

APPETIZERS

BRUSCHETTA 7
served in traditional style

CALAMARI 9
served with arrabiata sauce,
tossed with peppers & vegetables

HUMMUS WITH BASIL OIL 7
with crostinis

**ARTISANAL CHEESES
& ITALIAN CURED MEATS** 14
with apples, grapes & assorted crackers

ESCARGOT 11
with bacon, shitake mushrooms in a
garlic butter white wine sauce

BAKED GOAT CHEESE 9
with tomato sauce & garlic bread

MUSSELS 12
sautéed in white wine sauce
& garlic butter sauce

PIZZAS

CHEESE 10
parmesan & mozzarella

MARGHERITA 13
basil, tomato sauce & mozzarella

BOLOGNESE 15
meat sauce, pepperoni & mozzarella

RUSTICA 16
prosciutto de parma with fresh arugula

ABRUZZI 14
sliced meatballs, mozzarella & parmesan

GRECO 14
mushrooms, roasted peppers,
kalamata olives & feta cheese

SOUPS

CLASSIC FRENCH ONION 7
CHEF'S SOUP DU JOUR 8

SALADS

ROASTED BEET SALAD 10
with goat cheese

CAPRESE 9
made with the freshest tomatoes & mozzarella

CLASSIC CAESAR 8
romaine lettuce with house
made caesar dressing & croutons

BURRATA SALAD 10
in the italian tradition with house
made dressing & fresh burrata cheese

ITALIAN SHRIMP SALAD 12
grilled shrimp with thinly sliced fennel
& mixed greens, heirloom cherry tomatoes,
sliced avocado in a lemon vinaigrette dressing

ITALIAN CHOP SALAD 10
with italian cured meats, cheese,
iceburg lettuce & italian vinaigrette

ADD CHICKEN 4

ADD SHRIMP 6

½ Salads Available

SIDES

TRUFFLED PARMESAN FRIES 6

SAUTÉED SPINACH 6

SEASONAL VEGETABLE 6

ITALIAN ROASTED POTATOES 6

GARLIC BREAD 6

MEATBALLS (2) 6

PASTA MARINARA 6

PASTA AGLIO E OLIO 6

FRANCESCO DE FURIA - CHEF

HOUSE SPECIALTIES

BUILD YOUR OWN PASTA

13

Use any combination of pasta and sauce listed below.

Each pasta and adjacent sauce, as shown, are recommended pairings from our chef.

Choose a pasta and your favorite sauce

SPAGHETTI
ANGEL HAIR
FETTUCCINI
LINGUINE
PENNE
TORTELLONI



BOLOGNESE
POMODORO
ALFREDO
AGLIO E OLIO
CLASSIC PESTO
VODKA CREAM

ADD CHICKEN 4
ADD MUSSELS 6
ADD SHRIMP 6
ADD JUMBO MEATBALLS 6

SCALLOPINI

VEAL 22 / CHICKEN 18

served with pasta aglio e olio. Choose preparation of milanese, piccata, marsala, puttanesca, cacciatore, artichoke, or parmesan

ENTREES

BISTRO BURGER*

curry mayo with roquefort, brie, gruyere, swiss, american, or cheddar cheese

10

PESCE FRITTO

battered fresh cod filets with truffled fries

14

LASAGNA

layered with spinach, meat sauce & italian cheeses

11

SICILIAN MEATLOAF

with italian mashed potatoes

12

MAMMA DE FURIA PASTA AL FORNO

baked penne pasta, italian sausage & ricotta in a meat ragu with parmigiano & mozzarella cheeses

14

EGGPLANT PARMESAN

breaded eggplant with pomodoro sauce, parmesan & mozzarella cheeses & a side of fettuccini alfredo

16

CHEF FRANCO'S TUSCAN RIBEYE

served with butternut squash risotto & roasted artichokes

32

SEAFOOD RISOTTO

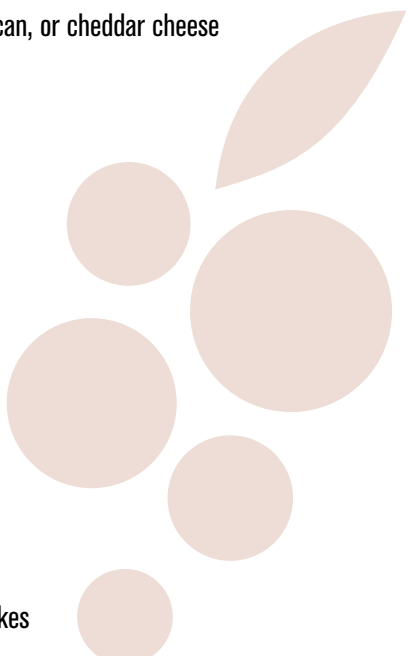
saffron risotto with shrimp, clams, scallops & mussels

26

PAN ROASTED WHITE FISH

in a brown butter lemon sauce, served with roasted potatoes & sautéed spinach

20



*Thoroughly cooking food of animal origin such as beef, fish, lamb, milk, poultry or shellfish reduces the risk of foodborne illness. Young children, elderly and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

Who says you can't please everyone?

If you are craving something not seen on our menu, special requests may be accommodated by Chef Franco, when available. Please ask your server for a description of our daily special.