

We make each dish to order and we make each dish with love!

Antipasti & Insalata

Appetizers and Salads

- BRUSCHETTA *Grilled bread topped with roma tomatoes, basil, onion, and olive oil* **9.00**
- CALAMARI BASILICO *Fresh calamari sauteed in white wine, basil, tomato sauce* **10.00**
- CAPRESE SALAD *Fresh mozzarella with fresh basil, ripe roma tomatoes, and olive oil* **9.00**
- LARGE CESAR SALAD **9.00** *(Add grilled chicken - 5.00 extra) (Add salmon - 7.00 extra)*
- 🍴 INTERNATIONAL SALAD *Peppers, artichoke, fresh mozzarella, olives, and sun-dried tomatoes* **14.00**
- PORTABELLA BASALTIC *Sauteed in a vine great roasted pepper sauce* **12.00**
- INSALATA E ZUPPA DEL GIORNO *A side salad served with a bowl of our soup of the day* **10.00**

Zuppe

Homemade Soups

- PASTA E FAGIOLI *Cannellini beans with red sauce and penne pasta* **6.00** *(Add sausage - 7.00)*
- TORTELLINI IN BRODO *Cheese tortellini cooked in seasoned chicken broth* **6.00**
- 🍴 ZUPPA DEL GIORNO *Soup of the day made fresh daily* **5.00**

Pasta Piatto / Pasta Dish

- PASTA E RICOTTA *Pasta mixed with ricotta cheese, romano cheese, and a touch of cream* **14.00**
- PASTA PUTTANESCA *Pasta with olives, capers, and anchovy sautéed in a white wine and tomato sauce* **16.00**
- 🍴 PASTA ALLA RABIATTA *Penne pasta mixed with a spicy red sauce* **14.00**
- PASTA CARBONARA *Fettuccine pasta blended in a rich creamy sauce with pancetta and egg* **15.00**

Pasta Main Entrees

- GNOCCHI ALLA BOLOGNESE *Potato pasta topped with traditional meat sauce* **18.00**
- HOMEMADE LASAGNA *Lasagna with a blend of four cheeses, marinara sauce, and ground beef* **16.00**
- 🍴 EGGPLANT PARMIGIANA *Eggplant lightly breaded and topped with marinara sauce and cheese* **18.00**

🍴 This symbol appears next to healthier menu choices!

ASK ABOUT TODAY'S FEATURES OR HOMEMADE DESSERTS

ADD SIDE DISHES (5.00)

- Small Caesar Salad*
- Small House Salad*
- Spinach in a garlic white wine sauce*
- Soup of the Day*
- Fresh mushrooms with garlic white wine sauce*

SPLIT DISHES (EXTRA PLATE) 3.00

If possible, please let your waiter know if separate cheques are needed before ordering so that we can serve you better. One form of payment is preferred. A 20% gratuity will be added to parties of 8 or more.

Thank you!

WE ARE AN INDEPENDENT FAMILY-OWNED RESTAURANT.

Main Entrees

ASK ABOUT OUR DAILY SEAFOOD FEATURES

Pollo / Chicken

*Fresh chicken breast pounded & sautéed
We are proud to serve the finest locally raised Amish Chicken*

- POLLO ALLA PARMIGIANO *Chicken breast topped with smoked provolone cheese and marinara sauce over a bed of pasta* **17.95**
- POLLO ALLA CASARECCIA *Chicken breast stuffed with roasted peppers and smoked provolone cheese and topped with a brandy cream sauce served with a side order of pasta* **22.00**
- POLLO PALERMO *Breaded chicken breast sautéed in a creamy mushroom and pea sauce served with a side order of penne pasta* **20.00**

Pesce / Seafood

Served with your choice of soup of the day or side house salad

- 🍴 CIOPPINO *Seafood stew with a mix of clams, mussels, jumbo prawns, calamari and fresh catch of the day in a spicy tomato sauce served over a bed of linguine* **29.00**
- SALMON ALLA QUINTINO *Grilled salmon topped with a creamy pink shrimp sauce* **24.00**
- 🍴 FRESH CLAMS *Clams served with a choice of red or white wine garlic sauce served over a bed of linguine* **20.00**
- TILAPIA ALLA PICCATA *Tilapia sautéed in a creamy butter lemon caper sauce* **20.00**

Vitello / Veal

*Fresh veal medallions pounded into scaloppini
Served with pasta & your choice of soup of the day or side house salad*

- VITELLO ALLA MARSALA *Fresh veal medallions lightly breaded and sautéed in mushroom marsala sauce served with pasta* **25.00**
- 🍴 VITELLO ALLA ROMA *Fresh veal medallions sautéed with roasted peppers, mushroom, and artichoke in a red wine tomato sauce* **25.00**
- VITELLO PARMIGIANA *Veal medallions lightly breaded and topped with provolone cheese and marinara sauce over pasta* **22.00**
- VITELLO MEDALLION *Veal medallions with red wine and mushroom sauce over risotto* **27.00**

Manzo / Beef & Maiale / Pork

Served with vegetables or pasta & your choice of soup of the day or side house salad

- FILETTO DI MANZO *Filet mignon grilled and sautéed in a butter and thyme sauce* **25.00**
- BISTECCA AL TRE FORMAGGIO *Steak topped with smoked provolone, fresh mozzarella, and parmesan cheese* **25.00**
- 🍴 STUFFED PORCHETTA *Grilled pork chop stuffed with prosciutto di parma, fresh mozzarella, and roasted peppers then topped with portobello mushroom sauce and served with a side of roasted Italian potatoes* **24.00**
- FILETTO ASCOR *Filet mignon cooked to perfection, served with side order of Italian potato asparagus and topped with a white wine blended egg yolk* **26.00**