

+Available as Gluten-Free

*Gluten-Free

Hand Tossed NY Style Pizza

Medium⁺
(14") X-Large
(18")

Formaggio Cheese	13	17
Margherita Slices of Fresh Mozzarella Cheese, Basil and Tomato	15	19
Hawaiian Covered in Applewood Smoked Ham and Pineapple Tidbits	15	19
American Ground Beef, Real Bacon with Mozzarella & Cheddar Cheese	16	20
Primavera Veggie Spinach, Tomato, Onion, Mushrooms, Black Olives, Green Peppers, Banana Peppers	16	20
Vittoria A Classic Pie with Sliced Tomatoes, Italian Sausage, dollops of creamy Ricotta & Garlic	17	21
Roma Meat Eater's Favorite. Loaded with Italian Sausage, Pepperoni, Sliced Meatballs, Genoa Salami	17	21
Bella (Supreme) Pepperoni, Sausage, Onions, Tomato, Mushrooms, Green Peppers, Black Olives, Banana Peppers	19	23
Sicilian The classic thick crust pie with nine large slices - Available in 16" only	23	

Special Sauce Pizza

Bianco The Classic White Pie - Creamy Ricotta with Garlic & Parsley with Mozzarella Cheese	15	19
Venetian Olive Oil base topped with Mozzarella, Sliced Tomatoes, Spinach & Garlic	15	19
Greek Chicken Basil Pesto base, Grilled Chicken, Black Olives, Roasted Red Peppers, Tomatoes, Spinach, with Feta & Mozzarella Cheeses	19	23
14" Gluten-Free Pizza Crust Add \$2.00		
Poco Pizza 8 Thin-shell crust pizza with your choice of toppings Add \$1.00 Each Topping (Limit 3 total)		

Calzone & Stromboli

Our Calzone is a Cheese Turnover filled with Ricotta, Mozzarella & Fillings		Our Stromboli is Pizza Crust Rolled with Pizza Sauce, Mozzarella & Fillings	
House Calzone	11	House Stromboli	11
Stuffed with Mushroom and Spinach		Stuffed with Pepperoni & Italian Sausage	
Three-Cheese Calzone	10	Margherita Stromboli	11
Create Your Own Calzone	10	Filled with Tomatoes and Basil	
Add \$1.00 Each Filling (Limit 4 total)		Create Your Own Stromboli	10
		Add \$1.00 Each Filling (Limit 4 total)	

Toppings/Fillings

ADD \$2.00 MED or \$2.50 XL PER TOPPING PER PIZZA

Pepperoni Italian Sausage Meatballs Sliced Ham Ground Beef Real Bacon Fresh Mushrooms Garlic Black Olives Onion Spinach Tomatoes Banana Peppers Bell Peppers Jalapeno Peppers Pineapple

ADD \$2.50 MED or \$3.25 XL PER SPECIALTY TOPPING
Anchovies Artichokes Grilled Chicken Extra Cheese Feta Basil

Antipasto Appetizers

Granchino di Bella Cucina Baked Crab Casserole

A zesty casserole with crabmeat, cheeses and peppers served with toasted bread roll 15

Calamari Fritti Fried Calamari

Lightly breaded domestic calamari served with our marinara sauce 14

*Cozze Mussels

Sautéed mussels prepared with your choice of a white wine mushroom sauce or tomato-based sea food broth 10

*Vongole Fra Diavolo Spicy Red Clams

Sauteed fresh Littleneck Clams in an extra spicy tomato sauce 16

Pizza Margherita Small Pizza

Thin-shell crust pizza topped with mozzarella, red sauce, tomatoes & basil 10

*Antipasto Piatto Antipasto Plate

Genoa salami, provolone, tomatoes, roasted red peppers, black olives, artichokes, pepperoncini, celery, capers, red onions & fresh romaine for two 16

Alette di Pollo Chicken Wings

Jumbo Wings 1.50 ea - minimum order 6 Buffalo (Mild, Med, Hot), Barbeque or Lemon Pepper

*Mozzarella e Pomodoro Mozzarella and Tomatoes

Homegrown tomatoes topped with fresh mozzarella & basil then drizzled with olive oil 10

Minestra e Insalata Soups & Salads

Zuppa del Giorno Soup of the Day

Ask about our featured soup of the day

+Tortellini en Brodo Tortellini Broth Soup

Housemade broth with a delicate, cheese-filled pasta and tender chunks of chicken 7

*Insalata Salad

Fresh mixed greens, tomatoes, red onion & black olives Piccolo Side 4 Intero Full 8

+Insalata Cesare Caesar Salad

Classic Caesar with fresh romaine lettuce, seasoned croutons & grated Romano cheese Piccolo Side 5 Intero Full 9

*Insalata della Grecia Greek Salad

Romaine, tomatoes, onions, black olives, roasted red peppers, pepperoncini and feta 10

Add to any salad - Seared: Chicken 5 Shrimp 7 Baked Salmon 14

Ciabatta Bread & Oil

Our amazing thick-crust bread served with minced garlic, grated Romano cheese and chopped fresh parsley in Pomace Oil 3

Voglio Cravings

Cravings are smaller portions of some of our featured dishes

Ravioli - Cheese 11 Spaghetti & Meatballs 10 +Chicken Alfredo 12

+Penne Bolognese 11 Tortellini Bolognese 12 Eggplant Parmesan with Linguini 12

+Linguine Alfredo 10 +Shrimp Alfredo 14

Substitute other sauce for marinara for \$2.00. Split entrées \$4.

We will be happy to accommodate your dietary needs - please ask your wait staff.

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Pasta

We offer Gluten-Free and Wheat Pasta as a Dietary alternative for all pasta dishes except Lasagna, Ravioli and Tortellini

Spaghetti con Polpette Spaghetti and Meatballs

Spaghetti served with our family recipe for meatballs that has been handed down for generations - none better 17
Suggested Wine: Cecchi Sangiovese

+ Spaghetti a Carbonara

Tossed in an egg-batter cream sauce with crispy pancetta and Percorino Romano cheese 18
Suggested Wine: Banfi Centine

+ Penne al Forno Baked Penne

A blend of creamy Italian cheeses with Penne Pasta and either Marinara or Bolognese Sauce baked to perfection 17
Suggested Wine: Cline Old Vine Zinfandel

Lasagna

Grandma Demeo's specialty - Baked with layers of pasta, sausage, beef, mozzarella, ricotta and romano cheeses 18
Suggested Wine: Piccini Chianti

Cheese Ravioli Ravioli filled with a delightful blend of parmesan and creamy ricotta cheeses 18

Suggested Wine: Cecchi Sangiovese

+ Penne Bolognese Tubular pasta served with the traditional meat sauce from the city of Bologna 18

Suggested Wine: Piccini Chianti

Tortellini Bolognese Cheese-filled pasta rings topped with the traditional meat sauce from the city of Bologna 19

Suggested Wine: Cline Old Vine Zinfandel

+ Linguini Alfredo

Linguini tossed in a delicious sauce made with cheeses, cream and mild seasonings 17

+ Add Baked Chicken 4 *Add Sautéed Shrimp 6

Suggested Wine: Ruffino Orvieto or Cline 7 Ranchlands Sauvignon Blanc

Melanzane Parmigiano Eggplant Parmesan

Delicately breaded fresh eggplant baked with our marinara sauce and mozzarella. Served with Linguine 17
Suggested Wine: Banfi Centine

+ Penne alla Vodka

Pink vodka sauce with pancetta for a subtle smoky flavor 17
Suggested Wine: Tritano Montepulciano

Pesce Fish

+ Frutti di Mare Piccante

Spicy Red Seafood Combination

Sautéed clams, mussels, shrimp and calamari in a spicy red sauce served over linguine 27
Suggested Wine: Bar Dog Red Blend

+ Salmone al Forno Baked Salmon

Petite Atlantic Salmon oven baked and topped with a Lemon Aioli. Served with fresh vegetables and Risotto 28
Suggested Wine: Cline 7 Ranchlands Sauvignon Blanc

+ Gamberi Scampi Shrimp Scampi

Delicious fresh shrimp sautéed in wine, olive oil & garlic, tossed with linguini & sprinkled with parsley 24
Suggested Wine: Four Vines Chardonnay

+ Pesce del Giorno Fish of the Day

Fresh Catch of the Day prepared exquisitely by our chef with accompaniments. Best market selections...Priced Daily

+ Toscana Tuscan Shrimp

Specially prepared Shrimp sautéed with mushrooms, roasted red peppers & spinach in a roasted garlic cream sauce tossed with linguine 26
Suggested Wine: Fat Cat Pinot Noir or Tritano Montepulciano

+ Linguini e Vongole Linguini with Whole Clams

Your choice of white sauce with fresh local clams steamed in olive oil, parsley and garlic or red sauce made from fresh ground tomatoes, olive oil, spices and herbs with a touch of red pepper 26
Suggested Wines: Orvieto or Cline O. V. Zinfandel

Carne Meat

Pollo Chicken 22

Chicken and Veal Entrées served with pasta & sauce or vegetables & Risotto

Chicken Francese

Lightly sautéed in a delicate lemon egg batter
Suggested Wine: Four Vines Chardonnay

Marsala

A savory Marsala wine reduction sauce with sautéed mushrooms
Suggested Wine: Banfi Rosso di Montalcino

+ Toscana Tuscan Chicken 26

Specially prepared Chicken breast with mushrooms, roasted red peppers & spinach in a roasted garlic cream sauce Suggested Wine: Fat Cat Pinot Noir or Tritano Montepulciano

Add a Side Salad to your full entree \$2

Vitello Veal 28

Parmigiano

Delicately breaded and baked with our marinara sauce and mozzarella - a classic
Suggested Wine: Bertani Valpolicella

+ Piccata

Lightly sautéed in a white wine reduction sauce with lemon and capers
Suggested Wine: Ruffino Orvieto

Contorni Sides

All side orders must accompany an entrée dish or entrée salad

+ Pasta 3

+ Risotto 3

***Vegetables 4**

Meatballs 5

***Mild Italian Sausage 5**

+ Seared Chicken 5

***Sautéed Shrimp 7**

***Baked Salmon 14**

Dolce Desserts

Cannoli Three shells filled with housemade sweet cream 7

Tiramisu Delicate layers of amaretto soaked lady fingers and mascarpone cheese 8

New York Cheese Cake A classic treat 6

Italian Bread Pudding

A warm dessert with a hint of bourbon and pecans drizzled with Caramel sauce 8

Brownies 3 Brownies ala Mode 7

Homemade fluffy and oh so good!

Many other specialty cakes and pies available daily

Kid's

For Kids 10 & Under

Mozzarella Sticks 6

Yummy

Poco Pizza 8

Thin crust mini cheese pizza

Chicken Tenders 8

Served with chips and applesauce

Spaghetti & Meatball 7

A sloppy face favorite!

Mozzarella Sticks 6

Cheesy Fries 7

Hot Beverages

All Hot Beverages are available Decaffeinated

Coffee 3

Hot Tea 2

Espresso 4

Cappuccino 5

Irish Coffee 8