

dinner

appetizers

- v foccacia basket** 3
housemade foccacia bread. served with EVOO
- v mixed olives** 4
- v bruschetta** 7
tomatoes, garlic, fresh basil and EVOO on housemade toasted bread
- v crispy brussels sprouts** 8
parmigiano, balsamic reduction
- calamari** 9
lightly battered calamari and basil leaves. served with pomodoro sauce
- v fried ravioli** 7
fried cheese ravioli with pomodoro sauce
- mussels** 12
"white" (white wine garlic) or "red" (tomato)
- soup** cup-4/bowl-6

salads

- add chicken (\$3) or shrimp (\$5) to any salad
- caesar** 6
romaine, parmigiano, caesar dressing
 - v mista** 6
mixed greens, fennel, seasonal fruit and pecans in citrus shallot vinaigrette
 - v arugula** 6
arugula and parmigiano in lemon vinaigrette
 - v caprese** 8
roasted tomatoes, mozzarella, fresh basil, EVOO and balsamic reduction
 - v kale salad** 10
tuscan kale, quinoa, apples, almonds, romano and parm in shallot dijon vinaigrette

pastas

- sub wheat or gluten free penne for \$2
- v spaghetti pomodoro** 9
tomatoes, onions, basil, EVOO, parm
 - spaghetti & meatballs** 13
handmade meatballs, parm, pomodoro sauce
 - rigatoni bolognese** 14
traditional slow-cooked meat ragu, parm, parsley
 - v fettucine gorgonzola alfredo** 12
spinach, mushrooms, parm, gorgonzola alfredo sauce
 - tuscan chicken fettucine** 13
chicken & sun dried tomatoes in light cream sauce
 - boscaiola** 14
shells, pancetta, mushrooms, peas, parm in cream sauce
 - chicken pesto linguine** 14
basil pesto, chicken, pomodorini, parm, pine nuts

entrees

- v eggplant parm** 12
roasted eggplant, mozzarella, parm, bread crumbs, pomodoro with spaghetti, EVOO, garlic & parsley
- chicken parm** 14
breaded chicken breast, mozzarella, parm, pomodoro with spaghetti, EVOO, garlic & parsley
- chicken piccata** 14
chicken breast, white wine caper sauce, linguine
- chicken marsala** 14
chicken breast, pancetta and cremini mushrooms in marsala wine sauce over linguine
- pan-seared trout** 15
georgia trout, rosemary, EVOO, seasonal veggie

pizzas

- hand tossed 12" thin crust artisan pizza. add \$2 for gluten-free crust (limited qty)
- v margherita** 10
fresh basil, mozzarella
 - lombarda** 13
fresh Italian sausage, gorgonzola, mozzarella
 - bandiera** 13
pepperoni, fresh basil, ricotta, mozzarella
 - prosciutto di parma** 15
prosciutto, mozzarella, mushrooms OR arugula
 - suprema** 15
italian sausage, pepperoni, onions, red peppers, oregano, provolone, mozzarella
 - v caprese (white)** 13
roasted tomatoes, fresh basil, EVOO, buffalo mozzarella and mozzarella
 - chicken pesto (white)** 14
homemade basil pesto, chicken, tomato, onion, parm and goat cheese
 - smoked prosciutto (white)** 15
smoked prosciutto, rosemary, taleggio cheese, EVOO, mozzarella, balsamic vinegar reduction
 - v build your own pie** 9
start with a cheese pizza & add any of the following ingredients:
\$1.50 – basil, mushroom, onion, red pepper, tomato
\$2 – pepperoni, italian sausage, fresh mozzarella, gorgonzola, mozzarella, ricotta, olive, arugula, calabrian pepper, spinach, sundried tomato
\$3 – prosciutto, smoked prosciutto, goat cheese, buffalo mozzarella, artichoke, anchovy
- v – vegetarian**