



• APPETIZERS •

FOCACCIA RUSTICA 6

Soft Genovese house-made rustic bread, olive, citrus zest, artichoke, tapenade

RUSTIC BRUSSEL SPROUTS 12

Fried Brussel sprouts, balsamic glaze, goat cheese

SPINACH & ARTICHOKE DIP 15

Warm baked spinach and artichoke dip

BAKED CREAMY BRIE 16

Fig jam, Brie cheese, French bread

BURRATA 16

Grilled ciabatta bread, soft creamy burrata, olive pesto, balsamic drizzle

CALAMARI A LA PLANCHA 18

Baby squid, marinated and bruised on a flat top, served on a flagiolet bean salad

**Can be served fried upon request.*

"THE ORIGINAL" ITALIAN MEATBALLS 18

Pomodoro sauce, parmesan.

CHEF'S BOARD 38

A curated medley of imported cured meats and European artisanal cheeses, complemented by dried fruits, honey, giardiniera, spicy mustard, and assorted crackers.

THURSDAY'S ONLY

BISTECCA SPECIAL \$20 : 8oz top sirloin steak, roasted potatoes and house salad.

• SALADS & SOUPS •

Add Chicken \$6 or Shrimp \$8

CAESAR SALAD 15

Romain lettuce, garlic croutons, asiago cheese, creamy Caesar dressing.

CAPRESE SALAD 12

Tomatoes, fresh mozzarella, fresh basil, balsamic glaze, oregano, evoo

STRAWBERRY SPINACH SALAD 14

Baby spinach, strawberries, candied pecans, feta, pickled onions, poppyseed vinaigrette dressing

WEDGE SALAD 15

Iceberg lettuce, red onions, bacon, gorgonzola dressing

• PIZZA •

NEW PIZZA DELL'ORTO 24

Garden vegetable pizza

KITCHEN SINK 29

Our homemade pizza sauce, topped with Italian sausage, pepperoni, black olives, mushrooms, onions, bell peppers and mozzarella cheese.

MARGHERITA 20

Homemade pizza sauce topped with Bel Gioioso mozzarella and fresh basil sauce

PROSCIUTTO PIZZA 26

Tomato sauce, mozzarella, aged Parma prosciutto, arugula, balsamic glaze

PEPPERONI PIZZA 22

SAUSAGE & PEPPERONI 24

Gratuity is automatically applied to parties of 6 or more.

• PASTA •

*Add the following to any pasta: Chicken \$6, Shrimp \$8,
Steak \$10*

BAKED ZITI 18

Ziti pasta, pomodoro sauce, mozzarella cheese.

BALSAMIC CHICKEN 24

*Roasted chicken, angel hair pasta, spinach,
tomato, white wine garlic butter sauce,
parmesan, balsamic*

INSALATA DI TORTELLINI 24

*Chilled tortellini pasta, black olives, red onion,
tomato, salami, house dressing, pesto drizzle*

PUTTANESCA ALLA CASA 18

*Angel hair pasta, black olives, blistered
tomatoes, capers, basil, garlic EVOO, parmesan*

LINGUINE AL LIMONE 24

*Al dente pasta, lemon juice, butter, parmesan,
basil, marinated grilled shrimp*

PENNE ALLA VODKA 22

*Penne pasta, sautéed chicken, pomodoro
sauce, creme, EVOO, parmesan*

PORTABELLA MUSHROOM RAVIOLI 22

*Portabella mushroom ravioli, garlic cream
sauce, blistered tomato, sautéed spinach.*

TAGLIATELLE ALLA BOLOGNESE 22

*Wide egg ribbon pasta, 4-hour beef ragu,
parmesan cheese*

BISTECCA 30

*8oz top sirloin steak, roasted potatoes and
house salad.*

• DRINKS •

SODA (CAN) 3

Coke, Diet Coke, Sprite, Dr Pepper

SPARKLING WATER 3

Selections varies

APPLE JUICE 3

GATORADE 4

Selections vary

• DESSERTS •

CHEESECAKE 10

Raspberry drizzled on a New York cheesecake

FLOURLESS CHOCOLATE TORTE 10

Rich, dense and irresistibly fudgy

LEMON CAKE 10

*Lemon cake with a lemon mascarpone cream
cheese*

TIRAMISU 10

Lady fingers, mascarpone, espresso, cocoa

• SUNDAY BRUNCH •

Join us 11am to 2pm.

ADULT BRUNCH 25

KIDS BRUNCH 11

KIDS 4-11

*Enjoy a generous brunch buffet featuring a
delicious mix of traditional breakfast favorites,
fresh seasonal selections, and hearty
chef-prepared dishes. From sweet and savory
morning classics to fresh salads and satisfying
Italian- and Southern-inspired entrées, there's
something for every appetite. Designed for a
relaxed and leisurely brunch experience, the
buffet offers plenty of variety for guests to enjoy
at their own pace while gathering with family
and friends.*

Gratuity is automatically applied to parties of 6 or more.