



MEZZANOTTE

APPETIZERS

To be shared

CARPACCIO* Filet mignon, arugula, shaved parmigiano, truffle aioli	19.95
COZZE Sautéed mussels, white wine or fresh cherry tomato sauce	16.95
CALAMARI Flash-fried calamari and zucchini served with spicy marinara sauce	19.95
BRUSCHETTA Grilled baguette topped with cherry tomatoes, garlic, basil & balsamic	14.95
ANTIPASTO Parma prosciutto, mortadella, salami, bresaola, tuscan pecorino, grana padano	19.95
BURRATA Creamy burrata, baby arugula, cherry tomatoes, aged balsamic vinegar	18.95
POLIPO Grilled octopus, baby arugula, fingerling potatoes, marinara sauce and black olives	26.95

SALADS

MISTA Mixed greens, cucumbers, cherry tomatoes, shaved carrots and balsamic vinaigrette	11.95
CESARINA Baby romaine, shaved parmesan, croutons, caesar dressing	11.95
GRECA Cucumbers, green peppers, tomatoes, red onion, olives, feta, red wine vinaigrette	11.95
CAPRESE Fresh mozzarella, organic tomatoes, olive oil and balsamic reduction	15.95
ARUGULA Baby arugula, apples, walnuts, shaved parmesan, lemon vinaigrette	13.95

TRADITIONAL PASTA

Gluten-free pasta available \$4.95

Add chicken \$14.95, Shrimp \$16.95, or Salmon \$16.95

SPAGHETTI AND MEATBALLS Pasta with house-made meatballs and tomato sauce	25.95
FARFALLE CON POLLO Bow tie pasta with grilled chicken breast, spinach, and roasted red peppers in asiago cream sauce	26.95
RIGATONI BUTTERA Pasta with Italian sausage and green peas in creamy tomato sauce	26.95
RAVIOLI CAPRESE Fresh, house-made four cheese ravioli, marinara sauce, and parmesan cheese	25.95
GNOCCHI SORRENTINA Potato dumplings in a tomato and basil sauce with fresh mozzarella	23.95
LASAGNA EMILIANA Sheet pasta with béchamel and bolognese sauce	25.95
LINGUINE MARE Baby scallops, calamari, mussels, clams, shrimp, peperoncino, in choice of bianco or rosso sauce	36.95
TAGLIATELLE PRIMAVERA Fresh pasta, lightly cooked spring vegetables, tomato cream sauce and pine nuts	26.95
PENNE BOLOGNESE Classic beef and pork meat sauce and Parmigiano	25.95
FETTUCCINE ALFREDO House-made pasta in creamy parmesan alfredo sauce	23.95
TAGLIOLINI SCAMPI Shrimp, capers, cherry tomatoes, garlic and lemon butter	32.95

SECONDI

Entrées

SALMONE SICILIANA* Salmon filet, olives, capers, cherry tomatoes, served with broccoli and jasmine rice	34.95
SALMONE ALLA GRIGLIA* Marinated and grilled salmon filet served with oven roasted potatoes and spinach salad with tomatoes, goat cheese, candied walnuts, bacon, and balsamic dressing	34.95
BISTECCA* Marinated, grilled skirt steak, served with arugula-tomato salad and oven roasted potatoes	33.95
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	28.95
POLLO PICCATA Pan-seared chicken breast, lemon, capers, butter, white wine and choice of side	27.95
POLLO MARSALA Pan-seared chicken breast, mushrooms, in a rich marsala wine sauce with choice of side	27.95
POLLO PAILLARD Marinated and grilled breast served with caesar salad and oven roasted potatoes	23.95
VITELLO PICCATA Veal, lemon, butter, capers, white wine sauce, and choice of side	36.95
VITELLO MARSALA Veal, mushrooms, rich marsala wine glaze and choice of side	36.95
VITELLO PARMIGIANA Lightly breaded veal cutlet, oven baked with tomato sauce and mozzarella, and served with choice of side	36.95

Sides \$10.95

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.

03.04.26

AUTHENTIC NEAPOLITAN PIZZAS

12"/14"

MEZZANOTTE Ricotta-tomato sauce, mozzarella, prosciutto cotto and Italian sausage	22.95/26.95
PEPERONI American style pepperoni pizza	19.95/23.95
CAPRICCIO Tomato sauce, fresh mozzarella, artichokes, mushrooms, parma cotto, salami and black olives	22.95/26.95
ISOLA VERDE Cherry tomatoes, fresh mozzarella, baby arugula, prosciutto di Parma, and shaved parmigiano	22.95/26.95
VEGETARIANA Tomato sauce, eggplant, zucchini, artichokes, mushrooms, grape tomatoes and evoo	19.95/22.95
DIAVOLA Tomato sauce, fresh mozzarella, spicy sopressata, basil, EVOO	21.95/24.95
AMERICANA Classic American style cheese pizza	19.95/23.95
FUNGHI Wild mushrooms, sautéed spinach, porcini marsala, roasted garlic	21.95/24.95
MARGHERITA Tomato sauce, mozzarella, basil	19.95/23.95
ROMANA Tomato sauce, cacio cavallo cheese, gaeta olives, pecorino, fresh basil, EVOO	19.95/23.95
REGINELLA Tomato sauce, creamy burrata cheese, fresh basil	22.95/26.95
DANTE Tomato sauce, sweet sausage, roasted peppers, basil, EVOO	22.95/25.95
RIPIENO Calzone stuffed with salami, mozzarella, ricotta, and basil	21.95

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*