



MEZZANOTTE

APPETIZERS

CARPACCIO* Filet mignon, arugula, shaved parmigiano, truffle aioli	17.95
COZZE Sautéed mussels, white wine or fresh cherry tomato sauce	14.95
CALAMARI Flash-fried calamari and zucchini served with spicy marinara sauce	17.95
BRUSCHETTA Grilled baguette topped with cherry tomatoes, garlic, basil & balsamic	13.95
ANTIPASTO Parma prosciutto, mortadella, salami, bresaola, tuscan pecorino, grana padano	18.95
BURRATA Creamy burrata, baby arugula, cherry tomatoes, aged balsamic vinegar	18.95
POLIPO Grilled octopus, baby arugula, fingerling potatoes, marinara sauce and black olives	23.95

SALADS

MISTA Mixed greens, cucumbers, cherry tomatoes, shaved carrots and balsamic vinaigrette	9.95
CESARINA Baby romaine, shaved parmesan, croutons, caesar dressing	9.95
GRECA Cucumbers, green peppers, tomatoes, red onion, olives, feta, red wine vinaigrette	9.95
CAPRESE Fresh mozzarella, organic tomatoes, olive oil and balsamic reduction	15.95
ARUGULA Baby arugula, apples, walnuts, shaved parmesan, lemon vinaigrette	12.95

TRADITIONAL PASTA

Gluten free & whole wheat pasta available

SPAGHETTI AND MEATBALLS Pasta with house made meatballs and tomato sauce	23.95
FARFALLE CON POLLO Bow-tie pasta with grilled chicken breast, spinach and roasted red peppers in an asiago cream sauce	24.95
RIGATONI BUTTERA Pasta with Italian sausage and green peas in a creamy tomato sauce	24.95
RAVIOLI CAPRESE Fresh, housemade four cheese ravioli, marinara sauce and parmesan cheese	24.95
GNOCCHI SORRENTINA Potato dumplings in a tomato and basil sauce with fresh mozzarella	22.95
LASAGNA EMILIANA Sheet pasta with béchamel and bolognese sauce	23.95
LINGUINE MARE Baby scallops, calamari, mussels, clams, shrimp, peperoncino, in choice of bianco or rosso sauce	34.95
TAGLIATELLE PRIMAVERA Fresh pasta, lightly cooked spring vegetables, tomato cream sauce and pine nuts	24.95
PENNE BOLOGNESE Classic beef and pork meat sauce and parmigiano • add chicken [\$12.95] or shrimp [\$14.95]	23.95
FETTUCCINE ALFREDO Housemade pasta in a creamy parmesan alfredo sauce • add chicken [\$12.95] or shrimp [\$14.95]	22.95
TAGLIOLINI SCAMPI Shrimp, capers, cherry tomatoes, garlic, lemon butter	28.95

**item may 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

Entrées

SALMONE SICILIANA* Salmon filet, olives, capers, cherry tomatoes, served with broccoli and jasmine rice	29.95
SALMONE ALLA GRIGLIA* Marinated and grilled salmon filet served with a spinach salad and roasted potatoes	28.95
BISTECCA* Marinated, grilled skirt steak, arugula-tomato salad, oven roasted potatoes	29.95
PARMIGIANA DI MELENZANE Neapolitan style eggplant with a side of spaghetti	21.95
POLLO PARMIGIANA Lightly breaded chicken breast, oven baked with tomato sauce and mozzarella, and served with choice of side	26.95
POLLO PICCATA Pan-seared chicken breast, lemon, capers, butter, white wine and choice of side	25.95
POLLO MARSALA Pan-seared chicken breast, mushrooms, in a rich marsala wine sauce with choice of side	25.95
POLLO PAILLARD Marinated and grilled breast served with caesar salad and roasted potatoes	21.95
VITELLO PICCATA Veal, lemon, butter, capers, white wine sauce, and choice of side	34.95
VITELLO MARSALA Veal, mushrooms, rich marsala wine glaze and choice of side	34.95
VITELLO PARMIGIANA Lightly breaded veal cutlet, oven baked with tomato sauce and mozzarella, and served with choice of side	34.95

Sides \$9.95

Roman style potatoes

Fingerling potatoes

Roasted broccoli

Pasta with marinara

Pasta with olive oil & garlic

AUTHENTIC NEAPOLITAN PIZZAS

12"/14"

MEZZANOTTE

Ricotta-tomato sauce, mozzarella, cotto prosciutto and Italian sausage

20.95/24.95

PEPERONI

American style pepperoni pizza

18.95/22.95

CAPRICCIO

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

19.95/23.95

ISOLA VERDE

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

20.95/24.95

VEGETARIANA

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

18.95/22.95

DIAVOLA

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

19.95/23.95

AMERICANA

Classic American style cheese pizza

18.95/22.95

FUNGHI

Wild mushrooms, sautéed spinach, porcini marsala, roasted garlic

20.95/24.95

MARGHERITA

Tomato sauce, mozzarella, basil

18.95/22.95

ROMANA

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

18.95/22.95

REGINELLA

Tomato sauce, creamy burrata cheese, fresh basil

20.95/24.95

DANTE

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

19.95/23.95

RIPIENO

Calzone stuffed with salami, mozzarella, ricotta, and basil

19.95

Additional toppings \$1.50 each

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