

PESCE

POTATO CRUSTED COD

Our secret recipe, crispy potato crusted fried cod served with penne marinara 16

CITRUS-HERB SALMON

An 8oz salmon filet finished with citrus-herb butter served with vegetables and garlic mashers 20

CLAMSAUCE with SPAGHETTINI

Baby clams and spinach sautéed in your choice of a white wine or marinara sauce over spaghetti 16

MUSSELS with SPAGHETTINI

A dozen P.E.I. mussels sautéed in your choice of a white wine or marinara sauce over spaghetti 17

WILD STRIPED WALLEYE PICCATA

Walleye sautéed with lemon, capers and white wine served over creamy spinach risotto 22

FRUTTA di MARE

Shrimp, baby clams, mussels and baby scallops sautéed in your choice of a white wine or marinara sauce served over spaghetti 20

PASTA

CHEESE RAVOLI

Cheese filled pasta pillows with marinara sauce 14

LASAGNA al FORNO

Layers of baked pasta, seasoned ground beef, creamy ricotta, romano, provolone, mozzarella and tomato sauce 15

SPAGHETTINI or PENNE

With two meatballs and tomato sauce 12
With marinara sauce 11.50
With housemade sausage and tomato sauce 13.50
With creamy alfredo 13.50

CAVATELLI

With two meatballs with tomato sauce 13
With marinara sauce 12.50
With housemade sausage and tomato sauce 14.50
With creamy alfredo 14.50

GNOCCHI ala VODKA

Housemade ricotta dumplings with creamy vodka sauce, romano and spinach 15

BROCCOLINI

Penne and fresh broccoli tossed in a creamy alfredo sauce 14.50

RISOTTO ROSA

Creamy risotto with homemade sausage, romano and marinara 16

RISOTTO BIANCO

Creamy risotto with spinach, sundried tomatoes, romano 14

GLUTEN FREE PENNE

With marinara sauce 14

ADD TO PASTA

- MEATBALLS 2/each
- HOUSEMADE ITALIAN SAUSAGE 3
- GRILLED CHICKEN 3
- SAUTEED 8oz SALMON 7
- FOUR SAUTEED SHRIMP 5

PASTA AL DENTE

Please allow a few additional minutes if you'd like al Dente penne or spaghetti 2

Our marinara sauce is vegan and gluten free

Split plate charge for entrees 2

We kindly request one check for parties of 8 or more

VITELLO

VEAL PARMIGIANA

It made us famous! Hand-breaded veal cutlet topped with melted provolone, served with a cubanella pepper and spaghetti with tomato sauce 17

VEAL HERBERTO

A marriage of our famous hand-breaded veal cutlet and eggplant topped with tomato sauce and melted provolone. Served with a cubanella pepper and a side of spaghetti with tomato sauce 19

POLLO

CHICKEN PARMIGIANA

Hand-breaded chicken cutlet topped with melted provolone, with spaghetti and tomato sauce 16

CHICKEN HERBERTO

A delicious pairing of hand-breaded chicken cutlet and eggplant topped with tomato sauce and melted provolone. Served with a side of spaghetti and tomato sauce 18

CHICKEN MARSALA

Chicken breast medallions sautéed with marsala wine and mushrooms, served over garlic mashers 18

CHICKEN PICCATA

Chicken breast medallions sautéed with lemon, capers and white wine served over creamy spinach risotto 19

CHICKEN TOSCA FLORENTINE

Chicken breast medallions lightly egg battered and sautéed in butter. Finished with a creamy spinach and mushroom veloute, served with a cubanella pepper over garlic mashers 18

MELANZANA

SICILIAN EGGPLANT LASAGNA

Baked layers of eggplant, breadcrumbs, romano, mozzarella, marinara, basil and egg, served with penne marinara 16

EGGPLANT PARMIGIANA

Hand-breaded eggplant topped with tomato sauce and melted provolone, served with a side of spaghetti and tomato sauce 15

GRILLED EGGPLANT

Sliced and grilled fresh eggplant finished with EVOO, romano, salt and pepper, served over Spaghetti Marinara 14 or Gluten Free Penne Marinara 16

CARNE

NEW YORK STRIP STEAK

12 oz seasoned and grilled strip, topped with onion straws. Served with polenta fries and marinara dip 24

FILET MIGNON

Seasoned and grilled 8oz filet topped with onion straws. Served with garlic mashers and vegetables 26

BEEF BRACIOLA

Thinly sliced sirloin stuffed with seasoned ground beef, hard-boiled egg and mozzarella. Slow-roasted in tomato sauce and served with spaghetti 17

STEWED TRIPE

Honeycomb of beef, slow simmered with carrots, celery, onions and marinara sauce over cavatelli 16

Entrees are accompanied by a house salad, ciabatta rolls and whipped butter

ANTIPASTI

WEDDING SOUP 4 cup / 5 bowl
Tiny meatballs, acini de pepe, escarole, and fresh mixed vegetables in chicken broth

PASTA FAGIOLI 4 cup / 5 bowl
Cannellini beans, tubetti pasta, spinach, bacon, and fresh vegetables in a tomato chicken broth

FRENCH ONION SOUP
Rich beef broth and caramelized onions topped with croutons and bubbling provolone 5

ZUCCHINI STICKS
Hand-breaded zucchini with tomato sauce 7

CALAMARI FRITTI
Cornmeal-crusting calamari and banana peppers served with lemon aioli and marinara for dipping 11

STUFFED ARTICHOKE
Mama's recipe, baked with herbed breadcrumbs, EVOO and romano M.P.

MOZZARELLA FRITTA
Fresh mozzarella panko-crusting served on a bed of marinara sauce 7

SAUSAGE STUFFED HOT PEPPERS
If you like things spicy, you'll enjoy these two Hungarian hot peppers stuffed with homemade sausage and roasted in marinara sauce 8

SWEET CUBANELLA PEPPERS
Sweet peppers sautéed with olive oil and garlic 7

HOT HUNGARIAN PEPPERS
Hot peppers sautéed with olive oil and garlic 7

CRISPY WINGS
Ten wings served with carrots, celery, bleu cheese dip and either BBQ, Buffalo or Sweet Heat Pineapple 9

POLENTA FRIES
Creamy polenta and asiago, served crispy with marinara to dip 7

P.E.I. MUSSELS
Two dozen steamed with your choice of a marinara or a white wine broth 11

CLASSIC SHRIMP COCKTAIL
Five chilled shrimp with cocktail sauce 8

SALMON CAKES
Housemade with fresh salmon, lemon, panko and romano, served on baby spinach with lemon aioli 10

PANINI

SERVED WITH YOUR CHOICE OF SIDE • French Fries • Orzo Pasta Salad • Polenta Fries with Marinara Dip 2 •

VEAL CUTLET SANDWICH
Open-faced on homemade foccacia with tomato sauce for dipping 14

CHICKEN CUTLET SANDWICH
Open-faced on homemade foccacia with tomato sauce for dipping 13

MEATBALL SANDWICH
Homemade meatballs on an Italian bun topped with tomato sauce and provolone 11

TURKEY BURGER
Topped with provolone, roasted red peppers and sun-dried tomato aioli on a salt and pepper brioche 13.50

SAUSAGE, PEPPERS and ONIONS
A knife and fork sandwich with our own sausage, sautéed peppers and onions on an Italian bun topped with marinara and melted provolone 13

PIZZA

 Gluten free crust on any pizza 2

PIZZA MARGHERITA
Mozzarella, marinara, romano 10

EGGPLANT PIZZA
Grilled eggplant, roasted red peppers, spinach mozzarella, marinara, romano 13

PIZZA EMILIA
Prosciutto, bleu cheese, spinach, red onion, garlic butter, mozzarella and romano, drizzled with balsamic syrup 14

PIZZA SAUSAGE
Housemade sausage, mozzarella, marinara, romano 11.50

PIZZA ALFREDO
Roasted red peppers, black olives, spinach, mozzarella, marinara, romano 12

PIZZA BIANCO
Artichoke hearts, spinach, EVOO, garlic butter, a sprinkling of mozzarella and romano 11.50

PIZZA CAPRESE
Fresh mozzarella, vine-ripened tomatoes, basil, marinara, romano 12

ADDITIONAL TOPPINGS

- 1.00 EACH • spinach • artichoke hearts • black olives • red onions • basil • diced tomato • sundried tomatoes • mushrooms • cubanella peppers • banana peppers • roasted red peppers • hot Hungarian peppers •
- 1.25 • crumbled bleu cheese •
- 2.00 EACH • pepperoni • homemade sausage • capicola • anchovies • fresh mozzarella • bacon • grilled eggplant • grilled chicken • prosciutto •

INSALATA

Served with warm bread and whipped butter

MELA NOCE INSALATA
Pan-sautéed 8oz salmon, cucumbers, carrot spirals, walnuts and diced apple over baby spinach 15

THE STEAKHOUSE
An 8oz grilled strip steak, cranberries, bleu cheese, sliced mushrooms and red onions over baby spinach 17

THE CRISPY CHICKEN SALAD
Panko-crusting chicken, mixed greens, mozzarella, diced tomatoes and crispy tortilla strips 12

THE WEDGE
Crisp iceberg, bacon, crumbled bleu cheese, dried cranberries, red onions and balsamic dressing 9

CAPRESE INSALATA
Ripe tomatoes, fresh mozzarella, red onions and fresh basil over spinach with balsamic dressing 11

TOSCANO INSALATA
Field greens, roasted red peppers, tomato, walnuts, black olives, mozzarella and herbed croutons 12

THE CAESAR
With herbed croutons, diced tomatoes and romano 9
SIDE CAESAR WITH ENTREE INSTEAD OF DINNER SALAD 2.5

ADD TO AN ENTREE SALAD
GRILLED CHICKEN 3
SAUTEED 8oz SALMON 7
FOUR CHILLED SHRIMP 5
GRILLED 8oz STRIP STEAK 9

DRESSINGS
HOUSEMADE ITALIAN
FRENCH
RANCH
CREAMY BLEU CHEESE
POPPYSEED
1000 ISLAND
BALSAMIC VINAIGRETTE
DIJON VINAIGRETTE
CRUMBLLED BLEU CHEESE 1.25

Please make us aware of any allergies before ordering

** Consuming raw or undercooked meats, eggs, poultry or seafood increases your chance of acquiring a food-borne illness*