



MEZZANOTTE DINNER

APPETIZERS

CARPACCIO*

Baby arugula, shaved beef, truffle aioli, shaved parmesan 11.95

COZZE

Sautéed p.e.i. mussels, saffron tomato broth, garlic, parsley, crostini 10.95

CALAMARI

Flash-fried with a spicy marinara sauce 11.95

ZUCCHINI

Thinly sliced, flash-fried and served with marinara 9.95

BRUSCHETTA

Grilled baguette topped with cherry tomatoes, garlic, basil & balsamic 9.95

ANTIPASTO

Cured Italian meats and cheeses, olives and flatbread 12.95

BURRATA

Organic tomatoes, crostini, sweet balsamic, olive oil 13.95

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 7.95

CAPRI

Fresh mozzarella, organic tomatoes, olive oil and balsamic 10.95

MEZZANOTTE

Iceberg, romaine, tomatoes, ham, artichokes, olives, onions, blue cheese 7.95

ARUGULA

Baby arugula, apples, walnuts, shaved parmesan, lemon vinaigrette 8.95

TRADITIONAL PASTA

Gluten free & whole wheat pasta available

SPAGHETTI AND MEATBALLS

Pasta with house made meatballs and tomato sauce 19.95

FARFALLE CON POLLO

Bow-tie pasta with grilled chicken breast, spinach and roasted red peppers in an asiago cream sauce 19.95

BUCATINI AMATRICIANA

Roman style pasta, marinara sauce, pancetta and pecorino cheese 17.95

RIGATONI BUTTERA

Pasta with Italian sausage and green peas in a creamy tomato sauce 19.95

RAVIOLI CAPRESE

Fresh, handmade four cheese ravioli, marinara sauce and parmesan cheese 18.95

GNOCCHI SORRENTINA

Potato dumplings in a tomato and basil sauce with fresh mozzarella 19.95

LASAGNA EMILIANA

Sheet pasta with béchamel and bolognese sauce 18.95

CAPELLINI CON VONGOLE

Imported pasta and baby clams served with olive oil and garlic 20.95

LINGUINE MARE

Scallops, calamari, mussels, clams, shrimp, peperoncino, in choice of bianco or rosso sauce 24.95

TAGLIATELLE PRIMAVERA

Fresh pasta, lightly cooked spring vegetables, tomato cream sauce and pine nuts 18.95

CAVATELLI

Apulia classic pasta with sweet Italian sausage, broccoli, cherry tomatoes, parmesan cheese, garlic and olive oil 20.95

PASTA BOLOGNESE

Your choice of pasta with meat sauce and parmigiano + 17.95

LINGUINE

Linguine pasta with house made marinara sauce + 16.95

FETTUCCINE

Fettuccine pasta with a classic alfredo parmesan cream sauce + 16.95

SPAGHETTI CARBONARA*

Classic Roman sauce with pancetta, egg and cacio cavallo cheese + 17.95

+ add chicken [\$6.95] or shrimp [\$8.95] 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 22.95

SALMONE ALLA GRIGLIA*

Marinated and grilled salmon filet served with a spinach salad and roasted potatoes 21.95

SCAMPI CAPRESE

Penne pasta with shrimp, garlic, zucchini and tomatoes in a white wine sauce with shaved pecorino cheese 23.95

BISTECCA*

Marinated, grilled skirt steak, arugula-tomato salad, oven roasted potatoes 22.95

PARMIGIANA DI MELENZANE

Neapolitan style eggplant with a side of spaghetti 18.95

POLLO PARMIGIANA

Lightly breaded chicken breast, oven baked with tomato sauce and mozzarella, and served with choice of side 20.95

POLLO PICCATA

Scaloppine, lemon, butter, capers, white wine sauce and choice of side 20.95

POLLO MARSALA

Scaloppine, mushrooms, rich marsala wine glaze and choice of side 20.95

POLLO PAILLARD

Marinated and grilled breast served with caesar salad and roasted potatoes 19.95

VITELLO PICCATA

Scaloppine, lemon, butter, capers, white wine sauce, and choice of side 23.95

VITELLO MARSALA

Scaloppine, mushrooms, rich marsala wine glaze and choice of side 23.95

VITELLO PARMIGIANA

Lightly breaded, oven baked with tomato sauce and mozzarella, and served with choice of side 23.95

BRANZINO AL FORNO

Oven roasted whole fish, preparation changes daily, served with choice of side 28.95

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

Not Available Mondays

12" / 16"

MEZZANOTTE

Ricotta-tomato sauce, mozzarella, prosciutto and Italian sausage

17.95/20.95

PEPERONI

American style pepperoni pizza

15.95/18.95

CAPRICCIO

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

16.95/19.95

ISOLA VERDE

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

17.95/20.95

VEGETARIANA

Tomato sauce, eggplant, zucchini, artichoke, mushrooms, grape tomatoes and evoo

15.95/18.95

DIAVOLA

Tomato sauce, fresh mozzarella, spicy sopressata, basil, evoo

15.95/18.95

AMERICANA

Classic American style cheese pizza

15.95/18.95

FUNGHI

Wild mushrooms, sautéed spinach, porcini marsala, roasted garlic

16.95/19.95

MARGHERITA

Tomato sauce, mozzarella, basil

15.95/18.95

PARMIGIANA

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

15.95/18.95

BUFALINA DOC

Tomato sauce, bufala mozzarella, grape tomatoes, fresh basil, evoo

18.95/21.95

ROMANA

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

15.95/18.95

REGINELLA

Tomato sauce, creamy burrata cheese, fresh basil

16.95/19.95

DANTE

Tomato sauce, sweet sausage, roasted peppers, basil, evoo

15.95/18.95

RIPIENO

Calzone stuffed with salami, mozzarella, ricotta, and basil

16.95

Additional toppings 1.50 each