

ARRIVEDERCI

Menu

STARTERS

ANTIPASTI PLATE	An assortment of olives, pickled veggies, cured meats, fine cheeses, nuts & toasted crostini.	19
PARMESAN GARLIC CHIPS	Sliced potatoes, fried, tossed with garlic & Parmesan	9
BACON WRAPPED FIGS	Stuffed with blue cheese, caramelized walnuts & topped with a balsamic reduction.	14
SEARED AHI TUNA *	Sesame crusted Ahi, pickled ginger, wasabi & topped with a poke glaze.	16
CALAMARI	Lighted breaded rings & tentacles, served with our house dipping sauce.	13.5
JALEPENO & ARTICHOKE DIP	Fire roasted jalepenos, chopped artichokes, cream cheese & parmesan. Served with toasted baguette & Pita bread.	13
FRIED BURRATA	Served on a bed of roasted cherry tomatoes, arugula & shaved Parmesan. Topped with a balsamic glaze and served with toasted crostini.	16
SPICY GARLIC SHRIMP	Served with toasted baguette in a spicy tomato sauce.	17
MUSHROOM BRUSCHETTA	Sautéed mushrooms, served with goat cheese on toasted baguette.	12
RUSTICA BRUSCHETTA	Roma tomatoes, basil, parmesan & garlic. Chopped & served on toasted baguette. Topped with olive oil & a balsamic glaze.	13
FONDUE	Served with toasted baguette & sliced bratwurst. Pretzel: \$1 – Extra sausage: \$3	Sm-13 Lg-17

SOUP + SALADS

Split Items: \$2.00

SOUP SPECIAL	Ask your server about today's soup selection.	6/8
TOMATO GORGANZOLA SOUP	Fire roasted tomatoes, blended with Gorgonzola cheese.	5/7
CAESAR SALAD	House made garlic croutons & Parmesan cheese tossed in Caesar dressing.	9/12
CAPRESE SALAD	Roma tomatoes, fresh mozzarella & fresh basil. Topped with balsamic vinegar, olive oil & cracked pepper.	9.5/13.5
ROASTED BEET SALAD	Roasted balsamic beets, sliced pears, crumbled goat cheese, roasted hazelnuts & green onions. Served with mixed greens & tossed in a dijon vinaigrette.	13/17
COBB SALAD	Romaine, egg, bacon, tomato, blue cheese, croutons & avocado. Tossed in ranch dressing.	13/17
BLUE CHEESE & WALNUT SALAD	Spring mix, crumbled bleu cheese, caramelized onions, walnuts, bacon & cranberries tossed in a raspberry vinaigrette.	13/17
HOUSE SALAD	Spring mix, seasonal vegetables & house made croutons. Served with balsamic vinaigrette on the side.	11/15
MEDITERRANEAN CHICKEN SALAD	Fresh chopped romaine, grilled chicken, olive tapenade, chopped roasted red peppers & feta cheese tossed in a Greek vinaigrette.	12/16
SEARED AHI SALAD *	Sesame crusted, seared Ahi tuna, served with an Asian cabbage salad,	21.5

PIZZA

Gluten Free Crust: \$2.00 – Add Roasted Garlic: \$1.00

MARGHERITA	17
Mozzarella, Roma tomatoes, & parmesan on a rich marinara base. Topped with fresh basil.	
GO FIG-URE	22
Honey garlic base, mozzarella, Parmesan, sliced figs, prosciutto, red onion, goat cheese, topped with a balsamic reduction & arugula.	
SPICY ITALIAN	19.5
Mozzarella, genoa salami, italian sausage, sliced mushrooms & feta on a spicy marinara base.	
THE SHAMELESS	20
Italian sausage, Genoa salami, red onions, mozzarella, parmesan, sliced mushrooms & roasted red peppers on a spicy marinara base. Topped with fresh basil.	
SWEET HEAT	21
Jalepenos, pepperocinis, pineapple, chicken, red onion, mushrooms, Mozzarella & Bleu Cheese. With a sweet chili, bbq, sriracha base.	
BLACK & BLEU	21.5
Sliced Black Angus steak, crumbled bleu cheese, caramelized onions, roasted red peppers, sliced mushroom & mozzarella on a pesto base.	
BURRATA PEPPERONI	21
Pepperoni, marinara base, mozzarella, parmesan, roasted garlic & sliced burrata. Topped with arugula.	

PASTA/ENTREE

Split Items: \$2.00, Gluten Free Pasta: \$2.00

SICILIAN SPAGHETTI	18
Slow cooked marinara with spicy & mild Italian sausage, crimini mushrooms & garden fresh herbs.	
RAVIOLI RUSTICA	20
Our house meat sauce, served with garlic & Asiago stuffed raviolis. (Meat sauce contains mushrooms)	
CHICKEN ALFREDO	21
Grilled chicken sautéed in garlic & served over penne pasta with a creamy Alfredo sauce & steamed broccoli.	
ANGEL HAIR CHICKEN	22
Chicken sautéed in garlic & onion, served over angel hair pasta with a creamy basil pesto & diced Roma tomatoes. Topped with basil & Parmesan.	
MOLTE BENE	22
Chopped chicken sautéed in garlic & onion with a mixture of vegetables. Garnished with shaved parmesan.	
CHICKEN CARBONARA	23.5
Spaghetti pasta tossed with grilled chicken, bacon, and mushrooms in creamy carbonara sauce.	
SHRIMP SCAMPI	24
Jumbo shrimp sautéed in garlic, butter, onion, mushrooms & spices. Tossed with angel hair pasta. Garnished with shaved parmesan & Parsley.	
GNOCCHI TOSCANA	25
Italian sausage, mushrooms, fresh basil, cracked fennel & diced tomatoes sautéed with small potato dumplings in a creamy rich vodka sauce.	
SUN DRIED TOMATO PESTO	25
Sauteed chicken, mushrooms, sundried tomatoes. Tossed in a tomato basil pesto with penne. Topped with fresh basil, Roma tomatoes & goat cheese.	
ASIAGO RAVIOLI	25
Asiago ravioli tossed in a creamy garlic sauce with Italian sausage & mushrooms. Topped with Parmesan.	
LEMON DIJON GNOCCHI	26
Jumbo shrimp sautéed in garlic, butter, onion, mushrooms & broccoli. Tossed with gnocchi in a lemon Dijon cream sauce.	
STEAK ENTREE*	Market Price

Ask your server about today's current selection.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.