncello Poggio Prosecco Club Soda Orange Wedge
ESPRESSO MARTINI Smirnoff Vanilla Vodka Kahlua Liqueur Bailey's Irish Cream Fresh Brewed Espresso
PEAR MARTINI Breckenridge Pear Vodka Fiorente Elderflower Lemon juice Fee Ginger Syrup
MEDITERRANEAN MULE Figenza Fig Vodka Fee Ginger Syrup Ginger Beer Lime Wedge
LA MARGARITA Herradura Silver tequila Cointreau orange liqueur Fresh lime juice
NEGRONI PIAZZA Fords London Dry Gin Carpano Antica Formula Campari
SPARKLING ELDERFLOWER Empress Indigo Gin Fiorente Elderflower Poggio Prosecco Lemon juice Mint leaves

Beer

BOTTLES
BUD
BUD LIGHT
MICHELOB ULTRA
HEINEKEN
PERONI
STELLA ARTOIS
BUD 0.0
COORS LIGHT
TWISTED TEA
MILLER LITE
CORONA
CORONA LIGHT
MODELO
MODELO NEGRO
DRAFT
GUINNESS
COUNTER WEIGHT HEADWAY IPA
BLUEPOINT TOASTED LAGER
SEAHAG IPA
BLUE MOON
SAM ADAMS SEASONAL
BUD LIGHT
ALAGASH WHITE
TWO ROADS ROAD 2 RUIN

House Wines



CABERNET-MERLOT-PINOT NOIR - CHIANTI	9	34
CHARDONNAY-PINOT GRIGIO-SAUVIGNON BLANC	9	34