



MEZZANOTTE

## APPETIZERS

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

## SALADS

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

# TRADITIONAL PASTA

**Gluten-free pasta available \$4.95**

*Add chicken for \$12.95, Shrimp for \$14.95, or Salmon for \$14.95*

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

# SECONDI

## Entrées

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

\*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.

# AUTHENTIC NEAPOLITAN PIZZAS

12"/14"

## MEZZANOTTE

Ricotta-tomato sauce, mozzarella, prosciutto cotto 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, artichokes, 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  
20% gratuity automatically added to parties of 6 or more  
No separate checks on parties of 6 or more*

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