



ANTIPASTI

ANTIPASTO *della CASA*
small or large plate, served to the table 12 / 22

ANTIPASTO CART
self-serve, Friday and Saturday evenings 12

*asiago, fontina, provolone, tomato focaccia
 fresh mozzarella caprese, anchovy crostini
 sweet and hot peppers, artichokes, mixed olives
 tuna and white bean, salami, rustico, prosciutto*

PIATTI PICCOLI

ARANCINI *di RISO "little oranges of rice"*
fried risotto, mozzarella, peas, pomodoro 10

CARCIOFI FRITTI *fried artichokes with lemon* 7

STUFFED CLAMS *broiled in their shells* 9

CALAMARI FRITTI *marinara, lemon* 11

CAJUN SHRIMP *lemon, butter, cajun spice* 11

ZUCCHINI FRITTI *tomodoro and horseradish* 8

FRESH CUT FRIES *homemade with herb mayo* 6

BEANS & GREENS *sautéed, garlic oil, pomodoro* 8

SIDE of PASTA *tomodoro, garlic oil, or meat sauce* 7

POLPETTE *two homemade meatballs* 6

PIZZETTE HOMEMADE THIN CRUST

POMODORO, BASIL & FRESH MOZZARELLA 12

SPINACH, MUSHROOM & FETA *garlic oil* 14

SHRIMP & ASPARAGUS *lemon zest, fontina* 15

PEPPERONI & PROVOLONE *tomodoro* 13

HOT SAUSAGE & PEPPERS *tomodoro, provolone* 14

TAVERNA

GRILLED CHICKEN *or SALMON SALAD*
greens, tomato, onion, egg, fresh cut fries 13 / 17

FRIED SHRIMP *or FRIED SCROD* *fresh cut fries* 17

CHICKEN SALAD CROISSANT *fresh fruit* 13

BURGER *choice of fixings and fresh cut fries* 12

ZUPPE e INSALATE

ITALIAN WEDDING SOUP *cup or bowl* 5 / 7

ONION SOUP *croutons and provolone* 7

HOUSE *greens, onion, peppers, beans, asiago* 6

CAESAR *romaine, croutons, anchovy, parmigiano* 8

ICEBERG WEDGE *tomato, onion, bacon, bleu* 9

SPINACH *tomato, onion, egg, bacon dressing* 9

PASTA IMPORTED DECECCO SEMOLINA NOODLES

SPAGHETTI *al POMODORO*
pasta in our delicate plum tomato sauce 14
add a homemade meatball 17

SPAGHETTI *alla BOLOGNESE*
meat sauce with cream and parmigiano 20

HOT PEPPER LINGUINE
sweet and hot peppers, garlic oil or pomodoro 18
add homemade hot sausage 21

PAPPARDELLE *con RAGU*
wide egg noodles with meat sauce 18

LINGUINE *con VONGOLE*
tender clams in garlic oil or pomodoro 21

FETTUCCINE ALFREDO
egg noodles, butter, parmigiano reggiano 21

SECONDI

EGGPLANT *alla PARMIGIANA*
tomodoro, regional cheeses, side of pasta 21

PESCE *del GIORNO* *fresh fish of the day*
brushed with basil pesto, risotto, arugula 33

BROILED CRAB CAKES
order of two made with lump crabmeat
roasted potatoes, wilted spinach with lemon 33

CHICKEN *or VEAL* *alla MILANESE*
egg, breadcrumbs, pan fried in olive oil
lemon, asiago polenta, seasonal vegetables 24 / 30

CHICKEN *or VEAL* *alla PARMIGIANA*
tomodoro, provolone, parmigiano
side of pasta and seasonal vegetables 24 / 30

FILET MIGNON *hand cut beef tenderloin*
broiled to your specifications, roasted potatoes
sautéed mushrooms 35

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.