

Soups	Tuscan Bean Soup	Small \$6.50
	<i>Limited availability</i>	Large \$9.95
	Daily Feature Soup	Small \$5.50
	<i>Changes daily</i>	Large \$7.95

Appetizers	Antipasti	\$9.95 per person
	<i>Grilled vegetables, roasted peppers, buffalo mozzarella, marinated olives, and assorted Italian deli meats</i>	
	Arancini	\$5.95
	<i>Traditional Sicilian rice balls served with tomato sauce. Three rice balls per order</i>	
	Crab Cakes	\$14.95
	<i>Served atop field greens with chipotle mayo</i>	
	Calamari Fritti	\$13.95
	<i>Deep fried calamari with fresh lemon and creamy hot sauce</i>	

Salads	Insalata Signorina	\$11.95
	<i>Baby organic lettuce, kale, pea shoots, spinach, candied pecans, crumbled goat cheese, and seasonal berries in mango-poppysseed vinaigrette</i>	
	Caesar Salad	\$7.50
	<i>Crisp Romaine lettuce tossed in our in-house Caesar dressing with herb-baked crostini</i>	
	Insalata Capricciosa	\$9.50
	<i>Premium selection of tender organic salad leaves with fresh berries, tangerine sections, and sliced toasted almonds, all tossed in our in-house citrus vinaigrette</i>	
	Tomato and Cucumber	\$7.50
	<i>Luscious stake tomatoes, fresh English cucumbers, and black olives tossed in first-pressed extra-virgin olive oil and basil</i>	
	Insalata Completa	\$11.95
	<i>Mixed greens, julienned vegetables, shredded cheese, and strips of Italian deli meats tossed in olive oil and aged vinegar</i>	
	Caprese	\$9.95
	<i>Buffalo mozzarella, tomato, and basilico topped with extra virgin olive oil</i>	
	Insalata Cinquestelle	\$13.95
	<i>Arugula, Belgian endive, tuna, black olives, and avocado topped with parmigiano shavings in an olive oil and lemon vinaigrette</i>	
	Add grilled chicken breast to any salad for \$4.95	

Wraps & Sandwiches	With a side Caesar or mixed greens salad	\$10.95
	With a small daily soup	\$13.95
	With a small Tuscan bean soup	\$14.95

Grilled Chicken Caesar Wrap	
<i>Grilled chicken breast with Caesar salad and quattro fromaggi</i>	
Italian Deli Wrap or Sandwich	
<i>Prosciutto, capicollo, mortadella, provolone, tomato, and lettuce</i>	
Eggplant Parmigiana (vegetarian)	
<i>A hearty slice of eggplant with provolone cheese and spicy tomato sauce</i>	
Porchetta	
<i>Slow-roasted, pulled, and tossed in our in-house sauce</i>	
Prime Rib	
<i>Shaved U.S. prime beef with horseradish and garlic mayo</i>	
Veal Parmigiana	
<i>Breaded veal cutlet with tomato sauce and cheese</i>	
Grilled Chicken Breast	
<i>With rapini</i>	
Prosciutto	
<i>With bocconcini cheese and baby arugula</i>	
Buffalo Mozzarella (vegetarian)	
<i>With grilled eggplant, roasted peppers, and garlic-infused rapini</i>	
Roasted Chicken	
<i>With provolone cheese, sun-dried tomatoes, and arugula</i>	
Italian Sausage	
<i>Hearty Italian sausages grilled to perfection</i>	
Certified Black Angus Steak	
<i>Slender, juicy cuts of Black Angus steak, well-done</i>	
Chicken Parmigiana	
<i>Breaded chicken cutlet with tomato sauce and cheese</i>	
Classic Italian Meatball	
<i>Nonna's meatball recipe! Served in tomato sauce</i>	

Price includes 3 toppings of your choice: mushrooms, hot peppers, sweet peppers, onions. Additional toppings at extra cost.

Pasta	Pasta Feature	\$13.95
	<i>Changes daily</i>	
	Whole Wheat Spaghetti (vegetarian)	\$12.95
	<i>With asparagus, mushrooms, and oven-dried cherry tomatoes</i>	
	Tagliolini Primavera (vegetarian)	\$12.95
	<i>Tagliolini pasta with a medley of fresh garden vegetables served in a garlic and olive oil dressing</i>	
	Penne alla Vodka	\$12.95
	<i>Penne pasta with sautéed pancetta in a creamy tomato sauce</i>	
	Lasagne al Forno	\$13.95
	<i>Fresh veal lasagne prepared according to Chef Vena's traditional recipe</i>	
	Penne Arrabiata (vegetarian)	\$12.95
	<i>Penne pasta with spicy tomato sauce and crushed chili pepper</i>	
Gomitelli al Forno	\$13.95	
<i>Rustic homemade rigatoni in a rich veal ragu with a touch of cream. Baked and served sizzling hot and topped with shavings of Pecorino Sardo</i>		
Agnolotti (vegetarian)	\$13.95	
<i>Stuffed with spinach and ricotta cheese in fresh tomato sauce</i>		
Homemade Gnocchi (vegetarian)	\$13.95	
<i>In a sun-dried tomato cream sauce</i>		

Full Dinners	Chicken Parmigiana	\$16.95
	<i>Breaded chicken cutlet with tomato sauce and cheese</i>	
	Veal Parmigiana	\$16.95
	<i>Breaded veal cutlet with tomato sauce and cheese</i>	
	Veal Paillard	\$16.95
<i>Thinly-sliced grilled veal cutlet in a lemon essence</i>		
Boneless Grilled Chicken Breast	\$16.95	
<i>Grilled chicken breast with olive oil and herbs</i>		

Served with your choice of pasta in tomato sauce or a medley of vegetables.

Side Orders	Spicy Italian Olives	\$4.50
	<i>Black olives tossed in our homemade hot oil. The perfect companion for any sandwich or pasta. Each order serves 1-2 people</i>	
	Bruschetta	\$4.95
	<i>Luscious vine ripened tomatoes blend perfectly with fresh herbs and spices atop lightly toasted crostini</i>	
	Garlic Bread	\$4.95
<i>Toasted crusty Italian bun with garlic butter and a touch of parmigiano</i>		
Hot Oil	\$2.50	
<i>Our famous homemade spicy oil. Pairs well atop our sandwiches and pastas for a nice kick.</i>		

Desserts	Triple Chocolate Brownie	\$5.95
	<i>Served with vanilla ice cream</i>	
	Cupcake	Mini \$3.25 ea Regular \$4.95 ea
	Italian Gelati	\$5.95
	<i>Please inquire about our featured flavours</i>	

Coffee	Drip coffee	\$2.25
	Espresso	\$2.75
	Double Espresso	\$3.50
	Espresso Macchiato	\$3.00
	Americano	\$3.50
	Cappuccino	\$4.25
	Latte	\$4.25
Herbal Tea	\$2.95	

