

Antipasti

Prosciutto e Burrata	Imported Parma Prosciutto and Creamy Mozzarella. \$15.90
Pepata di Cozze	Mediterranean Mussels in a Light Tomato or White Wine Sauce. \$11.90
Carpaccio di Manzo	Thinly Sliced Beef Filet with Fontina Cheese Fondue and Truffle Oil. \$13.90
Soufflé di Melanzana	Eggplant Soufflé stuffed with fresh Mozzarella. \$8.90
Salsiccia e Polenta	Italian Chicken Sausage and Grilled Polenta in a Light Tomato Sauce. \$11.90
Calamari Fritti	Calamari and Vegetables, Lightly floured and fried. Served with marinara sauce. \$13.90
Bruschetta	Toasted Ciabatta Bread Topped with Fresh Tomatoes, Basil, and Garlic. \$6.90
Polpette di Carne	Homemade Meatballs with Peas in a Tomato Sauce. \$9.90

Insalate

Burrata	Creamy Mozzarella Served with Roasted Bell Peppers. \$12.90
Caprese	Fresh Imported Buffalo Mozzarella with Fresh Tomatoes and Basil. \$12.90
Insalata Mista	Mixed Greens, Roasted Peppers, Goat Cheese, Toasted Pine Nuts with Balsamic Vinaigrette. Half \$7.90 Full \$10.90
Insalata Di Cesare	Traditional Caesar Salad with Croutons and Shaved Parmesan Cheese. Half \$7.90 Full \$10.90
Insalata Di Rucola	Wild Arugula Salad with Shaved Parmesan Cheese with Balsamic Vinaigrette. Half \$8.90 Full \$11.90

Insalata di Barbabietola

Baby Mixed Greens, Beets, Gorgonzola Cheese and Walnuts.

Half \$8.90 | Full \$11.90

Insalata Di Kale

Kale, Apples, Dried Cranberries, Toasted Almonds and Orange Vinaigrette.

\$11.90

Insalata Di Portobello

Grilled Portobello Mushrooms with Mixed Greens.

\$11.90

Insalata Di Spinaci

Baby Spinach, Crispy Pancetta, and Dried Ricotta Cheese.

Half \$8.90 | Full \$11.90

Nicoise Con Salmone

Poached Salmon, French Green Beans, Tomatoes, Red Onions, Potatoes, and Kalamata Olives.

Half \$11.90 | Full \$14.90

Zuppe

Minestrone

Fresh Vegetable Soup. \$8.90

Zuppa Del Giorno

Soup of the Day. \$8.90

Panini Casa Nostra

Panino Casa Nostra

Imported Buffalo Mozzarella, Prosciutto di Parma, Lettuce, Fresh Tomato, Roasted Pepper and Extra Virgin Olive Oil. \$11.90

Panino Di Pollo

Grilled Chicken Breast Served with Lettuce, Fresh Tomato, and Roasted Peppers. \$11.90

Panino Parmigiana

Breaded Chicken Breast, Topped with Tomato Sauce, Melted Mozzarella, Lettuce and Roasted Peppers. \$11.90

Panino Vegetariano

Grilled Portobello Mushrooms, Eggplant, Tomatoes and Zucchini, Topped with Goat Cheese and Roasted Peppers. \$11.90

Panino Con Polpette	Homemade Italian Meatballs with Tomato Sauce, Melted Mozzarella and Roasted Peppers. \$11.90
Panino Di Tonno	Albacore Tuna Salad, Lettuce, Tomatoes and Roasted Peppers. \$11.90
Frittata Di Spinaci	Italian style Spinach and Potato Omelet. Served with Baby Mixed Greens. \$11.90
Panino Di Salsiccia	Italian Sausage, Sauteed Onions, Roasted Peppers, Topped with Mozzarella Cheese. \$11.90

Paste e Risotti

Spaghetti Alla Bolognese	Spaghetti with Meat Sauce. \$15.90
Crespelle Alla Toscana	Spinach and Ricotta Cheese Crepes with Tomato Sauce and Besciamella. \$15.90
Farfalle Alla Veneziana	With Chicken Breast and Sun-Dried Tomatoes in a Pink Sauce. \$15.90
Gnocci di Spinaci	Choice of Tomato, Pesto, Gorgonzola or Alfredo Sauce. \$15.90
Ravioli Di Vitello	Veal Stuffed in a Wild Mushroom Sauce. \$16.90
Tortellini Di Zucca	Pumpkin Stuffed in a Radicchio and Gorgonzola Sauce. \$15.90
Lasagna Alla Bolognese	Homemade Meat Lasagna. \$16
Papardelle D'Anatra	Wide Noodles Served in a Duck Ragu. \$15.90
Fusilli Gamberi E Pesto	Fresh Shrimp in a Homemade Pesto Sauce and Cherry Tomatoes. \$20.90
Orecchiette Alla Boscaiola	Ear shaped Pasta with Italian Sausage and Porcini Mushrooms in a White Wine Sauce. \$15.90
Linguini Alle Vongole	Fresh Manila Clams in a White Wine Sauce. \$16
Spaghetti Alla Carbonara	With Crispy Pancetta, Egg Yolk, and Reggiano Cheese. \$16.90
Risotto Mari Nostri	Shrimp, Calamari, Clams, and Mussels in a Light Spicy Tomato Sauce. \$19.90

Gluten Free Pasta and Whole Wheat Pasta Available Upon Request. \$2 ADD CHICKEN \$3 ADD SHRIMP. \$5

Entrées

Milanese Di Vitello

Pounded Veal Made Milanese Style. Served with Arugula and Chopped Tomatoes. \$27.90

Agnello Arrosto

Roasted Colorado Lamb with Balsamic Reduction. Served with Sautéed Radicchio and Rosemary Potatoes. \$28.90

Scaloppina Di Vitello

Pounded Veal Made Piccata Style. Served with Sautéed Spinach. \$27.90

La Nostra Tagliata

Sliced Prime New York Steak Topped with Arugula and Shaved Parmesan Cheese. \$25.90

Il Pollo

Made Roasted, Parmigiana or Piccata. Served with Rosemary Potatoes and Sautéed Spinach. \$18.90

Petto D'Anatra

Roasted Duck Breast with Herbs, White Wine and Orange Juice. Served with Steamed Green Beans. \$23.90

Branzino alla Livornese

Mediterranean Sea Bass with Cherry Tomatoes and Kalamata Olives. Served with Sautéed Spinach. \$25.90

Salmon Alla Griglia

Grilled Salmon with a Lemon Caper Sauce. Served with Steamed Broccoli. \$25.90

Pizza

Reg. 12" | Lg. 16"

Margherita

Mozzarella, Fresh Tomatoes, Garlic and Basil.
Reg. \$12.00 | Lg. \$16.00

Prosciutto Di Parma

Tomato Sauce, Mozzarella and Parma Prosciutto.
Reg. \$16.00 | Lg. \$20.00

Burrata And Pesto

Tomato Sauce, Pesto and Fresh Burrata.
Reg. \$14.00 | Lg. \$18.00

Salame

Tomato Sauce, Mozzarella and Italian Salame.
Reg. \$14.00 | Lg. \$18.00

Create Your Own Pizza

Pizza Pomodoro & Mozzarella

Reg. \$12.00 | Lg. \$16.00

ADD-ONS#1 mushrooms, onions, jalapenos, broccoli, zucchini, bell peppers, pineapple, anchovies, kalamata olives, sun-dried tomatoes, artichoke hearts. \$1

ADD-ONS#2 chicken, sausage, ham, pepperoni, goat cheese. \$2

Dolci Di Casa Nostra

Tiramisu .

Coffee-flavored Semifreddo. \$6.90

Torta Di Formaggio

. Vanilla flavored New York Style Cheesecake. \$6.90

Vulcano Di Cioccolato

Chocolate Cake Served with Vanilla Ice Cream and Whipped Cream. \$7.90

Cannoli Siciliani

Traditional Sicialian Cannoli. \$6.90

Pannacotta

Vanilla Infused Italian Custard Made with Cream. Served with Berries. \$6.90

Torta Della Nonna

Traditional Tuscan Style Grandmother's Cake. Served with Hazelnut Ice Cream. \$6.90

Tartufo Di Cioccolato

Gelato Covered with Dark Chocolate. \$6.90

Sorbetti

Choice of Lemon, Peach, Pineapple and Coconut. Served in the Fruit Shell. \$6.90

Gelati

Choice of Vanilla Bean, Chocolate, or Hazelnut. \$5.90

Kids Menu

Cheese Pizza \$6.90

Pepperoni Pizza \$7.90

Pennette

Butter and Cheese. \$5.90

Spaghetti Pomodoro

Tomato Sauce. **\$6.90**

Pollo Milanese

Thinly Sliced Breaded Free-Range Chicken. Served with Broccoli and Carrots. **\$5.90**

Spaghetti Con Polpette Di Carne

In a Tomato Sauce with Meatballs. **\$7.90**