

APPETIZERS

Baked Clams Oreganata Seasoned Breadcrumb - White Wine - Citrus Butter	14
Short Rib Mac & Cheese 3 Cheese - Breadcrumb - Pulled Short Rib	16
Mussels Luciano or Marinara	13
Fried Calamari Pomodoro Sautéed Arrabiata, Buffalo or Thai (+\$2)	13
Shrimp & Quinoa Blackened Shrimp - Vegetable Quinoa - Avocado	15
Wings Garlic Parmesan or Buffalo or BBQ	13
Fried Mozzarella Fried Mozzarella Wedges - Vodka Sauce	11
Wonton Tuna Taco* Cucumber - Spicy Mayo - Jalapeño - Soy Sauce	14
Coconut Shrimp Zucchini Linguini - Sweet & Spicy Thai Sauce	14
Antipasto for 2 Spicy Soppresata - Prosciutto - Pecorino Romano - Olives Sharp Cheddar - Fig Jam - Semolina - Roasted pepper Artichoke - Tomato - Mozzarella - E.V.O.O - Balsamic	19
Crab Cake Wasabi Cream - Chipotle Aioli - Pickled Mango Salsa	15
Troffolini Stuffed Pasta With Ricotta & Pear - Truffle Cream Sauce	11

SOUP

Lobster Bisque - or - French Onion	9
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SALAD

Traditional Romaine - Tomato - Cucumber - Pepper - Onion - Olive - Balsamic	9
Caesar Romaine - Pecorino - Crouton - Caesar	10
Avocado Cobb Grilled Chicken - Cucumber - Tomato - Bacon - Gorgonzola Egg - Corn - Balsamic	16
Greek with Quinoa Cucumber - Tomato - Onion - Avocado - Feta - Red Wine Vinaigrette	13
Wedge Gorgonzola - Diced Tomato - Bacon - Blue Cheese - Onion	12
Beef & Goat Cheese Mixed Green - Golden Beet - Goat Cheese - Candied Walnut Cranberry - Balsamic	13

CHICKEN \$6 | (4) SHRIMP \$9

*RAW | This menu may be cooked to your liking. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
**COOKED TO LIKING

AMERICANO

PIE BAR

SPECIALTY PIES

PROSCIUTTO Arugula - Lemon - Mozzarella - Pecorino - E.V.O.O	16	18
HONEY SPICE Spicy Soppresatta - Pecorino - Mozzarella - Honey	16	18
CRUMBLIED SAUSAGE & PEPPER Sausage - Cherry Peppers - Mozzarella	16	18
VODKA MARGHERITA Pomodoro - Cream - Pancetta - Fresh Mozzarella	16	18
BUFFALO CHICKEN Hot Sauce - Blue Cheese - Sautéed Chicken	17	19
BBQ SHORT RIB Pulled Short Rib - Mozzarella - BBQ Sauce - Fried Onion	17	19
TRUFFLE MAC + CHEESE Small Shells - Three Cheese - Seasoned Breadcrumb	16	18
BIG MAC Beef - Lettuce - Onion - Pickle - Mac Sauce - American	17	19
SPINACH & ARTICHOKE DIP Four Cheese - Spinach - Artichoke	16	18

CLASSIC PIES

REGULAR	11	UP SIDE DOWN SICILIAN	15
GRANDMA	13	WHITE	14
SICILIAN	13	PRIMAVERA	14

GLUTEN FREE CAULIFLOWER CRUST +\$3

TOPPINGS

ROASTED PEPPER
FRIED ONION
CHERRY PEPPER
BLACK OLIVE
MUSHROOM
BROCCOLI
VODKA SAUCE
TRUFFLE OIL
FRESH MOZZ
PEPPERONI
MEATBALL
BACON
CHICKEN (+\$5)
SOPPRESSATA (+\$5)
PROSCIUTTO (+\$5)
CRUMBLIED
SAUSAGE (+\$5)

VEGAN MOZZARELLA (+\$5)
VEGAN SAUSAGE (+\$5)
VEGAN PEPPERONI (+\$5)

1/2 topping	1.75
1 topping	2.50
2 topping	3.25
3 topping	4.00
4 topping	4.75

SANDWICHES

Grilled Chicken Hero Grilled Chicken - Lettuce - Fresh Mozzarella Roasted Pepper - Balsamic Aioli	15	Chicken Alla Vodka Hero Vodka Sauce - Mozzarella	15
Chicken Parmigiana Hero Pan Fried Chicken - Mozzarella - Pomodoro	14	Chicken Burger Ground Chicken - Lettuce - Tomato Chipotle Mayo	15
Filet Mignon Crispy Onion - Bacon - Provolone - Truffle Butter	18	**Americano Burger Ground Beef - Lettuce - Tomato - MAC sauce	15
Eggplant Hero Fried Eggplant - Spicy Soppresata - Mozzarella - Roasted Pepper - Pesto	16		

TACOS

JOIN US TUESDAY'S FOR Straight to the Border

Chicken Taco Salsa - Pickled Onion - Cilantro - Queso Fresco - Chipotle Aioli - Guacamole	6
Filet Mignon Taco Pepper & Onion Slaw - Jack & Cheddar Cheese - Guacamole - Jalapeño Avocado Crema	7
Shrimp Taco Grilled Pineapple - Queso Fresco - Red Cabbage - Chipotle Aioli	7

PASTA

GLUTEN FREE
-OR-
WHOLE WHEAT
+\$2

Fettuccine Bolognese	17
Spaghetti Meatball	17
Rigatoni Alla Vodka	17
Rigatoni Firenze Sautéed Chicken - Spinach - Fresh Mozzarella - Pink Sauce	19
Short Rib Rigatoni Ricotta - Crispy Onion - Demi Glace - Creamy Marsala Sauce	19
Fettuccine Americano Crab - Shrimp - Spinach - Cognac - Pink Sauce	22
Porcini Filet Mignon Rigatoni Filet Mignon - Spinach - Porcini Cream Sauce	22
Lasagna Bolognese Layered Pasta - Meat - Béchamel	18
Frutti di Mare Served over Spaghetti or Risotto - Clam - Shrimp - Mussel Roasted Garlic Spicy Pomodoro Sauce	24
Kobe Ravioli Kobe Beef - Sautéed Vegetables - Truffle Cream Sauce	19
Ravioli (BAKED WITH MOZZARELLA +\$2) Basil - Pomodoro	16
Lobster Ravioli Saffron Broth - Corn - Artichoke - Basil	23
Zucchini Linguini Grilled Chicken - Cherry Tomato - Pesto - Goat Cheese	19

ENTRÉE

Served with choice of:
PASTA | SALAD
RISOTTO

Grilled Salmon Citrus Butter Sauce - or - Teriyaki Glaze - Pineapple Salsa	25
Seared Branzino Pan Seared - White Wine - Caper - Basil	26
*Seared Tuna Blackened - Avocado Salsa - Wasabi Cream - Spicy Mayo	28
Eggplant Rollatini Battered Eggplant - Ricotta - Parmesan	19
Chicken Parmesan	22
Chicken Classico Choice of: Marsala Bruschetta Francaise Vodka	23

STEAK

Steaks Served with:
STEAK SAUCE & MASHED POTATO

- Add -
LOBSTER TAIL
+\$12

**Filet Mignon	33
**Skirt Steak	29
**Prime Dry-Aged NY Strip	36



SIDES

\$7.95

SPINACH | BROCCOLI RABE | MUSHROOM PARM RISOTTO
SAUTÉED VEGETABLES | MASHED POTATO
VEGGIE QUINOA | PARMIGIAN TRUFFLE FRIES