



## ANTIPASTI

ANTIPASTO <i>della CASA</i> <i>small or large plate, served to the table</i>	12 / 20
ANTIPASTO CART <i>self-serve, Friday and Saturday evenings</i>	12
<i>asiago, fontina, ricotta salata, tomato pie fresh mozzarella caprese, anchovy crostini marinated mushrooms, artichokes, peppers, olives tuna and white bean, salami, rustico, prosciutto</i>	

## PIATTI PICCOLI

ARANCINI <i>di RISO "little oranges of rice"</i> <i>fried risotto, mozzarella, peas, pomodoro</i>	9
CALAMARI FRITTI <i>marinara, lemon</i>	9
STUFFED CLAMS <i>broiled in their shells</i>	9
CAJUN SHRIMP <i>lemon, butter, cajun spice</i>	10
POLENTA & SAUSAGE <i>pomodoro, peppers, asiago</i>	9
ZUCCHINI FRITTI <i>pomodoro, horseradish</i>	7
FRESH CUT FRIES <i>homemade with herb mayo</i>	6
BEANS & GREENS <i>sautéed, garlic oil, pomodoro</i>	7
SIDE of PASTA <i>pomodoro, meat sauce, or garlic oil</i>	6
POLPETTE <i>two homemade meatballs</i>	6

## PIZZETTE HOMEMADE THIN CRUST

POMODORO, BASIL & FRESH MOZZARELLA	12
SPINACH, MUSHROOM & FETA <i>garlic oil</i>	12
PEPPERONI & PROVOLONE <i>pomodoro</i>	12
PROSCIUTTO, ONION & ARUGULA <i>fontina</i>	14
HOT SAUSAGE & PEPPERS <i>pomodoro, provolone</i>	14

## TAVERNA

GRILLED CHICKEN <i>or SALMON SALAD</i> <i>greens, tomato, onion, egg, fresh cut fries</i>	12 / 16
CHICKEN SALAD CROISSANT <i>fresh fruit</i>	11
FRIED SHRIMP <i>fresh cut fries</i>	16
BURGER <i>choice of fixings and fresh cut fries</i>	10

## ZUPPE e INSALATE

ITALIAN WEDDING SOUP <i>cup or bowl</i>	5 / 7
ONION SOUP <i>croutons and provolone</i>	7
HOUSE <i>greens, onion, peppers, beans, asiago</i>	6
CAESAR <i>romaine, croutons, anchovy, parmigiano</i>	8
ICEBERG WEDGE <i>tomato, onion, bacon, bleu</i>	8
SPINACH <i>tomato, onion, egg, bacon dressing</i>	9

## PASTA IMPORTED DECECCO SEMOLINA NOODLES

SPAGHETTI <i>al POMODORO</i> <i>pasta in our delicate plum tomato sauce</i> <i>add a homemade meatball</i>	14 17
SPAGHETTI <i>alla BOLOGNESE</i> <i>meat sauce with cream and parmigiano</i>	18
HOT PEPPER LINGUINE <i>sweet and hot peppers, garlic oil or pomodoro</i> <i>add homemade hot sausage</i>	18 20
PAPPARDELLE <i>con RAGU</i> <i>wide egg noodles with meat sauce</i>	18
LINGUINE <i>con VONGOLE</i> <i>tender clams in garlic oil or pomodoro</i>	20
FETTUCCINE ALFREDO <i>egg noodles, butter, parmigiano reggiano</i>	20

## SECONDI

EGGPLANT <i>alla PARMIGIANA</i> <i>pomodoro, regional cheeses, side of pasta</i>	20
PESCE <i>del GIORNO fresh fish of the day</i> <i>brushed with basil pesto, risotto, arugula</i>	32
BROILED CRAB CAKES <i>order of two made with lump crabmeat</i> <i>roasted potatoes, wilted spinach with lemon</i>	32
CHICKEN <i>or VEAL alla MILANESE</i> <i>egg, breadcrumbs, pan fried in olive oil</i> <i>lemon, asiago polenta, seasonal vegetables</i>	24 / 30
CHICKEN <i>or VEAL alla PARMIGIANA</i> <i>pomodoro, provolone, parmigiano</i> <i>side of pasta and seasonal vegetables</i>	24 / 30
FILET MIGNON <i>hand cut beef tenderloin</i> <i>broiled to your specifications, roasted potatoes</i> <i>marinated mushrooms</i>	32

*We proudly support the slow food movement. Our menu is sourced from local purveyors. Please enjoy our relaxed atmosphere as we prepare each meal to order with fresh ingredients. Gluten free menu available. Notify your server of dietary preferences or food allergies. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness.*