

ANTIPASTI

FRITTO MISTO ITALIANO *

Homemade cheese ravioli and Panzerotti (potato croquettes) deep fried. Served with tomato sauce. \$12.50

CALAMARI FRITTI *

Lightly battered tender calamari flash fried. Served with tomato sauce. \$13.50

OLIVE ALL'ASCOLANA *

Breaded green olives stuffed with ground veal and fried. Served with white cream sauce. \$13.50

COCKTAIL DI GAMBERI *

Five fresh Jumbo shrimps served cold with our horseradish cocktail sauce. \$16.50

PIZZA DOPPIA

Homemade thin pizza crust topped with your choice of meat-sauce or Margherita style. \$15.50

BRUSCHETTA FRESCA*

Toasted bread covered with diced tomatoes, garlic, basil, and melted mozzarella cheese. \$10.75

INSALATE

CAPRESE *

Fresh buffalo mozzarella cheese, basil and tomatoes drizzled with oil. Served with a homemade balsamic dressing. \$12.00

GIOTTO *

Spinach salad with pancetta, red onions, fresh oranges, gorgonzola cheese and vinaigrette. \$7.50

DI CAMPO *

Mixed baby greens and tomato tossed in homemade balsamic vinaigrette. \$7.00

CAESAR *

Classic Caesar salad. Romaine, creamy Caesar dressing and croutons. Add anchovies for an authentic flair. \$7.50

MEDITERRANEA *

Baby greens with vinaigrette and tomato, topped with walnuts and gorgonzola cheese. \$7.50

SOUP AND SALAD COMBO *

Homemade soup of the day and your choice of salad (Di Campo, Caesar or Mediterranean). \$9.95

PANINI – SERVED WITH A HALF SOUP OR HALF SALAD

PANINI CALAMARI

Panini stuffed with fried calamari, mozzarella cheese, diced marinated tomatoes and Caesar dressing. \$11.50

PANINI PROSCIUTTO

Panini stuffed with Prosciutto ham, mozzarella cheese, red bell peppers and fresh tomatoes. \$11.50

PANINI FONTINA

Panini stuffed with red bell peppers, Portobello mushrooms, fontina cheese, fresh tomatoes, and pesto sauce. \$11.50

PANINI ALLA CAPRESE

Panini stuffed with fresh tomato, buffalo mozzarella cheese, basil, olives, and pesto sauce. \$11.50

EGGPLANT PARMESAN PANNINI

Panini stuffed with eggplant, mozzarella and parmesan cheese, basil, and tomato sauce. \$11.50

ASTERISK (*) INDICATES "SPEED LUNCH PLATE"

PIATTI PRINCIPALE

POLLO QUATTRO FORMAGGI

Chicken breast sautéed in our homemade four cheese sauce. Served over Italian rice pilaf. \$13.75

VITELLO MARSALA

Veal scaloppini sautéed in Marsala wine, mushrooms, garlic, and a touch of cream. \$18.95

POLLO PARMIGGIANA

Lightly battered chicken breast baked with basil, mozzarella and parmesan cheese and tomato sauce. \$13.75

FILETTO MASANIELLO

4 oz. center-cut Filet Mignon. Topped with white wine mustard cream sauce and mushrooms. Served with Italian rice pilaf and asparagus. \$18.00

PIATTI DI PASTA

MOSTACCIOLI BOLOGNESE

Mostaccioli pasta tossed in homemade sauce made with tomato, beef, veal, pork, and parmesan cheese. \$13.00

SPAGHETTI DEL GOLFO

Fresh jumbo shrimp sautéed in garlic, white wine, and marinara sauce. Served over spaghetti pasta. \$16.00

RAVIOLI MARIA ROSA

Ravioli stuffed with ricotta cheese and spinach. Cooked and served with tomato cream sauce. \$12.00

TORTELLINI MATTEO's

Cheese stuffed tortellini cooked in white cream sauce with ham, mushrooms, onions, and parmesan cheese. \$14.00

PENNE ORTOLANA

Penne pasta with Portobello mushrooms, onions, spinach, red peppers, asparagus, and tomato cream sauce. \$13.00

PENNE NORCIA

Penne pasta cooked with mild Italian sausage, mushrooms, garlic, and tomato cream sauce. \$13.00

SIDE DISHES (VEGETABLES SERVE TWO)

SAUTEED SPINACH - Sautéed in garlic and white wine. \$7.00

SAUTEED PORTOBELLOS - Sautéed in rosemary and wine. \$7.00

SAUTEED GREEN BEANS – Sautéed in olive oil with onions. \$6.00

ASPARAGUS - Served with onions and topped with prosciutto. \$8.00

PANZEROTTI - Napolitano potato croquets. \$6.50

*ALL ENTREES ARE SERVED A LA CARTE
20% GRATUITY ADDED TO PARTIES OF SIX OR MORE*

***HOST YOUR FAMILY OR BUSINESS GATHERING
AT OUR PRIVATE DINING ROOM
CATERING SERVICE AVAILABLE***