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## STARTERS

**Zuppa del Giorno 9** - Today's soup

**Antipasti alla Toscana 19**

Mozzarella and manchego cheeses, house roasted red peppers, hot sopressata, house-cured balsamic pearl onions, and mixed Italian olives

**Mozzarella alla Milanese 14**

Crispy breaded mozzarella drizzled with balsamic reduction. Served with baby arugula dressed in our citrus vinaigrette and topped with parmesan.

**Cosa Nuova 14**

Crispy eggplant rollatini stuffed with fresh herbed ricotta. Served over light, fresh plum tomato sauce alongside citrus-dressed baby arugula. Topped with parmesan.

**Calamari 16**

Lightly dusted, crispy fried fresh calamari served with our plum tomato sauce.

**Polpettine dei Bacaro di Venezia 18**

Crispy beef and veal meatballs. Topped with basil and parmesan. Served with lemon wedges.

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## SALADS

Feel free to add chicken 6, salmon 9, or shrimp 8 to any of our salads.

**Insalata Melone 14**

Baby arugula topped with fresh watermelon, sliced cucumber, sweet white corn, and goat cheese. Dressed in our honey-thyme vinaigrette.

**Insalata Fresca 16**

Sliced romaine hearts, topped with sliced avocado, feta cheese, and homemade pineapple salsa. Dressed in our citrus vinaigrette.

**Caprese 13**

Sliced mozzarella and tomatoes topped with fresh basil and drizzled with our homemade balsamic reduction.

**Caesar 12**

Chopped romaine hearts dressed in our classic homemade dressing and tossed with homemade croutons and parmesan cheese.

**Insalata della Casa 9**

Mixed greens dressed in our balsamic vinaigrette. Topped with parmesan.

## CLASSICS

**BLT 14**

Baguette topped with applewood smoked bacon, sliced tomatoes, baby arugula, siracha aioli and homemade avocado spread, Served with French fries. Add a fried egg - \$2

**Panini alla "Sud Philly" 15**

Crispy breaded chicken breast served on a baguette with sautéed broccoli rabe, provolone cheese, and roasted garlic aioli. Served with french fries.

**Pollo alla Milanese 20**

Crispy chicken breast served under mixed greens with fresh mozzarella and grape tomatoes dressed in our citrus vinaigrette. Drizzled with balsamic reduction.

**Pollo alla Parmesan "Chicken Parm" 20**

Crispy chicken breast layered with fresh mozzarella. Served over spaghetti with our house plum tomato sauce. Topped with parmesan.

**Lasagna della Casa 15**

Handmade 3 cheese lasagna (mozzarella, parmesan, and ricotta) layered with our plum tomato sauce. Served with a side salad of mixed greens with tomatoes and parmesan. Dressed in our citrus vinaigrette. Add Bolognese sauce \$5

**Eggplant Parm 17**

Crispy eggplant layered with mozzarella, ricotta, and parmesan cheeses and our homemade plum tomato sauce. Served with a side salad of mixed greens with tomatoes and parmesan. Dressed in our citrus vinaigrette.

**Spaghetti alla Caprese 18**

Spaghetti served in our plum tomato sauce topped with basil and fresh Mozzarella.

Add our signature meatballs \$9

**Penne alla Bolognese 24**

Our homemade Bolognese sauce. Maybe not as "red" as you are used to, but this recipe has survived for over 20 years – trust us.

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## BEVERAGES

Coke, Diet Coke, Sprite - 3

Homebrewed Iced Tea - 2

Coffee - 2

Hot tea - 2

Espresso - 5

Cappuccino - 6

## SAVE ROOM FOR DESSERT

Chocolate Cake

Bread pudding

Tiramisu

Chocolate Pudding

For your safety, please alert your server of any food allergies