



Appetizer

Polenta con Salsiccia: soft-style polenta, Italian sausage, our tomato sauce & fresh basil \$13

Melanzana Parmigiana: lightly fried eggplant, mozzarella cheese and marinara sauce \$14

Calamari Fritti: lightly fried fresh calamari rings & tentacles, served with cocktail & Caesar sauces \$15

Polpo alla Griglia: grilled Mediterranean Octopus with sautéed spinach \$16

Side Dishes

Mix of seasonal sautéed vegetables \$9

Escarole & Beans: sautéed escarole lettuce with beans and garlic \$10

Brussels Sprouts: brussels sprouts and pancetta \$11

Lamb Sliders: ground lamb with grilled onions & mushrooms topped with white cheddar cheese \$13

Salads

Spinach: gorgonzola cheese, crispy pancetta, Roma tomato, poached apple, walnuts with vinaigrette \$11

Positano: mix of greens, kalamata olives, romas tomato, red onions & red beets with vinaigrette \$11

Caprese: fresh sliced tomato, buffalo mozzarella, fresh basil, Sicilian dried oregano EVOO \$12

Caesar: chopped romaine hearts, parmigiano reggiano pieces toasted crostini in our Caesar dressing \$14

Main Dishes

Rigatoni Fratello: pasta with sausage, breaded eggplant, ricotta in marinara sauce \$19

Spaghetti Meatballs: Spaghetti De Cecco with 2 meatballs \$20

Fettuccine Bolognese: angus ground beef & pork in a ragu sauce topped with parmigiano cheese \$20

Gnocchi Sorrentina: homemade gnocchi with butrata cheese & marinara sauce \$20

Spaghetti Carbonara: pancetta smoked cured pork, black pepper, eggs, garlic \$22

Pappardelle Del Bosco: pappardelle, porcini & domestic mushrooms & asparagus in a saffron cream sauce \$23

Chicken Parmigiana: Mary's chicken breast baked with fresh mozzarella & marinara served over a bed of Spaghetti \$24

Cavatelli: homemade ricotta cavatelli with broccoli rabe seasoned Italian sausage in garlic olive oil sauce \$24

Chicken Marsala: grilled Mary's chicken breasts with domestic mushrooms & polenta in a marsala wine sauce \$25

Pappardelle Vitello: pappardelle, veal, ragu, sage, asparagus, Porcini mushrooms, parmigiano cheese, white truffle oil drizzle \$26

Pork Chop: all natural boneless pork, season grilled vegetables, goat cheese lemon olive oil sauce \$26

Veal Cutlet: all natural scaloppini style with veal reduction sauce sautéed veggies and roasted potatoes \$29

Salmone alla Griglia: grilled Atlantic Salmon served with sauteed Spinach & saffron domestic mushrooms risotto \$30

Branzino: Grilled Mediterranean Seabass seasonal sautéed veggies, lemon potatoes EVOO \$30

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