



Antipasti

(SERVED WITH CROSTINI)

Eggplant Involtini <i>handmade ricotta, pistachio bread crumbs, tomato gravy</i>	\$10.00
Cauliflower Hummus <i>roasted and puréed cauliflower with herbs</i>	\$10.00
Garlic Bread or Cheese Garlic Bread <i>mozzarella, pecorino, and parmesan</i>	\$7.00/\$8.00
Soup of the Moment	\$6.00

Insalate

(SALADS SERVED WITH GARLIC BREAD)

Spinach & Arugula <i>toasted pine nuts, orange sections, roasted red peppers and baked goat cheese truffle</i>	\$9.00
The House Italian <i>farmer's mixed greens, Italian peppers, mozzarella, and olives</i>	\$8.00
The Sicilian Chef <i>mixed greens, fire roasted chicken, mozzarella, smoked ham, Italian salami, and lentils</i>	\$10.00

Add imported gorgonzola crumbles **\$2.00**

Vinaigrette Dressings: *Lemon, Roasted Spice Pomegranate or White Balsamic*

Pasta

Spaghetti Bolognese <i>ground beef/chuck, carrots, onion, in a sherry tomato broth</i>	half \$10.00/full \$18.00
Spaghetti and Meatballs <i>beef or chicken with toasted bread crumbs and cheese</i>	half \$9.00/full \$17.00
Pappardelle Palermo <i>handmade sausage, roasted red peppers, pistachios in a light tomato sauce</i>	half \$10.00/full \$18.00
Cannelloni of the Moment <i>Chef's creation of the day, with handmade cannelloni pasta crepes</i>	half \$10.00/full \$18.00
Linguini Mare e Monti <i>(land and sea) wild mushrooms, roasted tomato, clams, mussels and assorted white fish with a spicy tomato broth</i>	half \$12.00/full \$22.00
Our Famous" Ravioli Toscano" <i>wild mushroom with spinach, arugula, roasted garlic in a tomato broth</i>	half \$10.00/full \$18.00

Specialty Pizzas

16" CALABRESE AMERICANO (THIN CRUST) - \$22.00
12" CALABRESE AMERICANO (THIN CRUST) - \$18.00
14" SICILIANO (THICK CRUST) - \$18.00
10" GLUTEN FREE CRUST - \$16.00

Roberto – *brown butter, extra virgin olive oil, roasted Sicilian potato, wild mushroom, pecorino, fontina, fresh goat cheese, with toasted pistachio breadcrumbs*

Giuseppe – *handmade Italian sausage, roasted red pepper, spicy tomato sauce with raisins, pine nuts, fennel, fresh ricotta and mozzarella, topped with basil oil*

Pizza Vedore Miste – *cauliflower pesto, roasted peppers, spinach, mixed olives, local sourced goat cheese, fresh basil, and oven roasted tomato*

Pizza Pepe – *spicy chicken, escarole, wild mushroom, Calabrese chile oil, fresh ricotta, oven roasted tomato*

Don Michael – *anchovies, sardines, capers, toasted breadcrumbs, tomato gravy*

Palermo – *wild mushroom, roasted tomato, crispy capers, extra virgin olive oil, brown butter, white beans*

Make Your Own Pizza

16" CALABRESE AMERICANO (THIN CRUST) - \$20.00
12" CALABRESE AMERICANO (THIN CRUST) - \$16.00
14" SICILIANO (THICK CRUST) - \$18.00
10" GLUTEN FREE CRUST - \$14.00

(1 TOPPING INCLUDED)

(CHEESE BLEND: MOZZARELLA - PECORINO)

Handmade Sausage - \$2.50	Pepperoni - \$2.50
Peppered Prosciutto - \$2.50	Bacon - \$2.50
Local Salami - \$2.50	Spicy Chicken - \$2.50
Chicken Meatball - \$2.50	Beef Meatball - \$2.50
Shrimp - \$3.00	Capers - \$2.00
Roasted Red Peppers - \$2.00	Green Peppers - \$2.00
Moroccan Black Olives - \$2.00	Mixed Olives - \$2.00
Wild Mushroom - \$2.00	Spinach - \$2.00
Roasted Garlic - \$2.00	Onion - \$2.00
Roasted Tomato - \$2.00	Eggplant - \$2.00
Handmade Ricotta - \$2.50	Fontina - \$2.50

Lunch Specials

TUESDAY - SUNDAY (11AM - 2PM)

Mediterranean Tuna Plate <i>boiled eggs, white beans, anchovies and potato on a bed of spinach</i>	\$12.00
Calabrese Style Chicken Salad <i>open face on a bed of spinach and arugula, drizzled with eggplant caponata</i>	\$10.00
Seafood Salad <i>poached white fish, calamari and shrimp with avocado and shredded lettuce</i>	\$14.00
Italian Beef <i>spicy beef with olive tapenade, roasted peppers and roasted garlic gravy</i>	\$12.00
The "Louie" Special <i>prosciutto, roast beef on garlic cheese bread with red wine demi-glace gravy</i>	\$12.00
The Veggie <i>roasted eggplant and roasted pepper with wild mushroom, tomato and cauliflower hummus</i>	\$10.00
Meatball Sub <i>option of chicken or beef meatballs with mozzarella and olive salad</i>	\$12.00
Roasted Cod (6 oz) <i>goat cheese pine nut butter, Chefs' vegetables and roasted potatoes</i>	\$12.00
Chicken Saltimbocca (6 oz) <i>prosciutto and mozzarella with sage lemon sauce, vegetables and potatoes</i>	\$12.00
Seafood Stew <i>assorted fish with tomato broth, mushroom, potato and peas</i>	\$12.00
Beef Marsala <i>open face with chopped beef and marsala gravy</i>	\$12.00

Sunday Brunch

Crispy Pancetta Bruschetta <i>toasted Sicilian bread with homemade ricotta fig jam and crispy pancetta</i>	\$12.00
Italian Doughnuts <i>with crispy pancetta and scrambled eggs</i>	\$12.00
Eggs in Purgatory <i>eggs poached in spicy tomato sauce with Italian potatoes and crispy pancetta</i>	\$12.00
Chef's Open Face Frittata of the Moment <i>with farm eggs, Italian potatoes and pancetta</i>	\$12.00
Polenta Pancakes with Fig Syrup <i>served with candied orange peels and spicy sausage</i>	\$12.00