

*We take pride in hand crafting all our dishes.
Please inform your server of any food allergies or special
changes prior to ordering.*

Bread basket served upon request. Additional baskets +3 each

ANTIPASTI

STARTERS

COLD ANTIPASTO PLATTER 25

Italian meats, domestic and imported cheeses, olives and vegetables served with Italian dressing

SHRIMP COCKTAIL 19.50

(5) Steamed Jumbo shrimp served with cocktail sauce

BAKED CLAMS 15

Whole littleneck clams baked with housemade seasoned bread crumbs, served with lemon

MUSSELS 16

Simmered in a choice of seasoned red sauce or herb infused white wine sauce

FRIED CALAMARI 17

Tender fresh calamari lightly seasoned and served with spicy marinara sauce and lemon wedges

CHICKEN TENDERS 13

(5) Tender strips of breast meat served plain, mild, medium, hot, BBQ or Italian style with housemade ranch or blue cheese

CHICKEN WINGS 13

(8) Plain, mild, medium, hot, BBQ or Italian style served with housemade ranch or blue cheese

ARANCINI RICEBALL 10

Seasoned rice with ground beef center, topped with mozzarella

FRIED MOZZARELLA 10

(6) Mozzarella cheese dipped in a seasoned batter, fried golden and served with pomodoro

ZUCCHINI STICKS 10

(10) Zucchini battered and breaded, fried to perfection and served with pomodoro

20% Gratuity on parties of 6 or more. Corkage fee \$20 per bottle.

HERO SANDWICHES

ITALIAN CLUB 14

Prosciutto, ham, Genoa salami, provolone, tomato, lettuce, red onion

SAUSAGE, PEPPERS & ONIONS 14

Housemade sweet Italian pork sausage, sautéed bell peppers and onions with pomodoro

STEAK BOMB 16.50

Sirloin steak, sautéed bell peppers and onions, mushrooms and mozzarella

MEATBALL PARMIGIANA 14.50

Housemade meatballs, pomodoro, mozzarella

EGGPLANT PARMIGIANA 13

Battered eggplant, pomodoro, mozzarella

CHICKEN PARMIGIANA 14

Breaded chicken cutlet, pomodoro, mozzarella

SAUSAGE PARMIGIANA 14.50

Sweet Italian pork sausage, pomodoro, mozzarella

SHRIMP PARMIGIANA 18

Breaded shrimp, pomodoro, mozzarella

PEPPERS AND EGGS 11.50

Eggs with sautéed green bell peppers

POTATO AND EGGS 11.50

Seasoned potato, eggs, parmigiano

VEAL PARMIGIANA 17.50

Breaded veal, pomodoro, mozzarella

SOUP

MADE FRESH DAILY
CUP 6.50 / BOWL 11

PASTA E FAGIOLI

Macaroni & beans in a hearty broth

TORTELLINI EN BRODO

Fresh tortellini in a hearty broth

STRACCIATELLA

Pasta, egg drop, Romano cheese, spinach in a hearty broth

SALADS

ADD SHRIMP +8, CHICKEN +6

CAESAR SALAD LG 15 SM 8

Romaine lettuce, croutons, parmigiano cheese tossed with Caesar dressing, anchovy filet optional

CAPRESE SALAD 17

Fresh tomatoes, roasted red peppers, fresh mozzarella cheese with balsamic glaze and basil

GARDEN SALAD LG 15 SM 8

Fresh greens, red onions, tomatoes, cucumbers, black and green olives and mushrooms served with choice of dressing

* additional salad dressing + 1

SPECIALTY ITEMS

SERVED WITH POMODORO

CALZONE 14

Stuffed with ricotta and mozzarella
Additional toppings +2 each

STROMBOLI 15

Chicken Parmigiana OR
Sausage, Peppers & Onion, cheese

PASTAS

Choice of pasta:

penne, spaghetti, capellini, linguine or rigatoni prepared any style

ADD MEATBALLS, SAUSAGE OR CHICKEN +5

HOMEMADE MARINARA SAUCE 16

Chunky San Marzano tomatoes, garlic, olive oil, basil

HOMEMADE TOMATO SAUCE 16

Smooth San Marzano tomatoes simmered with vegetables

ALLA VODKA 22

Plum tomatoes, prosciutto, onion with a touch of cream and vodka

ALFREDO 21

Cream sauce with parmigiano cheese
Add prosciutto and peas +3

CHICKEN RIGATONI 23

Seasoned chicken, mushrooms, caramelized onions and marsala cream sauce

BROCCOLI, GARLIC AND OIL 19

Garlic sautéed broccoli in extra virgin olive oil

FILETTO 20

Sautéed plum tomatoes, onions and prosciutto

HOMEMADE MEAT SAUCE 20

San Marzano tomatoes with ground beef

ALLA PESCATORE 31

Chopped shrimp, calamari, and clams in a light marinara sauce or herb infused white wine sauce

CLAMS, RED OR WHITE SAUCE 26

Chopped clams sautéed in garlic, extra virgin olive oil and white wine topped with steamed clams

AL FORNO

OVEN BAKED

STUFFED SHELLS 20.50

Jumbo pasta shells stuffed with seasoned ricotta cheese topped with melted mozzarella

RAVIOLI 20.50

Jumbo size cheese filled ravioli in pomodoro topped with melted mozzarella

EGGPLANT PARMIGIANA 21

Eggplant layered with pomodoro and topped with melted mozzarella

EGGPLANT ROLLATINI 23

Eggplant rolled up and stuffed with seasoned ricotta and mozzarella cheese in pomodoro

ANNA MARIE'S MEAT LASAGNA 22.50

Layered to perfection pasta, meat sauce with sausage, pomodoro and ricotta, topped with melted mozzarella

BAKED PENNE 20

Penne pasta mixed with pomodoro, ricotta cheese and topped with melted mozzarella

BAKED PENNE SICILIANA 21

Penne pasta mixed with pomodoro, ricotta cheese, eggplant, topped with melted mozzarella

A \$5 upcharge may apply when substituting sauces. Please ask server for details.

PIZZAS

TRADITIONAL TOPPINGS

+ 3.50 EACH

- Artichoke Hearts
- Anchovies
- Bacon
- Basil
- Black Olives
- Broccoli
- Cherry Peppers
- Garlic
- Green Peppers
- Ham
- Jalapeños
- Meatballs
- Mozzarella
- Mushrooms
- Onions
- Pepperoni
- Pineapple
- Roasted Red Peppers
- Salami
- Sausage
- Baby Spinach
- Tomatoes

SPECIALTY TOPPINGS

+4.50 EACH

- Grilled Chicken
- Chicken Cutlet
- Eggplant
- Ricotta



Chef's Note: Our pizzas come in a few different sizes. Each size is listed next to or above each pie. Please ask your server if you have questions.
Enjoy!

CHOOSE A CLASSIC

Start off with a round classic Neapolitan with its crispy New York Style thin crust or the thick Deep Dish. If you like square pizza, order the thin Grandma Pie or thick, square Sicilian.

CLASSIC

FAVORITES

12" DEEP DISH 22

Mozzarella cheese and pomodoro

GRANDMA PIE 24

Square, thin crust topped with plum tomatos, mozzarella cheese and basil

NEAPOLITAN 15, 19, 25

Mozzarella cheese and pomodoro sauce. Offered in 12", 14" or 18"

SICILIAN 24

Square, thick crust smothered with slow simmered San Marzano tomato sauce and mozzarella

SPECIALTY

OFFERED IN 14" OR 18"

SUPREME 23, 30

Pepperoni, sausage, mushroom, onion, peppers and mozzarella

MEAT LOVERS 23, 30

Pepperoni, sausage, meatball, salami and mozzarella

BBQ CHICKEN 22, 29

Diced chicken, bacon, and red onion tossed in BBQ sauce topped with mozzarella

HAWAIIAN 22, 29

Ham, bacon, pineapple and mozzarella

ALLA VODKA 22, 29

Fresh mozzarella cheese and vodka sauce

VEGETABLE LOVERS 21, 28

Mushroom, peppers, onions, black olives, tomatoes and mozzarella

CHICKEN BACON RANCH 22, 29

Diced chicken, bacon, tomato and red onion tossed with ranch, topped with mozzarella

13" GLUTEN FREE 17

Mozzarella cheese and pomodoro

SPECIALTY

OFFERED IN 12", 14" OR 18"

*** WHITE PIE (BIANCA)** 19, 23, 29

Mozzarella cheese, ricotta cheese, drizzle of garlic oil

*** BUFFALO CHICKEN** 21, 25, 31

Diced chicken tossed in buffalo sauce topped with fresh mozzarella and housemade ranch

*** MARGHERITA** 16, 20, 26

Plum tomatoes, fresh mozzarella cheese, basil and extra virgin olive oil

*** QUATTRO STAGIONI** 23, 27, 33

Artichoke hearts, olives, mushrooms, prosciutto and fresh mozzarella

*** RUSTICA** 22, 26, 32

Chicken, roasted red peppers, fresh mozzarella cheese

Our dough is made fresh on site and we use the finest cheeses available

ENTREES

All entrées served with a choice of pasta, broccoli or spinach - additional sides +5 each.
Bread basket served upon request - additional baskets +3 each.

SEAFOOD

MUSSELS 22

Simmered in a choice of seasoned red sauce or herb infused white wine sauce

SHRIMP SCAMPI 28

Shrimp sautéed with garlic, white wine and compound butter

SEAFOOD COMBO 32

Littleneck clams, scungilli, shrimp, mussels, calamari in a light marinara sauce or herb infused white wine sauce

SHRIMP OREGANATA 28

Shrimp topped with seasoned breadcrumbs and sautéed in garlic oil sauce

SHRIMP MARINARA 28

Shrimp cooked in a mild marinara sauce

SHRIMP PARMIGIANA 28

Breaded shrimp topped with pomodoro and mozzarella cheese

SALMON PICCATA 32

Lemon, white wine sauce with capers

SALMON OREGANATA 32

Broiled in white wine sauce and topped with seasoned bread crumbs

SALMON LIVORNESE 32

Cooked in light marinara sauce with onions, capers and olives

CHILEAN SEA BASS 42

Choice of piccata, oreganata or livornese style

CHICKEN

CHICKEN PARMIGIANA 24

Breaded chicken cutlet topped with pomodoro and mozzarella

CHICKEN SORRENTINO 26

Chicken breast topped with eggplant, prosciutto and mozzarella, in a light brown sauce with onions

CHICKEN FRANCESE 24

Chicken breast sautéed in white wine and lemon butter sauce

CHICKEN MARSALA 26

Chicken breast sautéed in marsala wine with mushrooms, diced prosciutto and diced onion

CHICKEN PARMIGIANA ALLA VODKA 27

Breaded chicken cutlet topped in alla vodka sauce

CHEF'S CHICKEN 22

Chicken breast with fresh broccoli or baby spinach sautéed in garlic oil

VEAL

VEAL MARSALA 30

Tender veal sautéed in marsala wine, mushrooms, diced prosciutto and diced onion

VEAL PARMIGIANA 28

Breaded veal scallopini topped with pomodoro and mozzarella cheese

SIDES

BROCCOLI 6

Sautéed with garlic oil

BABY SPINACH 6

Sautéed with garlic oil

MEATBALLS OR SAUSAGE 8

Choice of housemade meatballs (2) or housemade pork sausage (2) in pomodoro

GARLIC KNOTS 5

Served with pomodoro

HOUSEMADE GARLIC BREAD 5

Add mozzarella cheese +1

FRENCH FRIES 6

Served lightly salted

VEGAN MENU

POTATO, ONION & PEPPER HERO 11.50

Sautéed potatoes, bell peppers and onions, served with pomodoro

12" VERDE PIZZA 16

Our famous crust topped with broccoli, spinach, garlic and olive oil

12" TOMATO BASIL PIZZA 16

Our famous crust topped with plum tomato, basil, garlic oil, and baby spinach

PASTA WITH MARINARA 16

Choice of pasta with marinara sauce (plum tomatoes, basil, garlic, and olive oil)

PRIMAVERA 17

Choice of pasta with zucchini, carrots, mushrooms, onions, garlic and diced tomatoes

PASTA WITH VEGETABLES 17

Choice of pasta, served with broccoli, cherry tomatoes, spinach, garlic and olive oil

SPINACH MARINARA 18

Choice of pasta with marinara sauce, sautéed spinach, plum tomatoes, garlic, and olive oil

EGGPLANT WITH SPICY SAUCE 19

Choice of pasta with eggplant, plum tomatoes, basil, garlic, and spices

CAPONATA 19

Choice of pasta with sautéed eggplant, onions, basil, garlic, spicy cherry peppers and marinara