



## antipasti

- antipasto** \$14  
italian cold cuts cheese, olives, marinated vegetables
- primavera** \$16  
grilled portobello, zucchini, asparagus, cannellini beans, red roasted peppers, pesto, goat cheese
- cozze affogate** \$16  
green lip new zealand mussels, white wine, garlic, oregano, herbs
- calamari fra diavolo** \$14  
calamari sautéed in spicy marinara over croutons
- caprese** \$13  
fresh tomatoes and fresh mozzarella, basil, E.V.O.O.
- bruschetta bandiera italiana** \$13  
bruschetta two ways: fresh tomatoes, garlic, pesto, olive oil / marinated artichokes, red roasted peppers, capers, both over toasted house bread
- scampi isola bella** \$17  
shrimp, polenta, mushrooms, artichokes, capers, lemon, butter, white wine sauce

## insalate

- insalata di noce** \$13  
walnuts, golden raisins, gorgonzola, mushrooms, mixed greens, balsamic dressing
- insalata palio** \$12  
fresh spinach, sun-dried tomatoes, goat cheese, bacon, warm balsamic dressing
- insalata cesare** \$9  
romaine, caesar dressing, homemade croutons

add grilled chicken **\$4.25**, 3 shrimp **\$11.00**,  
spicy sausage link **\$3.50**, meatball **\$2.50** each

## specialita di casa

(entrées served with house salad or minestrone soup  
~or~ upgrade to a caesar salad for \$3.00)

- tortellini verona** \$26  
cheese stuffed pasta, walnuts, spinach, sun-dried tomatoes, light brandy cream
- gnocchi** \$20  
our homemade potato dumplings choice of:  
all'arrabiata (spicy garlic marinara cream), or al'pesto (basil cream), or marinara sauce
- bianco e nero** \$28  
scallops, shrimp, brandy cream sauce over black and white pasta
- polenta alla griglia** \$26  
grilled spicy italian sausage, chicken breast, bell peppers, onions, grilled polenta, roasted garlic clove, marinara
- pollo di nonna** \$26  
grilled chicken breasts over fresh spinach, sautéed onions, cannellini beans, tomatoes, balsamic reduction sauce
- melanzane deliziose** \$20  
lightly battered grilled eggplant, ricotta and spinach stuffing, mozzarella, marinara, pasta

## carne

(entrées served with house salad or minestrone soup  
~or~ upgrade to a caesar salad for \$3.00)

- vitello piccata** \$32  
veal medallions sauteed in a lemon, butter, white wine, caper sauce, capellini pomodoro
- vitello marsala** \$32  
veal medallions sautéed in a marsala wine, mushroom sauce, capellini pomodoro
- costoletta d'agnello** \$40  
grilled new zealand rack of lamb, red roasted potatoes, grilled mushrooms, merlot sauce over fresh spinach
- bistecca di casa** \$34  
10oz rib eye steak, grilled mushrooms, onions, potatoes

## pollo

(entrées served with house salad or minestrone soup  
~or~ upgrade to a caesar salad for \$3.00)

- pollo san bruno** \$21  
grilled chicken breast topped with prosciutto, mushrooms, provolone, light brandy cream, grilled asparagus, red roasted potatoes
- pollo arrosto** \$21  
our italian seasoned rotisserie chicken, choice of:  
red roasted potatoes and asparagus ~or~ spaghetti marinara
- pollo parmigiana** \$22  
breaded chicken breast, mozzarella, marinara, spaghetti

## pasta

(entrées served with house salad or minestrone soup  
~or~ upgrade to a caesar salad for \$3.00)

- penne amori** \$21  
penne, asparagus, mushrooms, red roasted peppers, spinach, pesto cream
- rigatoni con salsiccia** \$22  
hollow pasta, homemade ground spicy sausage, tomatoes, marinara
- penne all'arrabbiata** \$18  
penne, spicy garlic, marinara cream sauce
- lasagna al forno** \$21  
layered pasta, sausage, ricotta, béchamela, marinara, mozzarella baked in our wood oven
- medaglione di vanessa** \$25  
cheese ravioli, chicken strips, broccoli, tomatoes, light cream
- capellini pomodoro** \$18  
angel hair pasta, fresh chopped tomatoes, garlic, basil, E.V.O.O.
- spaghetti or cheese ravioli:** \$17  
bolognese (meat sauce) ~or~ marinara
- fettuccine quattro sapore** \$ 23  
fettuccine, spicy ground sausage, peas, gorgonzola cream
- pasta al forno** \$18  
penne, marinara, mozzarella baked in wood oven
- spaghetti carbonara** \$20  
spaghetti, peas, bacon, egg, cream
- spaghetti puttanesca** \$21  
spaghetti, olives, capers, anchovies, onions, chopped tomatoes, marinara

*save room for  
our home made desserts,  
espresso & cappuccino*

## trattoria

*a place to eat; restaurant; casual, informal,  
simple food found throughout italy*

## pesce

(entrées served with house salad or minestrone soup  
~or~ upgrade to a caesar salad for \$3.00)

- tutto mare** \$30  
shrimp, mussels, salmon, scallops in spicy marinara, spaghetti
- scampi portofino** \$29  
shrimp, mushrooms, artichokes, capers, lemon, white wine, butter sauce, spaghetti
- salmone alla griglia** \$29  
grilled salmon, fresh tomatoes, lemon oil, herbs, finished in our wood oven, spinach risotto
- trota bellagio** \$22  
wood oven baked trout, lemon, butter, capers over fresh spinach, capellini pomodoro
- risotto luca** \$23  
arborio rice, shrimp, peas, onions, bacon, cream sauce

## pizza

from our authentic wood fired oven  
10" inch only

- margherita** \$13  
olive oil base, garlic, fresh basil, roma tomatoes, mozzarella
- rustica** \$16  
pesto base, chicken strips, sun-dried tomatoes, ricotta cheese, mozzarella
- calabrese** \$15  
marinara, spicy sausage, spinach, ricotta, mozzarella, red onions
- pizza di papa** \$14  
marinara, spicy sausage, gorgonzola, mozzarella
- create your own** \$12  
• **choose from:** mushrooms, sausage, bell peppers, pepperoni, onions, bacon, ricotta, black olives, spinach, garlic, artichokes (\$1.50 per additional item)

## bambini porzioni

(Children Under 12)

- spaghetti, penne, fettuccine or ravioli**  
• **bolognese, marinara or alfredo sauce** \$11  
add a homemade meatball \$2.50  
~or~ grilled chicken \$4.25



All prices and menu items are subject to change without notice.  
The consumption of raw or uncooked meat, fish, eggs, poultry, seafood or shellfish  
can run the risk of food borne illness.  
This is certainly true for people with certain medical conditions.

\* 18% gratuity will be added for parties of 8 or more  
\* split plate charge is \$4.00

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