

Pasta

We offer **Gluten-Free** and **Wheat Pasta** as a Dietary alternative for all pasta dishes except **Lasagna, Ravioli and Tortellini**

Spaghetti con Polpette **Spaghetti and Meatballs**

Spaghetti served with our family recipe for meatballs that has been handed down for generations - none better 18
Suggested Wine: Cecchi Sangiovese

+ Spaghetti a Carbonara

Tossed in an egg-batter cream sauce with crispy pancetta and Pecorino Romano cheese 20
Suggested Wine: Banfi Centine

+ Penne al Forno **Baked Penne**

A blend of creamy Italian cheeses with Penne Pasta and either Marinara or Bolognese Sauce baked to perfection 18
Suggested Wine: Cline Old Vine Zinfandel

Lasagna

Grandma Demeo's specialty - Baked with layers of pasta, sausage, beef, mozzarella, ricotta and romano cheeses 19
Suggested Wine: Piccini Chianti

Cheese Ravioli Ravioli filled with a delightful blend of parmesan and creamy ricotta cheeses 19

Suggested Wine: Cecchi Sangiovese

+ Penne Bolognese Tubular pasta served with the traditional meat sauce from the city of Bologna 19

Suggested Wine: Piccini Chianti

Tortellini Bolognese Cheese-filled pasta rings topped with the traditional meat sauce from the city of Bologna 20

Suggested Wine: Cline Old Vine Zinfandel

+ Linguini Alfredo

Linguini tossed in a delicious sauce made with cheeses, cream and mild seasonings 18

+ Add Baked Chicken 5 *Add Sautéed Shrimp 7

Suggested Wine: Ruffino Orvieto or Cline 7 Ranchlands Sauvignon Blanc

Melanzane Parmigiano Eggplant Parmesan

Delicately breaded fresh eggplant baked with our marinara sauce and mozzarella. Served with Linguine 18
Suggested Wine: Banfi Centine

+ Penne alla Vodka

Pink vodka sauce with pancetta for a subtle smoky flavor 18

Suggested Wine: Cantina Zaccagnini

Pesce Fish

+ Frutti di Mare Piccante

Spicy Red Seafood Combination

Sautéed clams, mussels, shrimp and calamari in a spicy red sauce served over linguine 29

Suggested Wine: Bar Dog Red Blend

+ Salmone al Forno **Baked Salmon**

Petite Atlantic Salmon oven baked and topped with a Lemon Aioli. Served with fresh vegetables and Risotto 30

Suggested Wine: Cline 7 Ranchlands Sauvignon Blanc

+ Gamberi Scampi **Shrimp Scampi**

Delicious fresh shrimp sautéed in wine, olive oil & garlic, tossed with linguini & sprinkled with parsley 26

Suggested Wine: Four Vines Chardonnay

+ Pesce del Giorno **Fish of the Day**

Fresh Catch of the Day prepared exquisitely by our chef with accompaniments. Best market selections...Priced Daily

+ Toscana Tusean Shrimp

Specially prepared Shrimp sautéed with mushrooms, roasted red peppers & spinach in a roasted garlic cream sauce tossed with linguine 28

Suggested Wine: Fat Cat Pinot Noir or Cantina Zaccagnini

+ Linguini e Vongole **Linguini with Whole Clams**

Your choice of white sauce with fresh local clams steamed in olive oil, parsley and garlic or red sauce made from fresh ground tomatoes, olive oil, spices and herbs with a touch of red pepper 28

Suggested Wines: Orvieto or Cline O. V. Zinfandel

Carne Meat

Pollo Chicken 22

Chicken and Veal Entrées served with pasta & sauce or vegetables & Risotto

Chicken Francese

Lightly sautéed in a delicate lemon egg batter

Suggested Wine: Four Vines Chardonnay

Marsala

A savory Marsala wine reduction sauce with sautéed mushrooms

Suggested Wine: Banfi Rosso di Montalcino

+ Toscana Tusean Chicken 28

Specially prepared Chicken breast with mushrooms, roasted red peppers

& spinach in a roasted garlic cream sauce Suggested Wine: Fat Cat Pinot Noir or Cantina Zaccagnini

Add a Side Salad to your full entree \$3

Vitello Veal 28

Parmigiano

Delicately breaded and baked with our marinara sauce and mozzarella - a classic

Suggested Wine: Bertani Valpolicella

+ Piccata

Lightly sautéed in a white wine reduction sauce with lemon and capers

Suggested Wine: Ruffino Orvieto

Contorni Sides

All side orders must accompany an entrée dish or entrée salad

+ Pasta Marinara 3

+ Risotto 3

*Vegetables 4

Meatballs 6

*Mild Italian Sausage 6

+ Seared Chicken 6

*Sautéed Shrimp 7

*Baked Salmon 15

Dolce Desserts

Cannoli Three shells filled with housemade sweet cream 7

Tiramisu Delicate layers of amaretto soaked lady fingers and mascarpone cheese 8

New York Cheese Cake A classic treat 6

Italian Bread Pudding

A warm dessert with a hint of bourbon and pecans drizzled with Caramel sauce 8

Brownies 3 Brownies ala Mode 7

Homemade fluffy and oh so good!

Many other specialty cakes and pies available daily

Kid's

For Kids 10 & Under

Mozzarella Sticks 6

Yummy

Poco Pizza 8

Thin crust mini cheese pizza

Chicken Tenders 8

Served with chips and applesauce

Spaghetti & Meatball 8

A sloppy face favorite!

Cheesy Fries 7

Hot Beverages

All Hot Beverages are available Decaffeinated

Coffee 3

Hot Tea 2

Espresso 4

Cappuccino 5

Irish Coffee 8

Hand Tossed NY Style Pizza

	Medium (14")	+ X-Large (18")
<i>Formaggio</i> Cheese	13	17
<i>Margherita</i> Mozzarella Cheese, Basil and Tomato	15	19
<i>Hawaiian</i> Covered in Applewood Smoked Ham and Pineapple Tidbits	15	19
<i>American</i> Ground Beef, Real Bacon with Mozzarella & Cheddar Cheese	16	20
<i>Primavera Veggie</i> Spinach, Tomato, Onion, Mushrooms, Black Olives, Green Peppers, Banana Peppers	16	20
<i>Vittoria</i> A Classic Pie with Sliced Tomatoes, Italian Sausage, dollops of creamy Ricotta & Garlic	17	21
<i>Roma</i> Meat Eater's Favorite. Loaded with Italian Sausage, Pepperoni, Sliced Meatballs, Genoa Salami	17	21
<i>Bella (Supreme)</i> Pepperoni, Sausage, Onions, Tomato, Mushrooms, Green Peppers, Black Olives, Banana Peppers	20	24
<i>Sicilian</i> The classic thick crust pie with nine large slices - Available in 16" only	24	

Special Sauce Pizza

<i>Bianco</i> The Classic White Pie - Creamy Ricotta with Garlic & Parsley with Mozzarella Cheese	15	19
<i>Venetian</i> Olive Oil base topped with Mozzarella, Sliced Tomatoes, Spinach & Garlic	15	19
<i>Greek Chicken</i> Basil Pesto base, Grilled Chicken, Black Olives, Roasted Red Peppers, Tomatoes, Spinach, with Feta & Mozzarella Cheeses	20	24
<i>Poco Pizza</i> 8 Thin-shell crust pizza with your choice of toppings	Add \$1.00 Each Topping (Limit 3 total)	

Calzone & Stromboli

Our Calzone is a Cheese Turnover filled with Ricotta, Mozzarella & Fillings

Our Stromboli is Pizza Crust Rolled with Pizza Sauce, Mozzarella & Fillings

<i>House Calzone</i> Stuffed with Mushroom and Spinach	11	<i>House Stromboli</i> Stuffed with Pepperoni & Italian Sausage	11
<i>Three-Cheese Calzone</i>	10	<i>Margherita Stromboli</i>	11
<i>Create Your Own Calzone</i> Add \$1.00 Each Filling (Limit 4 total)	10	Filled with Tomatoes and Basil	
		<i>Create Your Own Stromboli</i> Add \$1.00 Each Filling (Limit 4 total)	10

Toppings/Fillings

ADD \$2.00 MED or \$2.50 XL PER TOPPING PER PIZZA

Pepperoni Italian Sausage Meatballs Sliced Ham Ground Beef Real Bacon Fresh Mushrooms Garlic
Black Olives Onion Spinach Tomatoes Banana Peppers Bell Peppers Jalapeno Peppers Pineapple

ADD \$2.50 MED or \$3.25 XL PER SPECIALTY TOPPING
Anchovies Artichokes Grilled Chicken Extra Cheese Feta Basil

Antipasto Appetizers

Granchino di Bella Cucina Baked Crab Casserole

A zesty casserole with crabmeat, cheeses and peppers served with toasted bread roll 15

Calamari Fritti Fried Calamari

Lightly breaded domestic calamari served with our marinara sauce 14

*Cozze Mussels

Sautéed mussels prepared with your choice of a white wine mushroom sauce or tomato-based sea food broth 14

Pizza Margherita Small Pizza

Thin-shell crust pizza topped with mozzarella, red sauce, tomatoes & basil 10

* Antipasto Piatto Antipasto Plate

Genoa salami, provolone, tomatoes, roasted red peppers, black olives, artichokes, pepperoncini, celery, capers, red onions & fresh romaine for two 16

Alette di Pollo Chicken Wings

Jumbo Wings 1.50 ea - minimum order 6 Buffalo (Mild, Med, Hot), Barbeque or Lemon Pepper

*Mozzarella e Pomodoro Mozzarella and Tomatoes

Homegrown tomatoes topped with fresh mozzarella & basil then drizzled with olive oil 10

Minestra e Insalata Soups & Salads

Zuppa del Giorno Soup of the Day

Ask about our featured soup of the day

* Insalata Salad

Fresh mixed greens, tomatoes, red onion & black olives *Piccolo Side* 4 *Intero Full* 8

+ Insalata Cesare Caesar Salad

Classic Caesar with fresh romaine lettuce, seasoned croutons & grated Romano cheese *Piccolo Side* 5 *Intero Full* 9

* Insalata della Grecia Greek Salad

Romaine, tomatoes, onions, black olives, roasted red peppers, pepperoncini and feta 10

Add to any salad - Seared: Chicken 5 Shrimp 7 Baked Salmon 14

Ciabatta Bread & Oil

Our amazing thick-crust bread served with minced garlic, grated Romano cheese and chopped fresh parsley in Pomace Oil 3

Voglio Cravings

Cravings are smaller portions of some of our featured dishes

Ravioli - Cheese 12	Spaghetti & Meatballs 11	+Chicken Alfredo 13
+Penne Bolognese 12	Tortellini Bolognese 13	Eggplant Parmesan with Linguini 13
+Linguine Alfredo 11	+Shrimp Alfredo 15	

Split entrées \$4.

We will be happy to accommodate your dietary needs - please ask your wait staff.