

## **APPETIZERS**

Bruschetta Napoletana	\$4.99	Fried Calamari	\$11.99	Meatball Sliders	\$9.99
Marinated tomatoes on our fresh, homem	nade bread with	Deep fried to a golden brown, ser	ved with a side of	Petite brioche bun with meatball	s, tomato sauce,
parmesan and a balsamic glaze drizzle		marinara sauce		mozzarella and parmesan, serve	d with fries (3 pcs)
Mozzarella Caprese	\$8.99	Mozzarella Sticks	\$8.99	Chicken Tenders	\$8.99
Fresh, homemade mozzarella with tomate	oes, house made	Hand cut and breaded mozzarella	a, deep fried to a golden	Served with fries	
roasted peppers, basil, EVOO, and balsam	nic glaze drizzle	brown, served with a side of mari	nara sauce		
Pizza Fries	\$8.99	Amore Fries	\$8.99	Chicken Wings - Naked, Sweet	BBQ, Chesapeake Buffalo
French fries topped with mozzarella, pizza	a sauce, and	French fries topped with mozzare	ella and bacon bits, baked	8 - <b>\$1</b>	1 12 - <b>\$15</b> 20 - <b>\$25</b>
pepperoni, baked to perfection		to perfection and served with ran	ch		

### **PIZZE**

### Fresh Dough Made Daily

14"

#### HAND TOSSED NY STYLE

Cheese	\$13.99	\$14.99
Combo	\$17.99	\$19.99
Any 3 toppings for the price of 2		
Single Slice from 16" – just cheese		
SPECIALTY PIZZA		
	14"	16"
Classic Margherita	\$14.99	\$15.99
Basil leaves, EVOO, and fresh mozzarella with pizza sauce		
Meat Lover's	\$17.99	\$19.99
Pepperoni, ham, ground beef, bacon, and sausage		
Hawaiian	\$17.99	\$19.99
Ham and pineapple		
Buffalo Chicken	\$18.99	\$20.99
Chicken breast with buffalo sauce, mozzarella, and ranch drizzle		
Veggie Lover's	\$18.99	\$20.99
Broccoli, spinach, fresh tomatoes, red onions, and mushrooms		

16"

Caprese	\$17.99	\$19.99
Basil leaves, diced tomatoes, and fresh mozzarella with white sauce		
White Chicken Veggie	\$18.99	\$20.99
Grilled chicken, fresh spinach, and plum tomatoes with white sauce		
Arugula	\$18.99	\$19.99
Arugula, diced tomatoes, and ranch drizzle		
GLUTEN FREE CHEESE PIZZA		
	12" - <b>\$14.99</b>	

#### MAKE YOUR OWN PIZZA

Choose any style cheese pizza, add \$1.99 (14") or \$2.39 (16") for each additional topping

Pepperoni, Italian Sausage, Chicken, Bacon, Meatballs, Ham, Ground Beef, Anchovies, Mushrooms, Onions, Black Olives, Broccoli, Spinach, Artichokes, Diced Fresh Tomatoes, Eggplant, Green Peppers, Roasted Peppers, Jalapeño Peppers, Banana Peppers, Pineapple, Fresh Mozzarella, Ricotta

## **PASTA**

### Served with Homemade Garlic Bread Add a Side Salad \$4.99 Add Chicken, Shrimp, or Salmon \$3.29 Add Meatballs, Sausage, or Meat Sauce \$3.29

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Eggplant Parmigiana	\$15	Pasta Primavera	\$15	Spaghetti Alla Carbonara	\$15
Homemade, freshly sliced and breaded eggpl	ant, topped	Broccoli, spinach, and artichoke hearts in cr	eamy rosé	Spaghetti sautéed with Italian pancetta (bacon	) in an egg
with tomato sauce and mozzarella		sauce		and cream sauce with parmesan	
Mostaccioli Alla Napoletana	\$15	Mostaccioli All'Arrabbiata	\$15	Rigatoni Abbruzzi	\$15
Penne pasta in a marinara sauce with parmes	an	Penne pasta in spicy marinara sauce		Italian sausage, roasted red peppers, and parm	iesan in
				garlic EVOO sauce	
Gnocchi Napoletana	\$15	Gnocchi Ciociara	\$15	Gnocchi Al Pesto	\$15
Italian potato dumplings with Italian sausage	and a large	Italian potato dumplings with Italian pancet	ta (bacon) in	Italian potato dumplings in homemade basil pe	sto sauce
meatball in tomato sauce		spicy marinara sauce			
Fettucine Alfredo	\$15	Ravioli Aurora	\$15	Cheese Ravioli	\$15
Egg noodles in Alfredo cream sauce with part	mesan	Jumbo cheese-filled ravioli sautéed with cru	ushed	Jumbo cheese-filled ravioli in tomato sauce	
		tomatoes in rosé sauce			
Baked Ziti	\$15	Penne Bosco	\$15	Spaghetti Puttanesca	\$15
Ziti with ricotta, mozzarella, and tomato sauc	e, oven-	Artichokes and mushrooms in marina sauc	е	Black olives, capers, and anchovies in marinara	a sauce
baked					
Spaghetti	\$15	Tortellini Tricolore	\$15	Tortellini Rosario	\$15
In tomato or marinara sauce		Cheese tortellini with green peas and sun-d	ried tomatoes	Cheese tortellini with Italian sausage in rosé sa	auce
		in rosé sauce			
Stuffed Eggplant	\$15	Lasagna Bolognese	\$15	Rigatoni Boscaiola	\$15
Eggplant stuffed with ricotta, broccoli, and sp	inach,	Pasta layered with cheese, meat, and becha	amel, oven-	Onions and diced prosciutto in rosé sauce	
topped with tomato sauce and oven-baked		baked and topped with tomato sauce			

## **ENTREES**

### Served with Pasta and Homemade Garlic Bread

#### Add a Side Salad \$4.99

#### CHICKEN

Chicken Alfredo	\$16	Chicken Marsala	\$16
Cubed chicken tossed with fettuccine pasta in cream sauce		Chicken breast sautéed with mushrooms and spaghetti in marsala wine sauce	
Chicken Parmigiana	\$16	Chicken Broccoli	\$16
Breaded chicken breast topped with tomato sauce and mozzarella, served with	spaghetti	Cubed chicken and fresh broccoli tossed in Alfredo sauce, served over spaghet	ti
Chicken Sorrento	\$16	Chicken Piccata	\$16
Chicken breast with prosciutto julienne and mozzarella melted in wine lemon sa	auce over	Chicken breast with capers in a wine lemon sauce	
pasta			
Chicken Castello	\$16	Chicken Sofia	\$16
Chicken breast topped with prosciutto and fontina in a brown glaze sauce		Sliced Italian sausage, mushrooms, and sun-dried tomatoes in a rosé sauce	
	VF	AL	
Veal Marsala			\$17
	\$17	Veal Parmigiana	***
Veal scaloppini sautéed with mushrooms and spaghetti in marsala wine sauce		Breaded veal scaloppini topped with tomato sauce and mozzarella with spaghet	
Veal Piccata	\$17	Veal Trattoria	\$17
Fresh veal with capers in a lemon sauce		Veal with plum tomatoes and mushrooms in a Chablis wine sauce	
Veal Castello	\$17	Veal Cardinale	\$17
Veal scaloppini, prosciutto, and fontina in a brown glaze sauce		Fresh veal scaloppini sautéed with roasted peppers and mushrooms in a rosé sa	auce over
		pasta	
	SEAF	F00D	
Shrimp Alla Marinara	\$16	Shrimp Alla Fradiavolo	\$16
Fresh, jumbo gulf shrimp sautéed with garlic, EVOO, and basil in marinara sauce	e with	Fresh, jumbo gulf shrimp sautéed with garlic, EVOO, and basil in a spicy marinar	a sauce
linguine		with linguine	
Calamari Luciana	\$16	Shrimp Scampi	\$16
Fresh squid sautéed with onions and linguine in marinara sauce		Fresh, jumbo gulf shrimp sautéed in a butter, lemon, and wine sauce with linguin	16
Salmon Messinese	\$17	Salmon Adriatico	\$17
Fresh salmon filet sautéed with capers, olives, and mussels in a marinara sauce	<u>:</u>	Fresh salmon filet sautéed with roasted peppers, topped with jumbo lump crab r	neat in a
		white garlic lemon sauce	
Linguini with Clam Sauce		\$16	

### **HOT OVEN SPECIALTIES**

Fresh clams in shells with either white or red clam sauce

	HUI UVEN SPECIALITES				
Served with a Side of Marinara Sauce					
Meat Calzone	\$8.99	Chicken Veggie Stromboli	\$8.99	Cheese Calzone	\$8.99
Fresh dough filled with Italian sausage	e, pepperoni, ham,	Fresh dough filled with chicken, spin	ach, artichokes,	Fresh dough filled with ricott	a, mozzarella, and parmesan
salami, ricotta, and mozzarella		mushrooms, and tomatoes with rand	ch		
Spinach Calzone	\$8.99	Meat Lover's Roll	\$8.99	Garlic Knots	\$4.49/\$7.49
Fresh dough with spinach, ricotta, and	mozzarella	Fresh dough filled with steak, meatb	all, sausage,	Homemade knots of fresh de	ough, coated with garlic and
		pepperoni, bacon, and mozzarella wi	th ranch	olive oil, topped with parmes	san, served with a side of
				marinara sauce (6/12 pcs)	

## **SUBMARINES**

All Subs are on Homemade Rolls, Oven Toasted with Your Choice of Toppings: Lettuce, Tomato, Onion (raw or grilled), Banana Peppers, Pickles, Mayonnaise

Italian Cold Cut	\$10.99	Ham & Cheese	\$10.99	Tuna Fish	\$10.99
Imported sliced ham, Genoa salami, and pr	ovolone	Imported sliced ham and provolone		Homemade tuna salad	
Grilled Chicken Toscano	\$10.99	Steak	\$10.99	Steak with Cheese	\$10.99
Grilled chicken topped with fresh mozzarell	a	Grilled shredded ribeye steak		Grilled shredded ribeye steak with white A	American cheese
Steak Deluxe	\$10.99	Hamburger	\$10.99	Cheeseburger	\$10.99
Grilled shredded ribeye steak with onions, o	green peppers,	Two 1/4 pound grilled Black Angus patties		Two 1/4 pound grilled Black Angus Pattie	s and provolone
and mushrooms					
Chicken Parmigiana	\$10.99	Meatball Parmigiana	\$10.99	Sausage Parmigiana	\$10.99
Hand breaded chicken breast with tomato	sauce and	Italian meatballs with tomato sauce and m	ozzarella	Italian sausage with tomato sauce and m	ozzarella
mozzarella					
		Veal Parmigiana	\$10.99		
		Hand breaded veal scallopini with tomato s	auce and		
		mozzarella			

### **WRAPS**

### Served with French Fries

Chicken Ranch	\$10.99	Chicken Caesar	\$10.99	Buffalo Chicken	\$10.99
Grilled chicken with lettuce, tor	natoes, cucumbers, feta,	Grilled chicken, romaine lette	uce, and Caesar dressing	Grilled chicken with buffalo sauce, ba	aby spinach,
and ranch dressing				tomatoes, and cucumbers	
	Steak	\$10.99	Tuna	\$10.99	
	Shredded ribeye steak with le	ttuce, tomatoes, and white	Tuna salad with lettuce, ton	natoes, and provolone	

American cheese

## **SALADS**

### House, Ranch, Balsamic Vinaigrette, Caesar Add Chicken, Shrimp, or Salmon for \$3.29

Fresh Garden Salad	\$8.99	Greek Salad	\$9.99	Caesar Salad	\$8.99	
Mixed greens with tomatoes, cucumbers, onions,		Mixed greens with tomatoes, cu	Mixed greens with tomatoes, cucumbers, onions,		Romaine lettuce, parmesan, creamy Caesar dressing, and	
pepperoncini, and Kalamata olives		pepperoncini, Kalamata olives, a	and feta	house made croutons		
Italian Salad	\$10.99	Arugula Salad	\$10.99	Caprese Salad	\$8.99	
Mixed greens with black olives, roasted	peppers,	Arugula with toasted almonds, o	diced tomatoes, and	Mixed greens with fresh mozza	rella, basil, tomatoes, and	
artichokes, and fresh mozzarella		shaved parmesan		EVOO		

## **SIDE ORDERS**

French Fries	\$3.99	Meatballs with Tomato Sauce (3)	\$4.99
Steamed Broccoli	\$5.99	Garlic Bread (4)	\$3.99

## **KID'S MENU**

### Ages 12 and Under

Pasta with Butter	\$5	Cheese Ravioli	\$5
Spaghetti with Meatballs	\$5	Fettuccine Alfredo	\$5

### **DESSERTS**

Italian Cannoli	\$3.50	Limoncello Mascarpone	\$5.50
Tiramisu Cup	\$5.50	Toasted Almond Cup	\$5.50
Sponge cake soaked in espresso, topped with mascarpone and coffee cream	s, dusted with	Sponge cake topped with mascarpone cream and decorated with toasted alm	onds and
cocoa powder. Grab-and-Go with a spoon in the lid!		amaretto cookie crumbs. Grab-and-go with a spoon in the lid!	

## **BEVERAGES**

Proudly serving Coca Cola and Pepsi Products

### FAMILY SIZE DINNERS TO SHARE

# Dinners Served with Homemade Garlic Bread and Salad DINNERS

	Serves 4	Serves 6
Eggplant Parmigiana with Spaghetti	\$45	\$66
Lasagna Bolognese	\$45	\$66
Fettucine Alfredo	\$45	\$66
Penne Arrabbiata	\$45	\$66
Tortellini Tricolore	\$45	\$66
Spaghetti and Marinara	\$45	\$66
Spaghetti and Marinara with Sausage or Meatballs	\$45	\$66
Chicken Marsala	\$49	\$71
Chicken Parmigiana	\$49	\$71
Veal Marsala	\$49	\$71
Shrimp Marinara	\$51	\$74
Shrimp Scampi	\$51	\$74
Calamari Luciana	\$51	\$74
Linguine Alle Cozze	\$51	\$74
Linguine Alle Vongole	\$51	\$74