

UOVA (Eggs)

CONTADINA	12
Eggs any style with choice of spicy Italian sausage, peameal bacon or regular bacon served with home fries and Calabrese toast	
DIAVOLA	12
Two eggs sunny side up with prosciutto cotto, melted mozzarella cheese, spicy tomato sauce served with home fries	
FLORENTINE	13
Poached eggs on English muffin with smoked salmon and spinach topped with hollandaise sauce served with home fries	
BENEDICT	13
Poached eggs on peameal bacon and English muffin with hollandaise sauce and home fries	
CAPRICIO	13
Scrambled eggs with mozzarella cheese, mushrooms and prosciutto cotto served with home fries and Calabrese toast	
BISTECA & EGGS	17
Two eggs cooked to your preference with a 6oz Black Angus Strip Loin steak and home fries	

FRITTATA (Served with green salad and calabrese toast)

LA VECCHIA	13
Spicy sausage, mushrooms, onions and peppers	
CAPRA	13
Seasonal vegetables and sundried tomatoes with goat cheese	
SALMONE	13
Smoked salmon, green onions and capers with goat cheese	
ESTIVA	13
Portobello mushrooms, Asiago cheese and prosciutto	
TUTTO VERDE	13
Baby spinach, zucchini, snow peas, and Asiago cheese	

CREPES & WAFFLES

FRENCH TOAST	12
Our home style French toast garnished with fresh berries	
CREPES FRAGOLA	13
Light crepes filled with fresh strawberries and topped with warm chocolate sauce	
WAFFLE BOSCO	13
Made to order, topped with mixed berries and drizzled with warm chocolate sauce and whipped cream	

SIDES

BACON \$3 | SAUSAGE \$3 | EGG WHITES \$2 | PEAMEAL \$4 | HOME FRIES \$3 | JAM \$2

ANTIPASTI

BRUSCHETTA	6
Two pieces of toasted Vienna Calabrese bread topped with bruschetta tomato and Parmigiano cheese	
CALAMARI ALLA GRIGLIA	14
Grilled calamari with roasted red peppers and balsamic reduction	
COZZE MARINARA	12
Mussels sautéed in a roasted garlic tomato broth, or white wine lemon essence	
IL TAGLIERE	15
A combination of soppressata, capicollo, prosciutto and salsiccia Italiana	

INSALATE

INSALATA CAESARE	9
Crisp romaine with our own house dressing herb croutons finished with Parmigiano cheese	
INSALATA VERDE	11
Baby spinach with sautéed mushrooms and goat cheese shavings, tossed in balsamic vinaigrette	
INSALATA ARUGULA	11
Arugula and radicchio tossed in balsamic vinaigrette with Gorgonzola cheese, pear and walnuts	
INSALATA DI MARE	14
Marinated seafood (calamari, scallops, shrimp and octopus) infused in a lemon olive oil with black olives and artichoke hearts served on a bed of greens	
INSALATA BUFALA CAPRESE	16
Bufala mozzarella on tomato slices and greens drizzled by fresh basil and garnished with mixed greens in balsamic vinaigrette	

PASTA & RISOTTO

PENNE ARRABBIATA	11
Spicy tomato sauce with black olives and green onions	
PENNE VODKA	14
Seared pancetta and green onions in a cream tomato sauce with vodka	
RIGATONI ROMANI	14
Smoked chicken and Portobello mushrooms in a cream tomato sauce with goat cheese	
TAGLIATELLE BIANCHE	15
Tagliatelle with shrimp and grilled zucchini tossed in a cream sauce	
LINGUINI MARE	15
Mussels, calamari and shrimp in a white wine tomato sauce	
AGNOLOTTI	13
Half moon shaped pasta filled with ricotta cheese & spinach in a cream tomato sauce	
RAVIOLI	13
Large ravioli filled with beef brisket in a wild mushroom butter sauce with truffle essence	
RISOTTO AI GAMBERI	16
Sautéed shrimp and baby spinach in a light spicy tomato sauce	
RISOTTO PORCINI	16
Wild Porcini mushrooms in a truffle essence topped with Parmigiano shavings	

*Gluten free pasta available - \$1.50

Dinner size pasta add \$4

SECONDI

INSALATA DI POLLO	17
Grilled chicken on mixed greens and marinated grilled vegetables tossed in balsamic vinaigrette	
POLLO AL LIMONE	17
Pan seared chicken breast in a lemon sauce served with grilled vegetables	
DIANO MARINA	17
Veal Scaloppini in a mushroom cream sauce served with linguini in the same sauce	
INSALATA DI BISTECCA	19
Grilled Black Angus strip loin steak on arugula pickled mushroom, roasted red peppers and black olives in a balsamic vinaigrette	
BRANZINO	19
Pan seared Branzino fillet “Mediterranean Sea Bass” in a light lemon garlic sauce served with mixed green salad	

MINI PIZZA (served with green salad)

PIZZA MARGHERITA	11
Tomato sauce, fior di late cheese, basil and olive oil	
PIZZA VEGETARIANA	12
Tomato sauce, grilled eggplant, zucchini, red peppers, mushroom and spinach topped with goat cheese	
PIZZA CONTADINA	12
Tomato sauce, fior di late cheese, grilled chicken, goat cheese, snow peas and pesto	
PIZZA SAN SIRO	13
Tomato sauce, fior di late cheese, goat cheese, sundried tomatoes and pesto	
PIZZA 4 FORMAGGI	13
Tomato sauce, Asiago, fior di late, Crotonese and Parmigiano cheeses	
PIZZA LA VECCHIA	13
Tomato sauce, fior di late cheese, spicy Italian sausage and mushrooms	
PIZZA CAPRICCIOSA	13
Tomato sauce, fior di late cheese, spicy Italian salami, mushrooms and red peppers	
PIZZA DIAVOLA	14
Tomato sauce, fior di late cheese, spicy Italian salami, jalapeno peppers, black olives and goat cheese	
PIZZA 4 STAGIONI	14
Tomato sauce, fior di late cheese, artichoke hearts, black olives, mushrooms and prosciutto cotto	
PIZZA BUFFALA	15
Bufala mozzarella, tomato sauce, arugula, prosciutto and Parmigiano cheese	
PIZZA SALSICCIA - BIANCA	13
Fior di late cheese, Italian sausage, rapini and sliced potato	
PIZZA GAMBERI - BIANCA	14
Fior di late cheese, shrimp and bruschetta tomato	

Pizza as a regular size -12" add \$3.00

Toppings

Meat add \$3.00-4.95 | Cheese \$2.95 | Vegetables \$1.75 | Whole Wheat Dough \$1.50