

## SPECIALTY COCKTAILS

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<b>PALOMA ITALIANO</b>	15
Milagro • Reposado • Grapefruit • Campari	
<b>THE AMALFI</b>	13
Absolut Citron • San Pellegrino Limonata	
<b>POMEGRANATE MARTINI</b>	15
Tito's Vodka • Pama • Cointreau	
<b>NEW FASHIONED</b>	15
Maker's Mark • Disaronno • Bitters	
<b>APEROL SPRITZ</b>	13
Aperol • Prosecco • Soda • Orange	
<b>ROSÉ SANGRIA</b>	14
Rosé • Cointreau • Fresh Fruit	
<b>LIMONCELLO MARTINI</b>	15
Tito's Vodka • Limoncello • Lemon	
<b>MILANO MULE</b>	13
Tito's Vodka • Ginger Beer • Lime	
<b>PASSION FRUIT MAI TAI</b>	15
Cruzan Estate Rum • Passion Fruit • Myers Rum	
<b>DOPPIO ESPRESSO MARTINI</b>	15
Chilled Select Doppio Espresso • Stoli Vanilla Coffee Liqueurs	

## DRAFT BEER

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Peroni (Italy)	8
Carolina Brewing Copperline Amber Ale (NC)	8
Wicked Weed Pernicious IPA (NC)	10
<b>SEASONAL ROTATING DRAFTS</b>	
1718 Brewing (Local, Ocracoke Island, NC)	
Swells'a Brewing (Local, Kill Devil Hills, NC)	

## BOTTLED BEER

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Wicked Weed Appalachia Session IPA Can (NC)	6
Allagash White	7
Yuengling Lager	6
Bud Light, Miller Lite	5
Corona Light, Stella Artois	6
Noble Cider Can (NC)	6

## ITALIAN APÉRITIFS

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<b>PALLINI LIMONCELLO</b>	10
<b>MOLETTA GRAPPA DI BARBERA</b>	10
<b>ROMANA SAMBUCA</b>	10

## WINE BY THE GLASS

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

### WHITE

Nautilus Sauvignon Blanc	13
Sonoma-Cutrer Chardonnay	15
Guinigi Pinot Grigio	11
Kung Fu Girl Riesling	11
Jeio Prosecco	12
Freixinet 'Mia' Moscato (187ml)	10

### ROSÉ

Jansz Premium Sparkling Rosé	16
Domaine Houchart Côtes de Provence Rosé	13

### RED

Fantini Montepulciano D'Abruzzo	13
Tormaresca Neprica Cabernet Sauvignon	14
La Crema Pinot Noir	15
Castello D'Albola Chianti Classico	15
Northwest Cellars Adagio Red	15
<i>La Dolce Vita's 13th Season Private Label</i>	

## BEVERAGES

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<b>FOUNTAIN SODAS</b> with refills	4.50
Pepsi, Diet Pepsi, Dr. Pepper, Starry, Mountain Dew	

<b>FRESH BREWED TEA, ROOT BEER, GINGER ALE, LEMONADE, SAN PELLEGRINO LIMONATA</b>	4
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<b>ACQUA PANNA 1L</b>	7
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<b>SAN PELLEGRINO 1L</b>	8
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**FULL SERVICE BAR ALSO AVAILABLE**



## APPETIZERS

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<b>ROSEMARY BREAD</b>	5
A loaf of our house-made rosemary bread, served with basil pesto oil.	
<b>MUSSELS SICILY</b>	21.99
Mussels sautéed with spicy marinara & fresh garlic <b>OR</b> with white wine, garlic, butter, cracked red pepper & fresh herbs.	
<b>BURRATA</b>	15.99
Burrata cheese, basil pesto, fresh arugula & tri-colored grape tomatoes finished with salt & pepper.	
<b>ITALIAN CRAB CAKES</b>	Market Price
Lump crabmeat, Italian seasoning, fresh parsley, roasted red peppers & just enough homemade breadcrumbs to hold them together, served with cilantro lime aioli.	
<b>MARINATED CILIEGINE MOZZARELLA</b>	16.99
Fresh Ciliegine mozzarella balls marinated in our house vinaigrette, tossed with tri-colored heirloom tomatoes, fresh garlic, & fresh basil, drizzled in a balsamic reduction, served with crostini.	
<b>CRISPY CALAMARI</b>	18.99
Flash fried tender hand-cut calamari served with a spicy house-made marinara topped with Pecorino Romano.	
<b>FRIED MOZZARELLA WITH MARINARA</b>	11.99

## SOUP & SALADS

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<b>SOUP OF THE DAY</b>	Cup / Bowl
<b>GARDEN SALAD</b>	12.99
Crisp romaine, mixed greens, tomato, red onions, shredded carrots & fresh mozzarella cheese.	
<b>CAESAR SALAD</b>	12.99
Romaine, croutons, Pecorino Romano & creamy Caesar dressing.	
<b>STRAWBERRY SALAD</b>	16.99
Baby spinach, mixed greens, fresh strawberries, shaved almonds, red onions, gorgonzola crumbles, bacon, & fresh basil with our honey lemon vinaigrette.	
<b>CAPRESE SALAD</b>	14.99
Fresh mozzarella & Roma tomatoes with balsamic vinaigrette & fresh basil.	
<b>LOCAL ARUGULA SALAD</b>	15.99
Crisp romaine, arugula, roasted red peppers, artichoke hearts, black olives & goat cheese with our balsamic vinaigrette.	
<b>GRILLED ROMAINE</b>	17.99
Grilled romaine heart, tri-colored grape tomatoes, red onions, goat cheese & bacon, finished with our shallot vinaigrette.	

### DRESSINGS:

*Ranch, House Vinaigrette, Balsamic Vinaigrette, Shallot Vinaigrette,  
Honey Lemon Vinaigrette, Blue Cheese*

**ADD: Chicken +9 / Shrimp +10 / Crab Cake +Market Price**



## ENTRÉES

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<b>CLAMS BIANCA</b>	<b>32.99</b>
Little neck clams, Roma tomatoes & fresh basil tossed with spaghetti in a white wine, garlic & shallot sauce, finished with crushed red pepper & fresh parsley.	
<b>VEAL PARMESAN</b>	<b>30.99</b>
Local's favorite! 10oz. bone-in fried veal chop with marinara sauce & melted mozzarella on a bed of spaghetti.	
<b>CHICKEN PARMESAN</b>	<b>28.99</b>
Breaded chicken cutlet with marinara sauce & melted mozzarella on a bed of spaghetti.	
<b>SEAFOOD DIABLO</b>	<b>34.99</b>
Shrimp, mussels & lump crab tossed in a spicy marinara bourbon cream sauce served over spaghetti.	
<b>BASIL PESTO GNOCCHI</b>	<b>28.99 / 29.99</b>
Grilled chicken <b>OR</b> shrimp on a bed of gnocchi, tossed in our basil pesto sauce, finished with pine nuts & a blend of aged Italian cheeses.	
<b>CRAB &amp; SHRIMP PENNE ALLA VODKA</b>	<b>33.99</b>
Our signature dish! Sautéed crabmeat & shrimp in a sunrise vodka cream sauce with fresh diced tomatoes & basil tossed with penne pasta.	
<b>RAVIOLI</b>	<b>26.99</b>
Spinach & cheese panzerotti in a mushroom marinara cream sauce.	
<b>LASAGNA</b>	<b>26.99</b>
Our famous homemade recipe filled with ground Italian sausage, meatballs & a blend of ricotta & mozzarella cheese.	
<b>EGGPLANT NAPOLI</b>	<b>26.99</b>
Hand breaded, lightly fried fresh Italian eggplant with marinara, fresh basil & Pecorino Romano cheese over penne.	
<b>SHRIMP AL LIMONE</b>	<b>29.99</b>
Sautéed jumbo shrimp with fresh herbs, lemon juice, diced tomatoes, basil, spinach & garlic on a bed of lemon parmesan penne pasta.	
<b>CHICKEN OR SHRIMP ALFREDO</b>	<b>28.99 / 29.99</b>
Grilled chicken <b>OR</b> shrimp served in a homemade Alfredo sauce tossed with fettuccine.	
<b>BAKED ZITI</b>	<b>21.99</b>
Oven baked penne smothered with a blend of cheeses, fresh basil & homemade marinara sauce. <i>ADD: Meatball +6 / Sausage +5</i>	
<b>SPAGHETTI &amp; MEATBALLS</b>	<b>24.99</b>
Spaghetti with our house marinara & homemade meatballs.	

**ADD:** Side of Broccolini to any Entrée +7 / **CHANGE:** Any Pasta to Gluten Free +3

## SMALL PLATES

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<b>PASTA MARINARA</b>	<b>14.99</b>
<b>CHEESE RAVIOLI WITH MARINARA</b>	<b>19.99</b>



# GOURMET PIZZA

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**ALL PIZZAS ARE HAND-TOSSED / 8 SLICES / 14"**

*Sorry, no substitutions on specialty pizzas*

<b>SAN GENNERO</b> Sausage, roasted red peppers & onions.	<b>23.99</b>
<b>PIEDMONT</b> Olive oil base, fresh garlic, artichoke hearts, chicken, spinach, pine nuts & parmesan.	<b>26.99</b>
<b>CRAB &amp; ARUGULA</b> White ricotta base with pesto, mozzarella, lump crabmeat & local arugula.	<b>27.99</b>
<b>BUFFALATA</b> Olive oil base, fresh garlic, Roma tomatoes, fresh buffalo mozzarella & fresh basil.	<b>23.99</b>
<b>ALLA BIANCA</b> White pizza with spinach, Roma tomatoes, garlic, pesto & fresh basil.	<b>25.99</b>
<b>VEGETARIAN</b> Black olives, green peppers, roasted red peppers, onions & mushrooms.	<b>26.99</b>
<b>NOVA SIRI</b> Meatballs, spinach & fresh garlic.	<b>23.99</b>
<b>SUPREME</b> Mushrooms, black olives, onions, green peppers, sausage, ham & pepperoni.	<b>27.99</b>
<b>TUTTE LE CARNI</b> Meat lovers with sausage, pepperoni, ham & meatballs.	<b>26.99</b>
<b>MILANO</b> Prosciutto, arugula & goat cheese.	<b>24.99</b>
<b>BBQ CHICKEN</b> Banana peppers, chicken, onions & BBQ sauce.	<b>25.99</b>
<b>SUPERONI</b> Double pepperoni & double cheese.	<b>25.99</b>
<b>ULTIMATE HAWAIIAN</b> Prosciutto & pineapple.	<b>23.99</b>
<b>CHEESE</b>	<b>18.99</b>

**FRESH TOPPINGS:**

*Mushrooms, Extra Cheese, Roma Tomatoes, Roasted Red Peppers, Banana Peppers, Green Peppers, Onions, Olives, Arugula, Jalapeños, Ricotta, Spinach, Pineapple +3 EACH*

**PREMIUM TOPPINGS:**

*Pepperoni, Sausage, Meatballs, Bacon, Chicken, Ham, Prosciutto, Artichoke Hearts, Goat Cheese, Broccoli +4 EACH*

**ADD: Fresh Basil & Garlic +2 / Gluten Free Crust +6**

