

Pasta

We offer **Gluten-Free and Wheat Pasta** as a Dietary alternative for most entrées

Spaghetti con Polpette Spaghetti and Meatballs

Spaghetti served with our family recipe for meatballs that has been handed down for generations - none better 16

Suggested Wine: Cecchi Sangiovese

Spaghetti a Carbonara

Tossed in an egg-batter cream sauce with crispy pancetta and Pecorino Romano cheese 16

Suggested Wine: Banfi Cantine

Lasagna

Grandma Demeo's specialty - Baked with layers of pasta, sausage, beef, mozzarella, ricotta and Romano cheeses 17

Suggested Wine: Tiziano Chianti

Cheese Ravioli

Ravioli filled with a delightful blend of parmesan and creamy ricotta cheeses 16

Suggested Wine: Cecchi Sangiovese

Penne Bolognese

Tubular pasta served with the traditional meat sauce from the city of Bologna 16

Suggested Wine: Piccini Chianti

Tortellini Bolognese

Cheese-filled pasta rings topped with the traditional meat sauce from the city of Bologna 17

Suggested Wine: Varvaglione Papale Primitivo

Linguini Alfredo

Linguini pasta tossed in a delicious sauce made with cheeses, cream and mild seasonings 16

Add Baked Chicken 4 Add Sautéed Shrimp 6

Suggested Wine: Pinot Grigio or Chianti

Melanzane Parmigiano Eggplant Parmesan

Delicately breaded fresh eggplant baked with our marinara sauce and mozzarella 16

Suggested Wine: Cantine

Penne alla Vodka

Pink vodka sauce with pancetta for a subtle smoky flavor 16

Suggested Wine: Tritano Montepulciano

Voglio Cravings

Cravings are smaller portions of some of our featured dishes

Ravioli - Cheese 9

Penne Bolognese 9

Linguine Alfredo 9

Spaghetti Carbonara 9

Spaghetti & Meatballs 9

Eggplant Parmesan with Linguini 9

Tortellini Bolognese 10

Shrimp Scampi 12

Chicken Alfredo 12

Linguine with Clams 12

Crab Cake with Vegetables 13

Shrimp Alfredo 14

Substitute other sauce for marinara for \$1.75. Split entrées \$4.
We will be happy to accommodate your dietary needs - please ask your wait staff.