



MEZZANOTTE

DINNER

APPETIZERS

CARPACCIO*

Baby arugula, shaved beef, truffle aioli, shaved parmesan 10.95

COZZE

Sautéed p.e.i. mussels, saffron tomato broth, garlic, parsley, crostini 9.95

CALAMARI

Flash-fried with a spicy marinara sauce 10.95

ZUCCHINI

Thinly sliced, flash-fried and served with marinara 8.95

BRUSCHETTA

Grilled baguette topped with cherry tomatoes, garlic, basil & balsamic 8.95

ANTIPASTO

Cured Italian meats and cheeses, olives and flatbread 11.95

BURRATA

Organic tomatoes, crostini, sweet balsamic, olive oil 12.95

SALADS

MISTA

Organic mixed greens with cucumbers and cherry tomatoes 6.95

CESARINA

Classic Caesar salad 6.95

GRECA

Romaine, cucumbers, green peppers, tomatoes, red onion, olives, feta, red wine vinaigrette 6.95

CAPRI

Fresh mozzarella, organic tomatoes, olive oil and balsamic 9.95

MEZZANOTTE

Iceberg, romaine, tomatoes, ham, artichokes, olives, onions, blue cheese 6.95

ARUGULA

Baby arugula, apples, walnuts, shaved parmesan, lemon vinaigrette 7.95

TRADITIONAL PASTA

Gluten free & whole wheat pasta available

SPAGHETTI AND MEATBALLS

Pasta with house made meatballs and tomato sauce 18.95

FARFALLE CON POLLO

Bow-tie pasta with grilled chicken breast, spinach and roasted red peppers in an asiago cream sauce 18.95

BUCATINI AMATRICIANA

Roman style pasta, marinara sauce, pancetta and pecorino cheese 16.95

RIGATONI BUTTERA

Pasta with Italian sausage and green peas in a creamy tomato sauce 18.95

RAVIOLI CAPRESE

Fresh, handmade four cheese ravioli, marinara sauce and parmesan cheese 17.95

GNOCCHI SORRENTINA

Potato dumplings in a tomato and basil sauce with fresh mozzarella 18.95

LASAGNA EMILIANA

Sheet pasta with béchamel and bolognese sauce 17.95

CAPELLINI CON VONGOLE

Imported pasta and baby clams served with olive oil and garlic 19.95

LINGUINE MARE

Scallops, calamari, mussels, clams, shrimp, peperoncino, in choice of bianco or rosso sauce 23.95

TAGLIATELLE PRIMAVERA

Fresh pasta, lightly cooked spring vegetables, tomato cream sauce and pine nuts 17.95

CAVATELLI

Apulia classic pasta with sweet Italian sausage, broccoli, cherry tomatoes, parmesan cheese, garlic and olive oil 19.95

PASTA BOLOGNESE

Your choice of pasta with meat sauce and parmigiano + 16.95

LINGUINE

Linguine pasta with house made marinara sauce + 15.95

FETTUCCINE

Fettuccine pasta with a classic alfredo parmesan cream sauce + 15.95

SPAGHETTI CARBONARA*

Classic Roman sauce with pancetta, egg and cacio cavallo cheese + 16.95

+ add chicken [\$5.95] or shrimp [\$7.95] to these pasta dishes

\$25 corkage fee per bottle
limit 2 bottles per table

SECONDI

Entrees

SALMONE SICILIANA*

Salmon filet, olives, capers, cherry tomatoes, served with broccoli and jasmine rice 21.95

SALMONE ALLA GRIGLIA*

Marinated and grilled salmon filet served with a spinach salad and roasted potatoes 20.95

SCAMPI CAPRESE

Penne pasta with shrimp, garlic, zucchini and tomatoes in a white wine sauce with shaved pecorino cheese 22.95

BISTECCA*

Marinated, grilled skirt steak, arugula-tomato salad, oven roasted potatoes 21.95

PARMIGIANA DI MELENZANE

Neapolitan style eggplant with a side of spaghetti 17.95

POLLO PARMIGIANA

Lightly breaded chicken breast, oven baked with tomato sauce and mozzarella, and served with choice of side 19.95

POLLO PICCATA

Scaloppine, lemon, butter, capers, white wine sauce and choice of side 19.95

POLLO MARSALA

Scaloppine, mushrooms, rich marsala wine glaze and choice of side 19.95

POLLO PAILLARD

Marinated and grilled breast served with caesar salad and roasted potatoes 18.95

VITELLO PICCATA

Scaloppine, lemon, butter, capers, white wine sauce, and choice of side 22.95

VITELLO MARSALA

Scaloppine, mushrooms, rich marsala wine glaze and choice of side 22.95

VITELLO PARMIGIANA

Lightly breaded, oven baked with tomato sauce and mozzarella, and served with choice of side 22.95

BRANZINO AL FORNO

Oven roasted whole fish, preparation changes daily, served with choice of side 27.95

sides: roman style potatoes | roasted broccoli | pasta with marinara | pasta with olive oil & garlic

**item made be prepared with raw ingredients and/or cooked to order. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

AUTHENTIC NEAPOLITAN PIZZAS

12" and 16"

Additional toppings 1.50 each

MEZZANOTTE

Ricotta-tomato sauce, mozzarella, prosciutto and Italian sausage 16.95/19.95

PEPERONI

American style pepperoni pizza 14.95/17.95

CAPRICCIO

Tomato sauce, fresh mozzarella, artichokes, mushrooms, parma cotto, salami and black olives 15.95/18.95

ISOLA VERDE

Cherry tomatoes, fresh mozzarella, baby arugula, prosciutto di Parma, shaved parmigiano 16.95/19.95

VEGETARIANA

Tomato sauce, eggplant, zucchini, artichoke, mushrooms, grape tomatoes and evoo 14.95/17.95

DIAVOLA

Tomato sauce, fresh mozzarella, spicy sopressata, basil, evoo 14.95/17.95

AMERICANA

Classic American style cheese pizza 14.95/17.95

FUNGHI

Wild mushrooms, sautéed spinach, porcini marsala, roasted garlic 15.95/18.95

MARGHERITA

Tomato sauce, mozzarella, basil 14.95/17.95

PARMIGIANA

Fried eggplant, fresh mozzarella, ricotta, marinated tomatoes, pomodoro sauce and topped with basil 14.95/18.95

BUFALINA DOC

Tomato sauce, bufala mozzarella, grape tomatoes, fresh basil, evoo 17.95/21.95

ROMANA

Tomato sauce, cacio cavallo cheese, gaeta olives, pecorino, fresh basil, evoo 14.95/17.95

REGINELLA

Tomato sauce, creamy burrata cheese, fresh basil 15.95/18.95

DANTE

Tomato sauce, sweet sausage, roasted peppers, basil, evoo 14.95/17.95

RIPIENO

Calzone stuffed with salami, mozzarella, ricotta, and basil 15.95