



MEZZANOTTE  
DINNER

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**APPETIZERS**

**CARPACCIO\***

Filet mignon, arugula, shaved parmigiano, truffle aioli 14.95

**COZZE**

Sautéed mussels, white wine or fresh cherry tomato sauce 12.95

**CALAMARI**

Flash-fried calamari and zucchini served with spicy marinara sauce 14.95

**BRUSCHETTA**

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

**ANTIPASTO**

Parma prosciutto, mortadella, salami, bresaola, tuscan pecorino, grana padano 16.95

**BURRATA**

Creamy burrata, baby arugula, cherry tomatoes, aged balsamic vinegar 14.95

**POLIPO**

Grilled octopus, baby arugula, fingerling potatoes, marinara sauce and black olives 15.95

**SALADS**

**MISTA**

Mixed greens, cucumbers, cherry tomatoes, shaved carrots and balsamic dressing 7.95

**CESARINA**

Baby romaine, shaved parmesan, croutons, caesar dressing 8.95

**GRECA**

Cucumbers, green peppers, tomatoes, red onion, olives, feta, red wine vinaigrette 8.95

**CAPRESE**

Fresh mozzarella, organic tomatoes, olive oil and balsamic reduction 11.95

**ARUGULA**

Baby arugula, apples, walnuts, shaved parmesan, lemon vinaigrette 9.95

## 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 20.95

### RIGATONI BUTTERA

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

### RAVIOLI CAPRESE

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

### GNOCCHI SORRENTINA

Potato dumplings in a tomato and basil sauce with fresh mozzarella 17.95

### LASAGNA EMILIANA

Sheet pasta with béchamel and bolognese sauce 19.95

### LINGUINE MARE

Baby scallops, calamari, mussels, clams, shrimp, peperoncino, in choice of bianco or rosso sauce 25.95

### TAGLIATELLE PRIMAVERA

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

### PENNE BOLOGNESE

Classic beef and pork meat sauce and parmigiano 18.95

### FETTUCCINE ALFREDO

Housemade pasta in a creamy parmesan alfredo sauce 17.95

### TAGLIOLINI SCAMPI

Shrimp, capers, cherry tomatoes, garlic, lemon butter 22.95

 *add chicken [\$8.95] or shrimp [\$10.95] to these pasta dishes*

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

*\*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.*

## SECONDI

### Entrees

#### **SALMONE SICILIANA\***

Salmon filet, olives, capers, cherry tomatoes, served with broccoli and jasmine rice 23.95

#### **SALMONE ALLA GRIGLIA\***

Marinated and grilled salmon filet served with a spinach salad and roasted potatoes 22.95

#### **BISTECCA\***

Marinated, grilled skirt steak, arugula-tomato salad, oven roasted potatoes 24.95

#### **PARMIGIANA DI MELENZANE**

Neapolitan style eggplant with a side of spaghetti 19.95

#### **POLLO PARMIGIANA**

Lightly breaded chicken breast, oven baked with tomato sauce and mozzarella, and served with choice of side 21.95

#### **POLLO PICCATA**

Pan-seared chicken breast, lemon, capers, butter, white wine and choice of side 21.95

#### **POLLO MARSALA**

Pan-seared chicken breast, mushrooms, diced tomatoes in a rich marsala wine sauce with choice of side 21.95

#### **POLLO PAILLARD**

Marinated and grilled breast served with caesar salad and roasted potatoes 20.95

#### **VITELLO PICCATA**

Veal, lemon, butter, capers, white wine sauce, and choice of side 24.95

#### **VITELLO MARSALA**

Veal, mushrooms, rich marsala wine glaze and choice of side 24.95

#### **VITELLO PARMIGIANA**

Lightly breaded veal cutlet, oven baked with tomato sauce and mozzarella, and served with choice of side 24.95

#### SIDES:

roman style potatoes

fingerling potatoes

roasted broccoli

pasta with marinara

pasta with olive oil & garlic

# AUTHENTIC NEAPOLITAN PIZZAS

*Not Available Mondays*

12" / 16"

## **MEZZANOTTE**

Ricotta-tomato sauce, mozzarella, prosciutto and Italian sausage

18.95/21.95

## **PEPERONI**

American style pepperoni pizza

16.95/19.95

## **CAPRICCIO**

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

17.95/20.95

## **ISOLA VERDE**

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

18.95/21.95

## **VEGETARIANA**

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

16.95/19.95

## **DIAVOLA**

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

16.95/19.95

## **AMERICANA**

Classic American style cheese pizza

16.95/19.95

## **FUNGHI**

Wild mushrooms, sautéed spinach, porcini marsala, roasted garlic

17.95/20.95

## **MARGHERITA**

Tomato sauce, mozzarella, basil

16.95/19.95

## **PARMIGIANA**

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

16.95/19.95

## **BUFALINA DOC**

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

19.95/22.95

## **ROMANA**

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

16.95/19.95

## **REGINELLA**

Tomato sauce, creamy burrata cheese, fresh basil

17.95/20.95

## **DANTE**

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

16.95/19.95

## **RIPIENO**

Calzone stuffed with salami, mozzarella, ricotta, and basil

17.95

Additional toppings 1.50 each