Appetizers

Heirloom Tomato Bruschetta - Crispy bread topped with tri-colored heirloom tomatoes, goat cheese & fresh basil, drizzled in our house vinaigrette & a balsamic reduction.

Burrata - Burrata cheese, basil pesto & tri-colored grape tomatoes finished with salt & pepper.

Italian Crab Cakes – Lump crab meat, Italian seasoning, fresh parsley, roasted red peppers & just enough homemade breadcrumbs to hold them together, served with cilantro lime aioli.

Artichoke Dip – Baked artichokes, parsley, Pecorino Romano & mozzarella cheese served with toasted bread.

Crispy Calamari – Flash fried tender hand-cut calamari served with a spicy homemade marinara topped with Pecorino Romano.

Mozzarella Sticks – With homemade marinara.

Salads

Garden Salad - Lettuce, tomato, red onions, shredded carrots & mozzarella cheese.

Caesar Salad - Romaine lettuce, croutons, Pecorino Romano cheese & creamy Caesar dressing.

Grilled Romaine – Grilled romaine heart, tri-colored grape tomatoes, red onions, goat cheese & bacon, finished with our shallot vinaigrette.

Antipasto Salad - Lettuce, tomato, onions, green peppers, roasted red peppers, banana peppers, ham, salami, provolone & pepperoni, topped with mozzarella cheese.

Caprese Salad – Fresh mozzarella & Roma tomatoes topped with our house-made balsamic vinaigrette & fresh basil.

Local Arugula Salad – Crisp romaine, arugula, roasted red peppers, artichoke hearts, black olives & goat cheese with our balsamic vinaigrette.

Smoked Salmon Salad - Smoked salmon, spinach, walnuts, gorgonzola, red onion & tomato with our balsamic vinaigrette.

ADD:  Chicken, Shrimp, Smoked Salmon

Dressings:  Ranch, House Vinaigrette, Balsamic Vinaigrette, Shallot Vinaigrette & Blue Cheese

Pasta

Spaghetti Marinara - Spaghetti with our house marinara topped with fresh Pecorino Romano.

Baked Ziti – Oven baked penne smothered with a blend of cheeses, fresh basil & marinara sauce

Basil Pesto Penne - Penne pasta tossed with our basil pesto, Roma tomatoes, & fresh spinach.

ADD:  Chicken, Shrimp, Meatball, Sausage
Specialty Sandwiches

**Italian Style Roast Pork** – Local’s favorite with slow roasted, thinly sliced pork topped with provolone cheese & sautéed fresh spinach served au jus.

**Turkey B.L.T.** – Thin sliced turkey, crispy bacon, lettuce, & tomato on a toasted ciabatta bun with your choice of pesto or mayonnaise.

**Granchio** – House-made Italian crab cake, lettuce, Roma tomato, & lime cilantro aioli on a soft brioche roll.

**Capri** - Thin sliced prosciutto, fresh mozzarella, Roma tomatoes, arugula & balsamic toasted on a ciabatta bun.

**Italian Cordon Bleu** - Marinated grilled chicken topped with prosciutto, melted provolone cheese, sautéed spinach & garlic on a ciabatta bun.

**Italian** – A true classic! Salami, pepperoni, ham, provolone cheese, lettuce, tomato & onion, topped with our house vinaigrette.

**Chicken Caprese** - Marinated grilled chicken topped with fresh mozzarella cheese, Roma tomatoes, fresh basil & pesto on a toasted ciabatta bun.

**Godfather** – Honey ham, turkey, prosciutto, & provolone, toasted on a ciabatta bun with balsamic vinaigrette, banana peppers, roasted red peppers, & spinach.

**Grilled Eggplant** - Grilled eggplant, goat cheese, roasted red peppers & fresh arugula toasted with pesto on a ciabatta bun.

Hot Parmesan Subs

**Meatball, Sausage, Chicken OR Eggplant Parmesan** – Oven baked with marinara sauce & mozzarella cheese.

**ADD:** Fries, Caesar Salad, Fruit Salad

**Go gluten free**

Hand-Tossed Gourmet Pizza

_Sorry, no substitutions on specialty pizzas_

**San Gennero** – Sausage, roasted red peppers & onions.

**Piedmont** – Olive oil base, fresh garlic, artichoke hearts, chicken, spinach, pine nuts & parmesan.

**Crab & Arugula** – White ricotta base with pesto, mozzarella, lump crabmeat & local arugula.

**Buffalata** – Olive oil base, with fresh garlic, Roma tomatoes, fresh mozzarella, & fresh basil.

**Alla Bianca** - White pizza with spinach, Roma tomatoes, garlic, pesto & fresh basil.

**Vegetarian** - Black olives, green peppers, roasted red peppers, onions & mushrooms.

**Nova Siri** - Meatballs, spinach & garlic.

**Supreme** - Mushrooms, black olives, onions, green peppers, sausage, ham & pepperoni.

**Tutte Le Carni** - Meat lovers with sausage, pepperoni, ham & meatballs.

**Milano** - Prosciutto, arugula & goat cheese.

**BBQ Chicken** - Banana peppers, chicken, onions & BBQ sauce.

**Superoni** - Double pepperoni & double cheese.

**Ultimate Hawaiian** - Prosciutto & pineapple.

Cheese

_Fresh Toppings:_ Pepperoni, Sausage, Mushrooms, Extra Cheese, Meatballs, Roma Tomatoes, Bacon, Chicken, Roasted Red Peppers, Banana Peppers, Jalapenos, Green Peppers, Onions, Olives, Ham, Artichoke Hearts, Prosciutto, Arugula, Ricotta, Goat Cheese, Salami, Broccolini, Spinach, Basil & Pineapple
Beverages

**Fountain Sodas** with refills
- Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper,
- Mountain Dew
- Sweet Tea
- Unsweetened Tea
- Saranac Root Beer
- Boylan’s Orange Soda & Ginger Ale
- Calypso Lemonade

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<tr>
<th>Sweetened Tea</th>
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<td>San Pellegrino Limonata</td>
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<td>San Pellegrino 1L</td>
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<td>Cappuccino</td>
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**Bottled Beer**

- Ballast Point Sculpin IPA
- Stella Artois
- Bell’s Oberon Ale
- Corona Light

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<th>Pabst Blue Ribbon Can</th>
<th>Bud Light</th>
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<tr>
<td>Bud Light</td>
<td>Miller Lite</td>
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<td>Miller Lite</td>
<td>Michelob Ultra</td>
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<tr>
<td>Michelob Ultra</td>
<td>Yuengling Lager</td>
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**Draft Beer**

- Peroni (Italy)
- Wicked Weed Pernicious IPA (NC)
- Devils Backbone Vienna Lager (VA)
- Allagash White (ME)
- Foothills Jade IPA (NC)

**Seasonal Rotating Drafts**

**Wine by the Glass**

*Please ask to see the wine list for our full selection*

**White**

- Sonoma-Cutrer Chardonnay
- Kim Crawford Sauvignon Blanc
- Villa Pozzi Pinot Grigio
- Kung Fu Girl Riesling
- La Galope Rose
- Da’Luca Prosecco
- Allure Moscato Bubbly 187ml

**Red**

- Jasci & Marchesani Montepulciano D’Abruzzo (DOC)
- Rodney Strong Cabernet Sauvignon
- La Crema Pinot Noir
- Castello D’Albola Chianti Classico
- Santa Cristina Toscana Rosso

*Menu & prices subject to change*