

APPETIZERS

Arancini Appetizer — 13.80

A soft rice interior & slightly gooey center filling of ground beef, green peas, & cheese, on a bed of rich homemade meat tomato sauce

Bruschetta with Tomatoes — 8.45

Our homemade toasted bread rounds topped with chopped tomatoes, garlic, basil, & extra virgin olive oil

Bruschetta with Artichokes — 10.45

Our homemade toasted bread rounds topped with artichokes, roasted red peppers, garlic, & extra virgin olive oil

Fried Calamari — 15.55

Tender fried calamari served with a side of our homemade marinara sauce

Mozzarella Sticks — 10.45

Thick, breaded mozzarella sticks, fried to a golden brown & served with a side of our homemade marinara sauce

Zucchini Sticks — 8.45

Finger-sized zucchini, breaded & fried to a golden brown, served with a side of our homemade marinara sauce

Homemade Beef Meatballs — 11.55

Sliced & served in our homemade tomato sauce

Homemade Italian Fennel Sausage — 11.55

Sliced & served in our homemade tomato sauce

Appetizer Sampler Platter — 24.55

A combination of our bestsellers: Fried Calamari, Mozzarella Sticks, Zucchini Sticks, served with a side of our homemade marinara sauce

Homemade Italian Chicken Wings — 13.55

Pick 1 out of 5 flavors of 8 chicken wings, deep fried to a golden brown with your choice of ranch or blue cheese
~ Plain | Original Hot | Lemon Pepper |
Garlic Parmesan | Barbecue ~

SOUPS

Served with our fresh homemade Italian roll

Lentil Soup — Small 7.95 Large 8.95

An ancient family recipe of lentils, vegetables, & pasta makes this the best lentil soup outside of Sicily

Minestrone Soup — Small 7.95 Large 8.95

Our own version of minestrone to which we add a variety of vegetables, a generous portion of beans & pasta to make this a hearty soup

Tuscan White Bean Soup — Small 7.95 Large 8.95

White beans, celery, onions, carrots, & tomato in a rich, hearty pork broth

Wedding Soup — Small 7.95 Large 8.95

Our special recipe made with meatballs, escarole, & pasta in a rich chicken broth

SALADS

Served with your choice of dressing & our fresh homemade Italian roll

Add grilled chicken to any salad for 8.95

Add 8 medium sautéed shrimp to any salad for 11.95

Beet, Avocado, & Gorgonzola Salad — 17.55

Crispy Romaine lettuce, sliced avocado, grilled portobello mushrooms, marinated beets, onions, tomato, Gorgonzola cheese, dried cranberries, & glazed walnuts

Antipasto for Two — 19.55

This famous Italian salad served "before pasta" includes imported provolone, capicola, ham, salami, tomatoes, pepperoncini, red peppers, black & green olives, & fresh marinated mushrooms on a bed of lettuce

Antipasto for One — 12.95

Imported auricchio provolone, ham, salami, capicola, black & green olives, pepperoncini, tomatoes, & red pepper strips on a bed of lettuce

Antipasto Caprese — 13.95

Fresh mozzarella cheese, sliced tomatoes, black & green olives, & red pepper strips on a bed of lettuce

Chef Salad Italiano — 13.95

Provolone cheese, black & green olives, artichokes, roasted red peppers, & cucumbers on a bed of lettuce

Insalata Tesoro — 16.45

Shrimp sautéed with green peppers in sherry wine, black & green olives, & artichokes served over crisp lettuce

Grilled Chicken Salad — 15.45

Fresh grilled chicken breast marinated in lemon juice, rosemary, garlic, & a touch of olive oil. Served over lettuce, with tomatoes, red onions, black & green olives

House Salad — 7.55

Lettuce, radishes, carrots, & red onions

Caesar Salad — For One 10.95 For Two 16.55

Fresh romaine lettuce tossed with our Caesar dressing, croutons, & parmigiana cheese

Chicken Caesar Salad — 16.45

Fresh grilled chicken breast over our Caesar Salad for One

Garden Salad — 13.45

Fresh mushrooms, tomato, green peppers, black olives, cucumbers, & red onions on a bed of lettuce

Grilled Fresh Atlantic Salmon Salad* — 25.55

Grilled market fresh Atlantic salmon marinated in lemon, garlic, & a touch of olive oil, served over a bed of lettuce, sliced tomatoes, gorgonzola, black & green olives, & red onions

Choices of Dressing: House Dressing, Ranch, Blue Cheese, Honey Mustard, Thousand Island, French, & Balsamic Vinegar

PASTA

Served with our fresh homemade Italian roll
Add side house salad with your choice of dressing for 2.00
Add side fresh seasonal sautéed vegetables for 3.00

Fettuccine alla Erma — 21.55

Imported fettuccine pasta mixed with homemade Italian sausage & fresh mushrooms, tossed in a rich marinara cream sauce

Spaghetti alla Marinara — 14.55

Our imported Italian spaghetti with a homemade chunky plum tomato sauce, garlic, & spices

Spaghetti with Tomato Sauce — 15.55

A special sauce made of Italian plum tomatoes, herbs, & spices, served over imported spaghetti

Spaghetti with Meat Sauce — 20.55

Made from a family recipe with fresh ground beef, Italian plum tomatoes, & imported spaghetti

Spaghetti with Meatballs — 20.55

Our homemade, fresh, large, beef meatballs are smothered in our homemade Italian plum tomato sauce, served over imported spaghetti

Spaghetti with Sausage — 20.55

Our fresh homemade Italian fennel sausage smothered in our Italian plum tomato sauce, served over imported spaghetti

Cheese Ravioli — 18.45

Large pasta pockets filled with ricotta cheese & spices, smothered in our homemade Italian plum tomato sauce

Meat Ravioli — 20.45

Large ravioli filled with ground beef & spices, topped with our homemade beef meat sauce

Meat Tortellini alla Bolognese — 20.55

Tortellini with our meat sauce, fresh ground beef, Italian plum tomatoes, & spices, topped with melted mozzarella

Gnocchi Treviso — 21.45

Italian potato dumplings sautéed with prosciutto, fresh mushrooms, & broccoli in our light red sauce, topped with mozzarella

Fettuccine Alfredo — 22.45

Imported fettuccine pasta tossed in our sweet, buttery cream sauce topped with fresh grated parmigiana cheese

Make it Fettuccine Alfredo with Chicken — 26.55

Make it Fettuccine Alfredo with Small Shrimp —

27.55

Make it Fettuccine Alfredo with Jumbo Shrimp —

31.55

BAKED PASTA

Served with our fresh homemade Italian roll
Add side house salad with your choice of dressing for 2.00
Add side fresh seasonal sautéed vegetables for 3.00

Ricotta Lover's Pasta Sampler — 24.45

A sampler of our baked cheese ravioli, lasagna, & baked ziti, with our homemade tomato sauce, topped with melted mozzarella

Baked Ziti — 20.45

Large ziti baked with our homemade tomato sauce, ricotta cheese, & spices, topped with melted mozzarella

Baked Ravioli — 21.45

Our cheese ravioli baked in our homemade tomato sauce & topped with melted mozzarella

Lasagna — 20.45

Homemade large pasta sheets layered with ricotta, ground beef, & sliced Italian sausage, baked in our tomato sauce, topped with melted mozzarella

Manicotti — 19.45

Homemade tubes of pasta stuffed with ricotta & spices, baked in our tomato sauce, topped with melted mozzarella

Stuffed Shells — 20.45

Large pasta shells, stuffed with ricotta cheese & spices, smothered in our rich tomato sauce, topped with melted mozzarella

CHICKEN ENTRÉES

Served with fresh seasonal sautéed vegetables & our fresh homemade Italian roll

Add side house salad with your choice of dressing for 2.00

Add side spaghetti with marinara for 3.00

Add 4 medium shrimp for 6.00

Chicken Scaloppine with Mushrooms — 23.45

Tender slices of fresh chicken breast sautéed with fresh mushrooms in a wine sauce

Chicken Piccata in Lemon Sauce — 23.45

Tender slices of fresh chicken breast sautéed in a lemon-caper wine sauce

Chicken Scaloppine in Lemon Sauce — 21.45

Tender slices of fresh chicken breast sautéed in a lemon wine sauce

Chicken Parmigiana — 21.45

Fresh chicken breast, breaded, & pan-fried, topped with our tomato sauce & melted mozzarella

MEAT ENTRÉES

Served with fresh seasonal sautéed vegetables & our fresh homemade Italian roll

Add side house salad with your choice of dressing for 2.00

Add side spaghetti with marinara for 3.00

Add 4 medium shrimp for 6.00

Veal Cutlet Parmigiana — 25.45

Fresh veal, breaded, & pan-fried, topped with our tomato sauce & melted mozzarella

Veal Scaloppine alla Marsala — 26.45

Fresh veal medallions cooked in our marsala wine sauce

Veal Scaloppine with Mushrooms — 26.45

Slices of tender veal sautéed with fresh mushrooms in our special wine sauce

Veal Scaloppine in Lemon Sauce — 26.45

Medallions of tender slices of veal slowly simmered in our special lemon sauce

Sausage & Peppers — 20.55

Fresh homemade Italian fennel sausage sautéed with green peppers in a wine marinara sauce

Meatballs & Peppers — 20.55

Our large homemade beef meatballs sautéed with green peppers in a wine marinara sauce

New York Strip Steak* — 29.55

Hand-cut, fresh, tender, Angus New York strip steak, grilled to your specifications

SEAFOOD ENTRÉES

Served with fresh seasonal sautéed vegetables & our fresh homemade Italian roll

Add side house salad with your choice of dressing for 2.00

Add side spaghetti with marinara for 3.00

Grilled Rosemary Salmon* — 27.45

Market fresh salmon marinated in an aromatic rosemary, garlic, & lemon sauce, grilled then baked

Shrimp alla Marinara — 27.45

Five tender jumbo shrimp cooked in our special marinara wine sauce, served with a side of spaghetti

VEGETARIAN ENTRÉES

Served with our fresh homemade Italian roll

Add side house salad with your choice of dressing for 2.00

Add side fresh seasonal sautéed vegetables for 3.00

Add side spaghetti with marinara for 3.00

Eggplant Parmigiana — 21.45

Fresh batter-dipped eggplant fried then baked in marinara sauce & topped with melted mozzarella

Stuffed Eggplant — 22.45

Fresh batter-dipped eggplant fried then stuffed with ricotta cheese & spices, baked in marinara sauce, & topped with melted mozzarella

SUBS & PANINI

Subs come on our homemade sesame seed roll. Panini come on our homemade seedless ciabatta bread. Served with a small side of steak fries (no substitutions)

Steak & Cheese — Sub 13.95 Panino 11.95

Thin slices of steak sautéed with sweet, caramelized onions, topped with mozzarella, lettuce, tomatoes, & mayonnaise

Veal Parmigiana — Sub 14.95 Panino 12.95

Fresh, breaded veal, fried to a golden brown, smothered in our homemade tomato sauce & topped with melted mozzarella

Chicken Parmigiana — Sub 12.95 Panino 11.25

Boneless, breaded, fresh chicken breast, fried to a golden brown, topped with homemade tomato sauce & melted mozzarella

Eggplant Parmigiana — Sub 12.95 Panino 10.95

Fresh batter-dipped eggplant fried then baked in our homemade marinara sauce, topped with melted mozzarella

Grilled Chicken Breast — Sub 12.95 Panino 11.95

Our fresh, boneless chicken breast is marinated in fine herbs & spices, then grilled & topped with melted provolone, lettuce, tomatoes, & red onions, with your choice of mayonnaise, house dressing, or pesto

Submarine — Sub 13.55 Panino 11.55

Italian-style sandwich stuffed with salami, mortadella, capicola, provolone, ham, lettuce, tomatoes, red onions, olive oil, & red wine vinegar

Meatballs — Sub 13.55 Panino 11.55

Homemade beef meatballs seasoned with breadcrumbs & spices in our homemade tomato sauce

Italian Sausage — Sub 13.55 Panino 11.55

Homemade, fresh, all-natural, fennel sausage in our homemade tomato sauce

Grilled Eggplant — Sub 14.25 Panino 12.25

Fresh, grilled eggplant topped with fresh mozzarella, roasted red peppers, mushrooms, & pesto

EXTRAS ON SUBS OR PANINI

Cheese 0.95 | Artichokes 1.50 | Prosciutto 2.00 | Sautéed Mushrooms 1.95 | Sautéed Green Peppers 1.95 | EXTRA Meat 4.00

Subs & Panini pair well with our complimentary toppings: Spicy Pickled Banana Peppers, Jalapeños, Red Pepper Spread

CALZONES

Served with a side of homemade marinara sauce
Add extra 2oz of homemade marinara sauce for .75 each

Cheese Calzone — 11.95

Our special homemade dough turnover stuffed with ricotta, mozzarella, & pecorino Romano cheese
~ *Create Your Own Calzone: Special Toppings 1.50/each | Premium Toppings 1.75/each | Add Grilled Chicken 3.25 ~*

Regular Calzone with Ham — 12.95

Our special homemade dough turnover stuffed with ricotta, mozzarella, pecorino Romano cheese, ham, & spices

Calzone with Spinach — 12.95

Our special homemade dough turnover stuffed with spinach, ricotta, mozzarella, & pecorino Romano cheese

Calzone Capri — 12.95

Our special homemade dough turnover stuffed with salami, capicola, pepperoni, & mozzarella cheese

Calzone Puglia — 12.95

Our special homemade dough turnover stuffed with our homemade Italian sausage, pepperoni, mushrooms, & mozzarella cheese

Calzone with Roasted Peppers & Sausage — 12.95

Our special homemade dough turnover stuffed with roasted red peppers, garlic, homemade sausage, & mozzarella cheese

Special Toppings

Pepperoni, Sausage, Meatballs, Onions, Garlic, Mushrooms, Black Olives, Green Peppers, Anchovies, Extra Cheese

~ 0.95 per topping Slice | 1.95 per topping Pizza for One | 2.50 per topping Medium | 2.95 per topping Large | 3.50 per topping Super Large ~

Premium Toppings

Artichokes, Spinach, Roasted Red Peppers, Prosciutto, Pineapple, Ham, Bacon, Ricotta

~ 1.35 per topping Slice | 2.50 per topping Pizza for One | 2.95 per topping Medium | 3.50 per topping Large | 4.75 per topping Super Large ~

Add Fresh Grilled Chicken Breast

~ Pizza for One 5.55 | Medium 7.55 | Large 8.75 | Super Large 11.25 ~

Add Fresh Tomato

~ Pizza for One 2.75 | Medium 3.75 | Large 5.75 | Super Large 5.95 ~

Add Fresh Mozzarella

~ Pizza for One 4.55 | Medium 5.55 | Large 7.55 | Super Large 10.25 ~

PIZZA

Our handmade New York style pizza is created from the finest ingredients available. Our dough is made fresh daily, using flour made of 100% wheat grown on American farms, fresh yeast, & farm eggs. After careful kneading & spreading, our pizza dough is topped with our homemade Italian plum tomato pizza sauce, spices, fresh grated pecorino Romano & freshly shredded whole milk premium aged mozzarella

Cheese Pizza — By the Slice 3.50

Our NY style, thin crust pizza dough is topped with our homemade, Italian plum tomato pizza sauce, freshly grated mozzarella, & pecorino Romano cheese
~ *Pizza for One 10" 13.25 | Medium 14" 15.25 | Large 16" 17.25 | Super Large 24" 29.55 ~*

Luciano Special Pizza

Our NY style pizza liberally smothered with all our Special Toppings

~ *Pizza for One 18.25 | Medium 23.25 | Large 26.25 | Super Large 38.25 ~*

White Pizza

Our NY style pizza is liberally covered with fresh garlic, spices, parsley, olive oil, freshly grated mozzarella, & pecorino Romano cheese

~ *Pizza for One 13.25 | Medium 16.25 | Large 18.95 | Super Large 30.55 ~*

Margherita Pizza

Our NY style pizza is topped with fresh tomatoes, fresh mozzarella, & fresh basil

~ *Pizza for One 17.25 | Medium 23.25 | Large 27.95 | Super Large 39.25 ~*

Sicilian Pizza

Our square, extra-thick crust pizza is baked with a double layer of our homemade pizza sauce, mozzarella, & pecorino Romano cheese

~ *Pizza for One 8" 14.25 | Large 23.25 ~*

Sicilian Special Pizza

Our Sicilian pizza is liberally smothered, crust to crust, with all our Special Toppings

~ *Pizza for One 8" 18.25 | Large 31.25 ~*

Grilled Chicken Pizza

Our NY style pizza is topped with fresh grilled chicken, roasted red peppers, onions, mozzarella, & pecorino Romano cheese

~ *Pizza for One 18.25 | Medium 26.25 | Large 28.25 | Super Large 41.25 ~*

Meat Trio Pizza

Our NY style pizza is liberally smothered with extra cheese, pepperoni, homemade Italian sausage, & homemade meatballs

~ *Pizza for One 18.25 | Medium 23.25 | Large 26.25 | Super Large 38.25 ~*

Vegetarian Pizza

Our NY style pizza is topped with roasted red peppers, green peppers, onions, garlic, artichokes, spinach, mushrooms, broccoli, & black olives

~ *Pizza for One 18.25 | Medium 23.25 | Large 27.25 | Super Large 39.25 ~*

SIDES & EXTRAS

Garlic Bread — 3.95
~ with Cheese - 5.55 ~

Steak Fries — 5.55
~ with Mozzarella & Jalapeños - 8.45 ~

Homemade Italian Fennel Sausage & Tomato
Sauce — 11.45

Homemade Beef Meatballs & Tomato Sauce —
11.45

Side Spaghetti & Tomato or Marinara Sauce —
8.50

Side Spaghetti & Sausage or Meatball or Meat
Sauce — 11.45

Sautéed Spinach — 9.45

Sautéed Vegetables with a Touch of Garlic — 9.45

Homemade Italian Roll — 0.90

Side Tomato/Marinara Sauce — 2OZ 0.75 4OZ 1.49

Side Meat Sauce — 2OZ 0.85 4OZ 1.69

BEVERAGES

Free refills for sodas, iced tea, & lemonade

Soda — 3.55
~ Pepsi | Diet Pepsi | Ginger Ale | Starry |
Club Soda | Dr. Pepper | Root Beer ~

Iced Tea — 3.55

Lemonade — 3.55

Still or Sparkling Mineral Water — Sm 3.75 Lg 6.35

COFFEE & TEA

Free refills for Colombian Coffee

Colombian Coffee — 3.55

Espresso — 4.25

Espresso Doppio — 5.25

Cappuccino — 5.25

Caffé Latte — 5.25

Caffé Mocha — 5.25

Hot Tea — 3.55

DESSERTS

Cannoli — 5.95

A delicious cinnamon shell filled with creamy, sweet ricotta cheese with a touch of vanilla, chocolate chips, & two maraschino cherries, dusted with powdered sugar
~ Mini Cannoli - 2.95 ~

Tartufo — 8.95

Flash-frozen & imported from Sicily, pistachio, strawberry, & chocolate gelato encased in a dark chocolate shell & a maraschino cherry in the center, sliced in half & served with whipped cream

Limoncello Flute — 9.95

Flash-frozen & imported from Sicily, limoncello gelato served in a tall, elegant glass

Ice Cream Sundae — 9.95

Two scoops of ice cream (check with server for available flavors), topped with chocolate syrup, whipped cream, & a maraschino cherry

Ice Cream Scoop — Single 5.25 Double 8.95

Want to add sprinkles or chocolate syrup? Just ask your server!

Homemade Tiramisu — 9.95

A sponge cake soaked in espresso, layered with a mascarpone cheese & zabaglione cream mixture, then lightly dusted with cocoa powder

Cheesecake — 8.95

Limoncello Cake — 8.95

Chocolate Cake — 8.95

Carrot Cake — 8.95

(Check with your server for dessert availability)