

Hand Tossed NY Style Pizza

Prices for items with Mozzarella Cheese may change due to increased costs.

	Medium (14")	X-Large (18")
<i>Formaggio</i> Cheese	12	16
<i>Margherita</i> Slices of Fresh Mozzarella Cheese, Basil and Tomato	14	18
<i>Hawaiian</i> Covered in Applewood Smoked Ham and Pineapple Tidbits	14	18
<i>American</i> Ground Beef, Real Bacon with Mozzarella & Cheddar Cheese	15	19
<i>Primavera Veggie</i> Spinach, Tomato, Onion, Mushrooms, Black Olives, Green Peppers, Banana Peppers	15	19
<i>Vittoria</i> A Classic Pie with Sliced Tomatoes, Italian Sausage, dollops of creamy Ricotta & Garlic	16	20
<i>Roma</i> Meat Eater's Favorite. Loaded with Italian Sausage, Pepperoni, Sliced Meatballs, Genoa Salami	16	22
<i>Bella (Supreme)</i> Pepperoni, Sausage, Onions, Tomato, Mushrooms, Green Peppers, Black Olives, Banana Peppers	18	24
<i>Sicilian</i> The classic thick crust pie with nine large slices - Available in 16" only	20	

Special Sauce Pizza

<i>Bianco</i> The Classic White Pie - Creamy Ricotta with Garlic & Parsley with Mozzarella Cheese	14	18
<i>Venetian</i> Olive Oil base topped with Mozzarella, Sliced Tomatoes, Spinach & Garlic	14	18
<i>Greek Chicken</i> Basil Pesto base, Grilled Chicken, Black Olives, Roasted Red Peppers, Tomatoes, Spinach, with Feta & Mozzarella Cheeses	16	22
<i>Poco Pizza</i> 7 Thin-shell crust pizza with your choice of toppings — Add 75¢ Each Topping (Limit 3 total)	14" Gluten-Free Pizza Crust Add \$1.50	

Calzone & Stromboli

Our Calzone is a Cheese Turnover filled with Ricotta, Mozzarella & Fillings

Our Stromboli is Pizza Crust Rolled with Pizza Sauce, Mozzarella & Fillings

<i>House Calzone</i> Stuffed with Mushroom and Spinach	9	<i>House Stromboli</i> Stuffed with Pepperoni & Italian Sausage	9
<i>Three-Cheese Calzone</i>	8	<i>Margherita Stromboli</i> Filled with Tomatoes and Basil	9
<i>Create Your Own Calzone</i> Add 75¢ Each Filling (Limit 4 total)	8	<i>Create Your Own Stromboli</i> Add 75¢ Each Filling (Limit 4 total)	8

Toppings/Fillings

ADD \$1.50 MED or \$2 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 MED or \$2.75 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 11

Calamari Fritti Fried Calamari

Lightly breaded domestic calamari served with our marinara sauce 12

Cozze Mussels

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

Pizza Margherita Small Pizza

Thin-shell crust pizza topped with mozzarella, red sauce, tomatoes & basil 8

Antipasto Piatto Antipasto Plate

Genoa salami, provolone, tomatoes, roasted red peppers, black olives, artichokes, pepperoncini, celery, capers, red onions & fresh romaine for two 15

Alette di Pollo Chicken Wings

Jumbo Wings 1.25 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 8

Minestra e Insalata Soups & Salads

Zuppa del Giorno Soup of the Day

Ask about our featured soup of the day

Insalata Salad

Fresh mixed greens, tomatoes, red onion & black olives *Piccolo Side* 3 *Intero Full* 7

Insalata Cesare Caesar Salad

Classic Caesar with fresh romaine lettuce, seasoned croutons & grated Romano cheese *Piccolo Side* 4 *Intero Full* 8

Insalata della Grecia Greek Salad

Romaine, tomatoes, onions, black olives, roasted red peppers, pepperoncini and feta 8

Add to any salad - Seared: Chicken 4 Shrimp 7

Voglio Cravings

Cravings are smaller portions of some of our featured dishes

<i>Ravioli - Cheese</i> 9	<i>Spaghetti a Carbonara</i> 9	<i>Crab Cake with Vegetables</i> 13
<i>Penne Bolognese</i> 9	<i>Tortellini Bolognese</i> 10	<i>Eggplant Parmesan with Linguini</i> 11
<i>Linguine Alfredo</i> 9	<i>Shrimp Scampi</i> 12	<i>Penne alla Vodka</i> 9
<i>Spaghetti & Meatballs</i> 9	<i>Shrimp Alfredo</i> 14	<i>Linguine with Clams</i> 13

Substitute other sauce for marinara for \$1.75. Split entrées \$4.

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

Pasta

We offer Gluten-Free and Wheat Pasta as a Dietary alternative for most entrées

Spaghetti con Polpette Spaghetti and Meatballs

Spaghetti served with our family recipe for meatballs that has been handed down for generations - none better 16
Suggested Wine: Cecchi Sangiovese

Spaghetti a Carbonara

Tossed in an egg-batter cream sauce with crispy pancetta and Pecorino Romano cheese 16
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 16
Suggested Wine: Zinfandel

Lasagna

Grandma Demeo's specialty - Baked with layers of pasta, sausage, beef, mozzarella, ricotta and romano cheeses 17
Suggested Wine: Tiziano Chianti

Cheese Ravioli Ravioli filled with a delightful blend of parmesan and creamy ricotta cheeses 16

Suggested Wine: Cecchi Sangiovese

Penne Bolognese Tubular pasta served with the traditional meat sauce from the city of Bologna 16

Suggested Wine: Piccini Chianti

Tortellini Bolognese Cheese-filled pasta rings topped with the traditional meat sauce from the city of Bologna 17

Suggested Wine: Zinfandel

Linguini Alfredo

Linguini tossed in a delicious sauce made with cheeses, cream and mild seasonings 16
Add Baked Chicken 4 Add Sautéed Shrimp 6

Suggested Wine: Ruffino Orvieto or Chasing Venus 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 16
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 24
Suggested Wine: Jacob's Creek Shiraz/Cab

Tortina di Granchio Crab Cakes

Lightly seared super lump crab served with roasted red pepper aioli sauce 23

Suggested Wine: Chasing Venus Sauvignon Blanc

Gamberi Scampi Shrimp Scampi

Delicious fresh shrimp sautéed in wine, olive oil & garlic, tossed with linguini & sprinkled with parsley 22

Suggested Wine: Acacia Unoaked 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 22

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 23

Suggested Wines: Orvieto or Cline O. V. Zinfandel

Carne Meat

Pollo Chicken 19

Chicken and Veal Entrées served with pasta & sauce or vegetable & starch

Francese

Lightly sautéed in a delicate lemon egg batter

Suggested Wine: Acacia Chardonnay

Marsala

A savory Marsala wine reduction sauce with sautéed mushrooms

Suggested Wine: Banfi Rosso di Montalcino

Toscana Tuscan Chicken 22

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 for additional \$2

Vitello Veal 24

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 del Giorno 3

Vegetables 3

Potatoes/Starch 3

Meatballs 5

Mild Italian Sausage 5

Seared Chicken 5

Sautéed Shrimp 7

Kid's

For Kids 10 & Under

Mozzarella Sticks 5

Yummy

Poco Pizza 7

Thin crust mini cheese pizza

Chicken Tenders 6

Served with chips and applesauce

Spaghetti & Meatball 7

A sloppy face favorite!

Cheesy Fries 6

Dolce Desserts

Cannoli Three shells filled with housemade sweet cream 6

Tiramisu Delicate layers of amaretto soaked lady fingers and mascarpone cheese 7

New York Cheese Cake A classic treat 6

Italian Bread Pudding

A warm dessert with a hint of bourbon and pecans drizzled with butterscotch sauce 7

Brownies 3 Brownies ala Mode 7

Homemade fluffy and oh so good!

Many other specialty cakes and pies available daily

Cordials

Amaretto

B & B

Bailey's

Drambuie

Frangelico

Galiano

Godiva Chocolate

Grand Marnier

Grappa

Hennessy

Limoncello

Sambuca

Dolce Vino (Dessert Wines)

Ruby Port, Portugal (per serving) 8

Tawny Port, Portugal (per serving) 8

Hot Beverages

All Hot Beverages are available Decaffeinated

Coffee 2

Hot Tea 2

Espresso 4

Cappuccino 5

Irish Coffee 8