



All pasta and sauces are made in house. All dishes prepared with the focus on taste using the best ingredients as closely sourced we possibly can. Since 1987.

COLD STARTERS

Mediterranean Focaccia	13.00
House made focaccia bread served with whipped ricotta, Italian olives, truffle oil vinaigrette and marinara sauce	
Bruschetta	8.50
tomatoes, olive oil, basil	
Caprese	11.00
Fresh mozzarella, tomatoes, basil	
Burrata	17.50
Buttery mozzarella, Prosciutto di Parma, tomatoes, basil oil	
Antipasto	16.50
Italian cold cuts and cheeses, artichoke hearts, Italian olives, romaine lettuce	

FLATBREAD

Italian Sausage	14.00
Italian sausage, Porcini and Portobello mushroom sauce and mozzarella cheese	

CALZONE Stromboli	18.00
Filled with pepperoni, sausage, peppers, onions, mushrooms, mozzarella and marinara sauce	

ENTRÉE SALADS

House	11.00
Mixed greens, tomatoes, cucumbers, onions, pepperoncini, black olives, house dressing	
Add chicken	7
Add shrimp	9
Traditional Caesar	11.00
With Parmigiano cheese and croutons	
Add Chicken	7
Add Shrimp	9
Beef Carpaccio	17.00
Arugula, capers, Parmigiano cheese, lemon truffle oil vinaigrette	
Seafood	20.50
Shrimp, calamari, scallops, mussels, onions, tomatoes, lemon, celery and black olives	
Grilled Salmon	23.00
Spinach, tomato vinaigrette, Portobello mushrooms, honey mustard seed dressing	

SIGNATURE ANELLI

Pizza crust folded so the topping becomes a filling. Baked inside our brick oven.

Served with cheese tortellini

Chicken & Cranberries	23.00
Sun dried cranberries, spinach, roasted corn, cheddar cheese, alfredo sauce	
Fiorentino	23.00
Chicken, mushrooms, mozzarella, spinach cream sauce	
Seafood	25.50
Fish of the day, shrimp, scallops, mozzarella, lobster sauce	
Filetto	25.50
Beef tenderloin, mozzarella cheese, Wild mushrooms & sausage sauce	

HOT STARTERS

Pasta & Fagioli soup	8.00
Minestrone soup	8.00
Fried Mozzarella	8.50
Meatballs & Ricotta	11.00
Marinara sauce, whipped ricotta cheese and fresh basil	
Mussels & Clams	16.00
P.E.I mussels and littleneck clams in tomato, wine, and basil seafood broth	
Fried Calamari	16.50
Side of marinara sauce	

PIZZA

Cheese	10"	12.00	/	12"	14.00
Margherita	10"	13.00	/	12"	15.00
Fresh mozzarella, tomato sauce, basil					
Cremonese	10"	13.00	/	12"	15.00
Spinach sauce, artichoke, mozzarella					
Romana	10"	15.00	/	12"	17.00
Prosciutto, arugula, fresh mozzarella					
California	10"	15.00	/	12"	17.00
Shrimp, artichoke, sun dried tomatoes, pesto, mozzarella & goat cheese					
Pomodoro	10"	13.00	/	12"	15.00
Tomatoes, mozzarella, tomato sauce					
San Remo	10"	14.00	/	12"	16.00
Chicken, sun dried tomatoes, broccoli, mozzarella, tomato sauce					
Pescatora	10"	15.00	/	12"	17.00
Shrimp, clams, lobster sauce and mozzarella cheese					
Primavera	10"	13.00	/	12"	15.00
Mixed vegetables, fresh mozzarella					
Americana	10"	15.00	/	12"	17.00
Pepperoni, sausage, mushrooms, onions, mozzarella, tomato sauce					

HOMEMADE PASTA

We added saffron to our pasta. Recent studies have demonstrated that saffron promotes learning, memory retention, recall capacity and work well as a mood lifter

Spaghetti marinara sauce	14.00
Fettuccini Bolognese sauce	19.50
Rigatoni Alla Vodka	19.50
Tomatoes, pancetta, peas, vodka, cream	
Rigatoni Saporiti	19.50
Grilled chicken, spinach, sun dried tomatoes, roasted garlic, extra virgin olive oil	
Rigatoni Wild Mushroom & Italian Sausage	21.00
Porcini and Portobello mushroom cream sauce	
Baked Ziti	18.00
Ricotta, mozzarella, Parmigiano, marinara sauce	

Four cheese Ravioli Pink Sauce	17.00
Potato Gnocchi Pink Sauce	17.00
Fettuccine Alfredo Sauce	19.00
Rigatoni Italian Sausage & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Whole Wheat Linguine & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Ziti Contadina	18.00
Fresh tomatoes, roasted garlic, onions, fresh mozzarella	
Fusilli Natural	20.00
Chicken, broccoli, sun dried tomatoes, Demi Glace sauce balsamic vinegar. Topped with goat cheese	

CLASSICS

Oven Baked Lasagna	20.00
Bolognese sauce	
Spaghetti Meatballs	16.50
Eggplant Parmigiana	18.50
Side of spaghetti marinara	
Chicken Parmigiana	21.00
Side of spaghetti marinara	
Veal Parmigiana	26.00
Side of spaghetti marinara	

SIDES

Sauteed broccoli	8
Sauteed spinach	8
Roasted potatoes	6
House or Caesar Salad	6

SEAFOOD

Linguine Clam Sauce	22.00
Littleneck clams, wine, garlic, seafood broth, fresh basil. (white or red sauce)	
Grilled Salmon	24.50
Side of roasted potatoes & broccoli	
Shrimp Scampi	25.50
Butterfly shrimp in the shell over spaghetti creamy garlic sauce	
Fish Francese	24.50
Fish of the day, wine lemon butter sauce.	
Side of spaghetti primavera style	
Zuppa di Pesce	27.00
Shrimp, clams, mussels, fish of the day, calamari, seafood broth over homemade linguine	

CHICKEN

Chicken Balsamico	23.00
artichoke hearts, sun dried tomatoes, onions, Balsamic vinegar. Side of ginger linguine, spinach, garlic and E.V.O.O.	
Chicken Marsala	21.00
Marsala wine and mushroom sauce. Side of roasted potatoes and broccoli	
Chicken Francese Style	21.00
Battered chicken, lemon butter and wine sauce. Side of roasted potatoes & broccoli	
Chicken Piccata	21.00
In lemon butter wine and capers sauce. Side of spaghetti primavera style	

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COLD STARTERS

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House made focaccia bread served with whipped ricotta, Italian olives, truffle oil vinaigrette and marinara sauce	
Bruschetta	8.50
tomatoes, olive oil, basil	
Caprese	11.00
Fresh mozzarella, tomatoes, basil	
Burrata	17.50
Buttery mozzarella, Prosciutto di Parma, tomatoes, basil oil	
Antipasto	16.50
Italian cold cuts and cheeses, artichoke hearts, Italian olives, romaine lettuce	

FLATBREAD

Italian Sausage	14.00
Italian sausage, Porcini and Portobello mushroom sauce and mozzarella cheese	

CALZONE Stromboli	18.00
Filled with pepperoni, sausage, peppers, onions, mushrooms, mozzarella and marinara sauce	

ENTRÉE SALADS

House	11.00
Mixed greens, tomatoes, cucumbers, onions, pepperoncini, black olives, house dressing	
Add chicken	7
Add shrimp	9
Traditional Caesar	11.00
With Parmigiano cheese and croutons	
Add Chicken	7
Add Shrimp	9
Beef Carpaccio	17.00
Arugula, capers, Parmigiano cheese, lemon truffle oil vinaigrette	
Seafood	20.50
Shrimp, calamari, scallops, mussels, onions, tomatoes, lemon, celery and black olives	
Grilled Salmon	23.00
Spinach, tomato vinaigrette, Portobello mushrooms, honey mustard seed dressing	

SIGNATURE ANELLI

Pizza crust folded so the topping becomes a filling. Baked inside our brick oven.

Served with cheese tortellini

Chicken & Cranberries	23.00
Sun dried cranberries, spinach, roasted corn, cheddar cheese, alfredo sauce	
Fiorentino	23.00
Chicken, mushrooms, mozzarella, spinach cream sauce	
Seafood	25.50
Fish of the day, shrimp, scallops, mozzarella, lobster sauce	
Filetto	25.50
Beef tenderloin, mozzarella cheese, Wild mushrooms & sausage sauce	

HOT STARTERS

Pasta & Fagioli soup	8.00
Minestrone soup	8.00
Fried Mozzarella	8.50
Meatballs & Ricotta	11.00
Marinara sauce, whipped ricotta cheese and fresh basil	
Mussels & Clams	16.00
P.E.I mussels and littleneck clams in tomato, wine, and basil seafood broth	
Fried Calamari	16.50
Side of marinara sauce	

PIZZA

Cheese	10"	12.00	/	12"	14.00
Margherita	10"	13.00	/	12"	15.00
Fresh mozzarella, tomato sauce, basil					
Cremonese	10"	13.00	/	12"	15.00
Spinach sauce, artichoke, mozzarella					
Romana	10"	15.00	/	12"	17.00
Prosciutto, arugula, fresh mozzarella					
California	10"	15.00	/	12"	17.00
Shrimp, artichoke, sun dried tomatoes, pesto, mozzarella & goat cheese					
Pomodoro	10"	13.00	/	12"	15.00
Tomatoes, mozzarella, tomato sauce					
San Remo	10"	14.00	/	12"	16.00
Chicken, sun dried tomatoes, broccoli, mozzarella, tomato sauce					
Pescatora	10"	15.00	/	12"	17.00
Shrimp, clams, lobster sauce and mozzarella cheese					
Primavera	10"	13.00	/	12"	15.00
Mixed vegetables, fresh mozzarella					
Americana	10"	15.00	/	12"	17.00
Pepperoni, sausage, mushrooms, onions, mozzarella, tomato sauce					

HOMEMADE PASTA

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Spaghetti marinara sauce	14.00
Fettuccini Bolognese sauce	19.50
Rigatoni Alla Vodka	19.50
Tomatoes, pancetta, peas, vodka, cream	
Rigatoni Saporiti	19.50
Grilled chicken, spinach, sun dried tomatoes, roasted garlic, extra virgin olive oil	
Rigatoni Wild Mushroom & Italian Sausage	21.00
Porcini and Portobello mushroom cream sauce	
Baked Ziti	18.00
Ricotta, mozzarella, Parmigiano, marinara sauce	

Four cheese Ravioli Pink Sauce	17.00
Potato Gnocchi Pink Sauce	17.00
Fettuccine Alfredo Sauce	19.00
Rigatoni Italian Sausage & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Whole Wheat Linguine & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Ziti Contadina	18.00
Fresh tomatoes, roasted garlic, onions, fresh mozzarella	
Fusilli Natural	20.00
Chicken, broccoli, sun dried tomatoes, Demi Glace sauce balsamic vinegar. Topped with goat cheese	

CLASSICS

Oven Baked Lasagna	20.00
Bolognese sauce	
Spaghetti Meatballs	16.50
Eggplant Parmigiana	18.50
Side of spaghetti marinara	
Chicken Parmigiana	21.00
Side of spaghetti marinara	
Veal Parmigiana	26.00
Side of spaghetti marinara	

SIDES

Sauteed broccoli	8
Sauteed spinach	8
Roasted potatoes	6
House or Caesar Salad	6

SEAFOOD

Linguine Clam Sauce	22.00
Littleneck clams, wine, garlic, seafood broth, fresh basil. (white or red sauce)	
Grilled Salmon	24.50
Side of roasted potatoes & broccoli	
Shrimp Scampi	25.50
Butterfly shrimp in the shell over spaghetti creamy garlic sauce	
Fish Francese	24.50
Fish of the day, wine lemon butter sauce.	
Side of spaghetti primavera style	
Zuppa di Pesce	27.00
Shrimp, clams, mussels, fish of the day, calamari, seafood broth over homemade linguine	

CHICKEN

Chicken Balsamico	23.00
artichoke hearts, sun dried tomatoes, onions, Balsamic vinegar. Side of ginger linguine, spinach, garlic and E.V.O.O.	
Chicken Marsala	21.00
Marsala wine and mushroom sauce. Side of roasted potatoes and broccoli	
Chicken Francese Style	21.00
Battered chicken, lemon butter and wine sauce. Side of roasted potatoes & broccoli	
Chicken Piccata	21.00
In lemon butter wine and capers sauce. Side of spaghetti primavera style	

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COLD STARTERS

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House made focaccia bread served with whipped ricotta, Italian olives, truffle oil vinaigrette and marinara sauce	
Bruschetta	8.50
tomatoes, olive oil, basil	
Caprese	11.00
Fresh mozzarella, tomatoes, basil	
Burrata	17.50
Buttery mozzarella, Prosciutto di Parma, tomatoes, basil oil	
Antipasto	16.50
Italian cold cuts and cheeses, artichoke hearts, Italian olives, romaine lettuce	

FLATBREAD

Italian Sausage	14.00
Italian sausage, Porcini and Portobello mushroom sauce and mozzarella cheese	

CALZONE Stromboli	18.00
Filled with pepperoni, sausage, peppers, onions, mushrooms, mozzarella and marinara sauce	

ENTRÉE SALADS

House	11.00
Mixed greens, tomatoes, cucumbers, onions, pepperoncini, black olives, house dressing	
Add chicken	7
Add shrimp	9
Traditional Caesar	11.00
With Parmigiano cheese and croutons	
Add Chicken	7
Add Shrimp	9
Beef Carpaccio	17.00
Arugula, capers, Parmigiano cheese, lemon truffle oil vinaigrette	
Seafood	20.50
Shrimp, calamari, scallops, mussels, onions, tomatoes, lemon, celery and black olives	
Grilled Salmon	23.00
Spinach, tomato vinaigrette, Portobello mushrooms, honey mustard seed dressing	

SIGNATURE ANELLI

Pizza crust folded so the topping becomes a filling. Baked inside our brick oven.

Served with cheese tortellini

Chicken & Cranberries	23.00
Sun dried cranberries, spinach, roasted corn, cheddar cheese, alfredo sauce	
Fiorentino	23.00
Chicken, mushrooms, mozzarella, spinach cream sauce	
Seafood	25.50
Fish of the day, shrimp, scallops, mozzarella, lobster sauce	
Filetto	25.50
Beef tenderloin, mozzarella cheese, Wild mushrooms & sausage sauce	

HOT STARTERS

Pasta & Fagioli soup	8.00
Minestrone soup	8.00
Fried Mozzarella	8.50
Meatballs & Ricotta	11.00
Marinara sauce, whipped ricotta cheese and fresh basil	
Mussels & Clams	16.00
P.E.I mussels and littleneck clams in tomato, wine, and basil seafood broth	
Fried Calamari	16.50
Side of marinara sauce	

PIZZA

Cheese	10"	12.00	/	12"	14.00
Margherita	10"	13.00	/	12"	15.00
Fresh mozzarella, tomato sauce, basil					
Cremonese	10"	13.00	/	12"	15.00
Spinach sauce, artichoke, mozzarella					
Romana	10"	15.00	/	12"	17.00
Prosciutto, arugula, fresh mozzarella					
California	10"	15.00	/	12"	17.00
Shrimp, artichoke, sun dried tomatoes, pesto, mozzarella & goat cheese					
Pomodoro	10"	13.00	/	12"	15.00
Tomatoes, mozzarella, tomato sauce					
San Remo	10"	14.00	/	12"	16.00
Chicken, sun dried tomatoes, broccoli, mozzarella, tomato sauce					
Pescatora	10"	15.00	/	12"	17.00
Shrimp, clams, lobster sauce and mozzarella cheese					
Primavera	10"	13.00	/	12"	15.00
Mixed vegetables, fresh mozzarella					
Americana	10"	15.00	/	12"	17.00
Pepperoni, sausage, mushrooms, onions, mozzarella, tomato sauce					

HOMEMADE PASTA

We added saffron to our pasta. Recent studies have demonstrated that saffron promotes learning, memory retention, recall capacity and work well as a mood lifter

Spaghetti marinara sauce	14.00
Fettuccini Bolognese sauce	19.50
Rigatoni Alla Vodka	19.50
Tomatoes, pancetta, peas, vodka, cream	
Rigatoni Saporiti	19.50
Grilled chicken, spinach, sun dried tomatoes, roasted garlic, extra virgin olive oil	
Rigatoni Wild Mushroom & Italian Sausage	21.00
Porcini and Portobello mushroom cream sauce	
Baked Ziti	18.00
Ricotta, mozzarella, Parmigiano, marinara sauce	

Four cheese Ravioli Pink Sauce	17.00
Potato Gnocchi Pink Sauce	17.00
Fettuccine Alfredo Sauce	19.00
Rigatoni Italian Sausage & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Whole Wheat Linguine & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Ziti Contadina	18.00
Fresh tomatoes, roasted garlic, onions, fresh mozzarella	
Fusilli Natural	20.00
Chicken, broccoli, sun dried tomatoes, Demi Glace sauce balsamic vinegar. Topped with goat cheese	

CLASSICS

Oven Baked Lasagna	20.00
Bolognese sauce	
Spaghetti Meatballs	16.50
Eggplant Parmigiana	18.50
Side of spaghetti marinara	
Chicken Parmigiana	21.00
Side of spaghetti marinara	
Veal Parmigiana	26.00
Side of spaghetti marinara	

SIDES

Sauteed broccoli	8
Sauteed spinach	8
Roasted potatoes	6
House or Caesar Salad	6

SEAFOOD

Linguine Clam Sauce	22.00
Littleneck clams, wine, garlic, seafood broth, fresh basil. (white or red sauce)	
Grilled Salmon	24.50
Side of roasted potatoes & broccoli	
Shrimp Scampi	25.50
Butterfly shrimp in the shell over spaghetti creamy garlic sauce	
Fish Francese	24.50
Fish of the day, wine lemon butter sauce.	
Side of spaghetti primavera style	
Zuppa di Pesce	27.00
Shrimp, clams, mussels, fish of the day, calamari, seafood broth over homemade linguine	

CHICKEN

Chicken Balsamico	23.00
artichoke hearts, sun dried tomatoes, onions, Balsamic vinegar. Side of ginger linguine, spinach, garlic and E.V.O.O.	
Chicken Marsala	21.00
Marsala wine and mushroom sauce. Side of roasted potatoes and broccoli	
Chicken Francese Style	21.00
Battered chicken, lemon butter and wine sauce. Side of roasted potatoes & broccoli	
Chicken Piccata	21.00
In lemon butter wine and capers sauce. Side of spaghetti primavera style	

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COLD STARTERS

Mediterranean Focaccia	13.00
House made focaccia bread served with whipped ricotta, Italian olives, truffle oil vinaigrette and marinara sauce	
Bruschetta	8.50
tomatoes, olive oil, basil	
Caprese	11.00
Fresh mozzarella, tomatoes, basil	
Burrata	17.50
Buttery mozzarella, Prosciutto di Parma, tomatoes, basil oil	
Antipasto	16.50
Italian cold cuts and cheeses, artichoke hearts, Italian olives, romaine lettuce	

FLATBREAD

Italian Sausage	14.00
Italian sausage, Porcini and Portobello mushroom sauce and mozzarella cheese	

CALZONE Stromboli	18.00
Filled with pepperoni, sausage, peppers, onions, mushrooms, mozzarella and marinara sauce	

ENTRÉE SALADS

House	11.00
Mixed greens, tomatoes, cucumbers, onions, pepperoncini, black olives, house dressing	
Add chicken	7
Add shrimp	9
Traditional Caesar	11.00
With Parmigiano cheese and croutons	
Add Chicken	7
Add Shrimp	9
Beef Carpaccio	17.00
Arugula, capers, Parmigiano cheese, lemon truffle oil vinaigrette	
Seafood	20.50
Shrimp, calamari, scallops, mussels, onions, tomatoes, lemon, celery and black olives	
Grilled Salmon	23.00
Spinach, tomato vinaigrette, Portobello mushrooms, honey mustard seed dressing	

SIGNATURE ANELLI

Pizza crust folded so the topping becomes a filling. Baked inside our brick oven.

Served with cheese tortellini

Chicken & Cranberries	23.00
Sun dried cranberries, spinach, roasted corn, cheddar cheese, alfredo sauce	
Fiorentino	23.00
Chicken, mushrooms, mozzarella, spinach cream sauce	
Seafood	25.50
Fish of the day, shrimp, scallops, mozzarella, lobster sauce	
Filetto	25.50
Beef tenderloin, mozzarella cheese, Wild mushrooms & sausage sauce	

HOT STARTERS

Pasta & Fagioli soup	8.00
Minestrone soup	8.00
Fried Mozzarella	8.50
Meatballs & Ricotta	11.00
Marinara sauce, whipped ricotta cheese and fresh basil	
Mussels & Clams	16.00
P.E.I mussels and littleneck clams in tomato, wine, and basil seafood broth	
Fried Calamari	16.50
Side of marinara sauce	

PIZZA

Cheese	10" 12.00 / 12" 14.00
Margherita	10" 13.00 / 12" 15.00
Fresh mozzarella, tomato sauce, basil	
Cremonese	10" 13.00 / 12" 15.00
Spinach sauce, artichoke, mozzarella	
Romana	10" 15.00 / 12" 17.00
Prosciutto, arugula, fresh mozzarella	
California	10" 15.00 / 12" 17.00
Shrimp, artichoke, sun dried tomatoes, pesto, mozzarella & goat cheese	
Pomodoro	10" 13.00 / 12" 15.00
Tomatoes, mozzarella, tomato sauce	
San Remo	10" 14.00 / 12" 16.00
Chicken, sun dried tomatoes, broccoli, mozzarella, tomato sauce	
Pescatora	10" 15.00 / 12" 17.00
Shrimp, clams, lobster sauce and mozzarella cheese	
Primavera	10" 13.00 / 12" 15.00
Mixed vegetables, fresh mozzarella	
Americana	10" 15.00 / 12" 17.00
Pepperoni, sausage, mushrooms, onions, mozzarella, tomato sauce	

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Rigatoni Saporiti	19.50
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Rigatoni Wild Mushroom & Italian Sausage	21.00
Porcini and Portobello mushroom cream sauce	
Baked Ziti	18.00
Ricotta, mozzarella, Parmigiano, marinara sauce	

Four cheese Ravioli Pink Sauce	17.00
Potato Gnocchi Pink Sauce	17.00
Fettuccine Alfredo Sauce	19.00
Rigatoni Italian Sausage & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Whole Wheat Linguine & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Ziti Contadina	18.00
Fresh tomatoes, roasted garlic, onions, fresh mozzarella	
Fusilli Natural	20.00
Chicken, broccoli, sun dried tomatoes, Demi Glace sauce balsamic vinegar. Topped with goat cheese	

CLASSICS

Oven Baked Lasagna	20.00
Bolognese sauce	
Spaghetti Meatballs	16.50
Eggplant Parmigiana	18.50
Side of spaghetti marinara	
Chicken Parmigiana	21.00
Side of spaghetti marinara	
Veal Parmigiana	26.00
Side of spaghetti marinara	

SIDES

Sauteed broccoli	8
Sauteed spinach	8
Roasted potatoes	6
House or Caesar Salad	6

SEAFOOD

Linguine Clam Sauce	22.00
Littleneck clams, wine, garlic, seafood broth, fresh basil. (white or red sauce)	
Grilled Salmon	24.50
Side of roasted potatoes & broccoli	
Shrimp Scampi	25.50
Butterfly shrimp in the shell over spaghetti creamy garlic sauce	
Fish Francese	24.50
Fish of the day, wine lemon butter sauce.	
Side of spaghetti primavera style	
Zuppa di Pesce	27.00
Shrimp, clams, mussels, fish of the day, calamari, seafood broth over homemade linguine	

CHICKEN

Chicken Balsamico	23.00
artichoke hearts, sun dried tomatoes, onions, Balsamic vinegar. Side of ginger linguine, spinach, garlic and E.V.O.O.	
Chicken Marsala	21.00
Marsala wine and mushroom sauce. Side of roasted potatoes and broccoli	
Chicken Francese Style	21.00
Battered chicken, lemon butter and wine sauce. Side of roasted potatoes & broccoli	
Chicken Piccata	21.00
In lemon butter wine and capers sauce. Side of spaghetti primavera style	

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tomatoes, olive oil, basil	
Caprese	11.00
Fresh mozzarella, tomatoes, basil	
Burrata	17.50
Buttery mozzarella, Prosciutto di Parma, tomatoes, basil oil	
Antipasto	16.50
Italian cold cuts and cheeses, artichoke hearts, Italian olives, romaine lettuce	

FLATBREAD

Italian Sausage	14.00
Italian sausage, Porcini and Portobello mushroom sauce and mozzarella cheese	

CALZONE Stromboli	18.00
Filled with pepperoni, sausage, peppers, onions, mushrooms, mozzarella and marinara sauce	

ENTRÉE SALADS

House	11.00
Mixed greens, tomatoes, cucumbers, onions, pepperoncini, black olives, house dressing	
Add chicken	7
Add shrimp	9
Traditional Caesar	11.00
With Parmigiano cheese and croutons	
Add Chicken	7
Add Shrimp	9
Beef Carpaccio	17.00
Arugula, capers, Parmigiano cheese, lemon truffle oil vinaigrette	
Seafood	20.50
Shrimp, calamari, scallops, mussels, onions, tomatoes, lemon, celery and black olives	
Grilled Salmon	23.00
Spinach, tomato vinaigrette, Portobello mushrooms, honey mustard seed dressing	

SIGNATURE ANELLI

Pizza crust folded so the topping becomes a filling. Baked inside our brick oven.

Served with cheese tortellini

Chicken & Cranberries	23.00
Sun dried cranberries, spinach, roasted corn, cheddar cheese, alfredo sauce	
Fiorentino	23.00
Chicken, mushrooms, mozzarella, spinach cream sauce	
Seafood	25.50
Fish of the day, shrimp, scallops, mozzarella, lobster sauce	
Filetto	25.50
Beef tenderloin, mozzarella cheese, Wild mushrooms & sausage sauce	

HOT STARTERS

Pasta & Fagioli soup	8.00
Minestrone soup	8.00
Fried Mozzarella	8.50
Meatballs & Ricotta	11.00
Marinara sauce, whipped ricotta cheese and fresh basil	
Mussels & Clams	16.00
P.E.I mussels and littleneck clams in tomato, wine, and basil seafood broth	
Fried Calamari	16.50
Side of marinara sauce	

PIZZA

Cheese	10"	12.00	/	12"	14.00
Margherita	10"	13.00	/	12"	15.00
Fresh mozzarella, tomato sauce, basil					
Cremonese	10"	13.00	/	12"	15.00
Spinach sauce, artichoke, mozzarella					
Romana	10"	15.00	/	12"	17.00
Prosciutto, arugula, fresh mozzarella					
California	10"	15.00	/	12"	17.00
Shrimp, artichoke, sun dried tomatoes, pesto, mozzarella & goat cheese					
Pomodoro	10"	13.00	/	12"	15.00
Tomatoes, mozzarella, tomato sauce					
San Remo	10"	14.00	/	12"	16.00
Chicken, sun dried tomatoes, broccoli, mozzarella, tomato sauce					
Pescatora	10"	15.00	/	12"	17.00
Shrimp, clams, lobster sauce and mozzarella cheese					
Primavera	10"	13.00	/	12"	15.00
Mixed vegetables, fresh mozzarella					
Americana	10"	15.00	/	12"	17.00
Pepperoni, sausage, mushrooms, onions, mozzarella, tomato sauce					

HOMEMADE PASTA

We added saffron to our pasta. Recent studies have demonstrated that saffron promotes learning, memory retention, recall capacity and work well as a mood lifter

Spaghetti marinara sauce	14.00
Fettuccini Bolognese sauce	19.50
Rigatoni Alla Vodka	19.50
Tomatoes, pancetta, peas, vodka, cream	
Rigatoni Saporiti	19.50
Grilled chicken, spinach, sun dried tomatoes, roasted garlic, extra virgin olive oil	
Rigatoni Wild Mushroom & Italian Sausage	21.00
Porcini and Portobello mushroom cream sauce	
Baked Ziti	18.00
Ricotta, mozzarella, Parmigiano, marinara sauce	

Four cheese Ravioli Pink Sauce	17.00
Potato Gnocchi Pink Sauce	17.00
Fettuccine Alfredo Sauce	19.00
Rigatoni Italian Sausage & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Whole Wheat Linguine & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Ziti Contadina	18.00
Fresh tomatoes, roasted garlic, onions, fresh mozzarella	
Fusilli Natural	20.00
Chicken, broccoli, sun dried tomatoes, Demi Glace sauce balsamic vinegar. Topped with goat cheese	

CLASSICS

Oven Baked Lasagna	20.00
Bolognese sauce	
Spaghetti Meatballs	16.50
Eggplant Parmigiana	18.50
Side of spaghetti marinara	
Chicken Parmigiana	21.00
Side of spaghetti marinara	
Veal Parmigiana	26.00
Side of spaghetti marinara	

SIDES

Sauteed broccoli	8
Sauteed spinach	8
Roasted potatoes	6
House or Caesar Salad	6

SEAFOOD

Linguine Clam Sauce	22.00
Littleneck clams, wine, garlic, seafood broth, fresh basil. (white or red sauce)	
Grilled Salmon	24.50
Side of roasted potatoes & broccoli	
Shrimp Scampi	25.50
Butterfly shrimp in the shell over spaghetti creamy garlic sauce	
Fish Francese	24.50
Fish of the day, wine lemon butter sauce.	
Side of spaghetti primavera style	
Zuppa di Pesce	27.00
Shrimp, clams, mussels, fish of the day, calamari, seafood broth over homemade linguine	

CHICKEN

Chicken Balsamico	23.00
artichoke hearts, sun dried tomatoes, onions, Balsamic vinegar. Side of ginger linguine, spinach, garlic and E.V.O.O.	
Chicken Marsala	21.00
Marsala wine and mushroom sauce. Side of roasted potatoes and broccoli	
Chicken Francese Style	21.00
Battered chicken, lemon butter and wine sauce. Side of roasted potatoes & broccoli	
Chicken Piccata	21.00
In lemon butter wine and capers sauce. Side of spaghetti primavera style	

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COLD STARTERS

Mediterranean Focaccia	13.00
House made focaccia bread served with whipped ricotta, Italian olives, truffle oil vinaigrette and marinara sauce	
Bruschetta	8.50
tomatoes, olive oil, basil	
Caprese	11.00
Fresh mozzarella, tomatoes, basil	
Burrata	17.50
Buttery mozzarella, Prosciutto di Parma, tomatoes, basil oil	
Antipasto	16.50
Italian cold cuts and cheeses, artichoke hearts, Italian olives, romaine lettuce	

FLATBREAD

Italian Sausage	14.00
Italian sausage, Porcini and Portobello mushroom sauce and mozzarella cheese	

CALZONE Stromboli	18.00
Filled with pepperoni, sausage, peppers, onions, mushrooms, mozzarella and marinara sauce	

ENTRÉE SALADS

House	11.00
Mixed greens, tomatoes, cucumbers, onions, pepperoncini, black olives, house dressing	
Add chicken	7
Add shrimp	9
Traditional Caesar	11.00
With Parmigiano cheese and croutons	
Add Chicken	7
Add Shrimp	9
Beef Carpaccio	17.00
Arugula, capers, Parmigiano cheese, lemon truffle oil vinaigrette	
Seafood	20.50
Shrimp, calamari, scallops, mussels, onions, tomatoes, lemon, celery and black olives	
Grilled Salmon	23.00
Spinach, tomato vinaigrette, Portobello mushrooms, honey mustard seed dressing	

SIGNATURE ANELLI

Pizza crust folded so the topping becomes a filling. Baked inside our brick oven.

Served with cheese tortellini

Chicken & Cranberries	23.00
Sun dried cranberries, spinach, roasted corn, cheddar cheese, alfredo sauce	
Fiorentino	23.00
Chicken, mushrooms, mozzarella, spinach cream sauce	
Seafood	25.50
Fish of the day, shrimp, scallops, mozzarella, lobster sauce	
Filetto	25.50
Beef tenderloin, mozzarella cheese, Wild mushrooms & sausage sauce	

HOT STARTERS

Pasta & Fagioli soup	8.00
Minestrone soup	8.00
Fried Mozzarella	8.50
Meatballs & Ricotta	11.00
Marinara sauce, whipped ricotta cheese and fresh basil	
Mussels & Clams	16.00
P.E.I mussels and littleneck clams in tomato, wine, and basil seafood broth	
Fried Calamari	16.50
Side of marinara sauce	

PIZZA

Cheese	10"	12.00	/	12"	14.00
Margherita	10"	13.00	/	12"	15.00
Fresh mozzarella, tomato sauce, basil					
Cremonese	10"	13.00	/	12"	15.00
Spinach sauce, artichoke, mozzarella					
Romana	10"	15.00	/	12"	17.00
Prosciutto, arugula, fresh mozzarella					
California	10"	15.00	/	12"	17.00
Shrimp, artichoke, sun dried tomatoes, pesto, mozzarella & goat cheese					
Pomodoro	10"	13.00	/	12"	15.00
Tomatoes, mozzarella, tomato sauce					
San Remo	10"	14.00	/	12"	16.00
Chicken, sun dried tomatoes, broccoli, mozzarella, tomato sauce					
Pescatora	10"	15.00	/	12"	17.00
Shrimp, clams, lobster sauce and mozzarella cheese					
Primavera	10"	13.00	/	12"	15.00
Mixed vegetables, fresh mozzarella					
Americana	10"	15.00	/	12"	17.00
Pepperoni, sausage, mushrooms, onions, mozzarella, tomato sauce					

HOMEMADE PASTA

We added saffron to our pasta. Recent studies have demonstrated that saffron promotes learning, memory retention, recall capacity and work well as a mood lifter

Spaghetti marinara sauce	14.00
Fettuccini Bolognese sauce	19.50
Rigatoni Alla Vodka	19.50
Tomatoes, pancetta, peas, vodka, cream	
Rigatoni Saporiti	19.50
Grilled chicken, spinach, sun dried tomatoes, roasted garlic, extra virgin olive oil	
Rigatoni Wild Mushroom & Italian Sausage	21.00
Porcini and Portobello mushroom cream sauce	
Baked Ziti	18.00
Ricotta, mozzarella, Parmigiano, marinara sauce	

Four cheese Ravioli Pink Sauce	17.00
Potato Gnocchi Pink Sauce	17.00
Fettuccine Alfredo Sauce	19.00
Rigatoni Italian Sausage & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Whole Wheat Linguine & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Ziti Contadina	18.00
Fresh tomatoes, roasted garlic, onions, fresh mozzarella	
Fusilli Natural	20.00
Chicken, broccoli, sun dried tomatoes, Demi Glace sauce balsamic vinegar. Topped with goat cheese	

CLASSICS

Oven Baked Lasagna	20.00
Bolognese sauce	
Spaghetti Meatballs	16.50
Eggplant Parmigiana	18.50
Side of spaghetti marinara	
Chicken Parmigiana	21.00
Side of spaghetti marinara	
Veal Parmigiana	26.00
Side of spaghetti marinara	

SIDES

Sauteed broccoli	8
Sauteed spinach	8
Roasted potatoes	6
House or Caesar Salad	6

SEAFOOD

Linguine Clam Sauce	22.00
Littleneck clams, wine, garlic, seafood broth, fresh basil. (white or red sauce)	
Grilled Salmon	24.50
Side of roasted potatoes & broccoli	
Shrimp Scampi	25.50
Butterfly shrimp in the shell over spaghetti creamy garlic sauce	
Fish Francese	24.50
Fish of the day, wine lemon butter sauce.	
Side of spaghetti primavera style	
Zuppa di Pesce	27.00
Shrimp, clams, mussels, fish of the day, calamari, seafood broth over homemade linguine	

CHICKEN

Chicken Balsamico	23.00
artichoke hearts, sun dried tomatoes, onions, Balsamic vinegar. Side of ginger linguine, spinach, garlic and E.V.O.O.	
Chicken Marsala	21.00
Marsala wine and mushroom sauce. Side of roasted potatoes and broccoli	
Chicken Francese Style	21.00
Battered chicken, lemon butter and wine sauce. Side of roasted potatoes & broccoli	
Chicken Piccata	21.00
In lemon butter wine and capers sauce. Side of spaghetti primavera style	

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COLD STARTERS

Mediterranean Focaccia	13.00
House made focaccia bread served with whipped ricotta, Italian olives, truffle oil vinaigrette and marinara sauce	
Bruschetta	8.50
tomatoes, olive oil, basil	
Caprese	11.00
Fresh mozzarella, tomatoes, basil	
Burrata	17.50
Buttery mozzarella, Prosciutto di Parma, tomatoes, basil oil	
Antipasto	16.50
Italian cold cuts and cheeses, artichoke hearts, Italian olives, romaine lettuce	

FLATBREAD

Italian Sausage	14.00
Italian sausage, Porcini and Portobello mushroom sauce and mozzarella cheese	

CALZONE Stromboli	18.00
Filled with pepperoni, sausage, peppers, onions, mushrooms, mozzarella and marinara sauce	

ENTRÉE SALADS

House	11.00
Mixed greens, tomatoes, cucumbers, onions, pepperoncini, black olives, house dressing	
Add chicken	7
Add shrimp	9
Traditional Caesar	11.00
With Parmigiano cheese and croutons	
Add Chicken	7
Add Shrimp	9
Beef Carpaccio	17.00
Arugula, capers, Parmigiano cheese, lemon truffle oil vinaigrette	
Seafood	20.50
Shrimp, calamari, scallops, mussels, onions, tomatoes, lemon, celery and black olives	
Grilled Salmon	23.00
Spinach, tomato vinaigrette, Portobello mushrooms, honey mustard seed dressing	

SIGNATURE ANELLI

Pizza crust folded so the topping becomes a filling. Baked inside our brick oven.

Served with cheese tortellini

Chicken & Cranberries	23.00
Sun dried cranberries, spinach, roasted corn, cheddar cheese, alfredo sauce	
Fiorentino	23.00
Chicken, mushrooms, mozzarella, spinach cream sauce	
Seafood	25.50
Fish of the day, shrimp, scallops, mozzarella, lobster sauce	
Filetto	25.50
Beef tenderloin, mozzarella cheese, Wild mushrooms & sausage sauce	

HOT STARTERS

Pasta & Fagioli soup	8.00
Minestrone soup	8.00
Fried Mozzarella	8.50
Meatballs & Ricotta	11.00
Marinara sauce, whipped ricotta cheese and fresh basil	
Mussels & Clams	16.00
P.E.I mussels and littleneck clams in tomato, wine, and basil seafood broth	
Fried Calamari	16.50
Side of marinara sauce	

PIZZA

Cheese	10"	12.00	/	12"	14.00
Margherita	10"	13.00	/	12"	15.00
Fresh mozzarella, tomato sauce, basil					
Cremonese	10"	13.00	/	12"	15.00
Spinach sauce, artichoke, mozzarella					
Romana	10"	15.00	/	12"	17.00
Prosciutto, arugula, fresh mozzarella					
California	10"	15.00	/	12"	17.00
Shrimp, artichoke, sun dried tomatoes, pesto, mozzarella & goat cheese					
Pomodoro	10"	13.00	/	12"	15.00
Tomatoes, mozzarella, tomato sauce					
San Remo	10"	14.00	/	12"	16.00
Chicken, sun dried tomatoes, broccoli, mozzarella, tomato sauce					
Pescatora	10"	15.00	/	12"	17.00
Shrimp, clams, lobster sauce and mozzarella cheese					
Primavera	10"	13.00	/	12"	15.00
Mixed vegetables, fresh mozzarella					
Americana	10"	15.00	/	12"	17.00
Pepperoni, sausage, mushrooms, onions, mozzarella, tomato sauce					

HOMEMADE PASTA

We added saffron to our pasta. Recent studies have demonstrated that saffron promotes learning, memory retention, recall capacity and work well as a mood lifter

Spaghetti marinara sauce	14.00
Fettuccini Bolognese sauce	19.50
Rigatoni Alla Vodka	19.50
Tomatoes, pancetta, peas, vodka, cream	
Rigatoni Saporiti	19.50
Grilled chicken, spinach, sun dried tomatoes, roasted garlic, extra virgin olive oil	
Rigatoni Wild Mushroom & Italian Sausage	21.00
Porcini and Portobello mushroom cream sauce	
Baked Ziti	18.00
Ricotta, mozzarella, Parmigiano, marinara sauce	

Four cheese Ravioli Pink Sauce	17.00
Potato Gnocchi Pink Sauce	17.00
Fettuccine Alfredo Sauce	19.00
Rigatoni Italian Sausage & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Whole Wheat Linguine & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Ziti Contadina	18.00
Fresh tomatoes, roasted garlic, onions, fresh mozzarella	
Fusilli Natural	20.00
Chicken, broccoli, sun dried tomatoes, Demi Glace sauce balsamic vinegar. Topped with goat cheese	

CLASSICS

Oven Baked Lasagna	20.00
Bolognese sauce	
Spaghetti Meatballs	16.50
Eggplant Parmigiana	18.50
Side of spaghetti marinara	
Chicken Parmigiana	21.00
Side of spaghetti marinara	
Veal Parmigiana	26.00
Side of spaghetti marinara	

SIDES

Sauteed broccoli	8
Sauteed spinach	8
Roasted potatoes	6
House or Caesar Salad	6

SEAFOOD

Linguine Clam Sauce	22.00
Littleneck clams, wine, garlic, seafood broth, fresh basil. (white or red sauce)	
Grilled Salmon	24.50
Side of roasted potatoes & broccoli	
Shrimp Scampi	25.50
Butterfly shrimp in the shell over spaghetti creamy garlic sauce	
Fish Francese	24.50
Fish of the day, wine lemon butter sauce.	
Side of spaghetti primavera style	
Zuppa di Pesce	27.00
Shrimp, clams, mussels, fish of the day, calamari, seafood broth over homemade linguine	

CHICKEN

Chicken Balsamico	23.00
artichoke hearts, sun dried tomatoes, onions, Balsamic vinegar. Side of ginger linguine, spinach, garlic and E.V.O.O.	
Chicken Marsala	21.00
Marsala wine and mushroom sauce. Side of roasted potatoes and broccoli	
Chicken Francese Style	21.00
Battered chicken, lemon butter and wine sauce. Side of roasted potatoes & broccoli	
Chicken Piccata	21.00
In lemon butter wine and capers sauce. Side of spaghetti primavera style	

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COLD STARTERS

Mediterranean Focaccia	13.00
House made focaccia bread served with whipped ricotta, Italian olives, truffle oil vinaigrette and marinara sauce	
Bruschetta	8.50
tomatoes, olive oil, basil	
Caprese	11.00
Fresh mozzarella, tomatoes, basil	
Burrata	17.50
Buttery mozzarella, Prosciutto di Parma, tomatoes, basil oil	
Antipasto	16.50
Italian cold cuts and cheeses, artichoke hearts, Italian olives, romaine lettuce	

FLATBREAD

Italian Sausage	14.00
Italian sausage, Porcini and Portobello mushroom sauce and mozzarella cheese	

CALZONE Stromboli	18.00
Filled with pepperoni, sausage, peppers, onions, mushrooms, mozzarella and marinara sauce	

ENTRÉE SALADS

House	11.00
Mixed greens, tomatoes, cucumbers, onions, pepperoncini, black olives, house dressing	
Add chicken	7
Add shrimp	9
Traditional Caesar	11.00
With Parmigiano cheese and croutons	
Add Chicken	7
Add Shrimp	9
Beef Carpaccio	17.00
Arugula, capers, Parmigiano cheese, lemon truffle oil vinaigrette	
Seafood	20.50
Shrimp, calamari, scallops, mussels, onions, tomatoes, lemon, celery and black olives	
Grilled Salmon	23.00
Spinach, tomato vinaigrette, Portobello mushrooms, honey mustard seed dressing	

SIGNATURE ANELLI

Pizza crust folded so the topping becomes a filling. Baked inside our brick oven.

Served with cheese tortellini

Chicken & Cranberries	23.00
Sun dried cranberries, spinach, roasted corn, cheddar cheese, alfredo sauce	
Fiorentino	23.00
Chicken, mushrooms, mozzarella, spinach cream sauce	
Seafood	25.50
Fish of the day, shrimp, scallops, mozzarella, lobster sauce	
Filetto	25.50
Beef tenderloin, mozzarella cheese, Wild mushrooms & sausage sauce	

HOT STARTERS

Pasta & Fagioli soup	8.00
Minestrone soup	8.00
Fried Mozzarella	8.50
Meatballs & Ricotta	11.00
Marinara sauce, whipped ricotta cheese and fresh basil	
Mussels & Clams	16.00
P.E.I mussels and littleneck clams in tomato, wine, and basil seafood broth	
Fried Calamari	16.50
Side of marinara sauce	

PIZZA

Cheese	10" 12.00 / 12" 14.00
Margherita	10" 13.00 / 12" 15.00
Fresh mozzarella, tomato sauce, basil	
Cremonese	10" 13.00 / 12" 15.00
Spinach sauce, artichoke, mozzarella	
Romana	10" 15.00 / 12" 17.00
Prosciutto, arugula, fresh mozzarella	
California	10" 15.00 / 12" 17.00
Shrimp, artichoke, sun dried tomatoes, pesto, mozzarella & goat cheese	
Pomodoro	10" 13.00 / 12" 15.00
Tomatoes, mozzarella, tomato sauce	
San Remo	10" 14.00 / 12" 16.00
Chicken, sun dried tomatoes, broccoli, mozzarella, tomato sauce	
Pescatora	10" 15.00 / 12" 17.00
Shrimp, clams, lobster sauce and mozzarella cheese	
Primavera	10" 13.00 / 12" 15.00
Mixed vegetables, fresh mozzarella	
Americana	10" 15.00 / 12" 17.00
Pepperoni, sausage, mushrooms, onions, mozzarella, tomato sauce	

HOMEMADE PASTA

We added saffron to our pasta. Recent studies have demonstrated that saffron promotes learning, memory retention, recall capacity and work well as a mood lifter

Spaghetti marinara sauce	14.00
Fettuccini Bolognese sauce	19.50
Rigatoni Alla Vodka	19.50
Tomatoes, pancetta, peas, vodka, cream	
Rigatoni Saporiti	19.50
Grilled chicken, spinach, sun dried tomatoes, roasted garlic, extra virgin olive oil	
Rigatoni Wild Mushroom & Italian Sausage	21.00
Porcini and Portobello mushroom cream sauce	
Baked Ziti	18.00
Ricotta, mozzarella, Parmigiano, marinara sauce	

Four cheese Ravioli Pink Sauce	17.00
Potato Gnocchi Pink Sauce	17.00
Fettuccine Alfredo Sauce	19.00
Rigatoni Italian Sausage & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Whole Wheat Linguine & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Ziti Contadina	18.00
Fresh tomatoes, roasted garlic, onions, fresh mozzarella	
Fusilli Natural	20.00
Chicken, broccoli, sun dried tomatoes, Demi Glace sauce balsamic vinegar. Topped with goat cheese	

CLASSICS

Oven Baked Lasagna	20.00
Bolognese sauce	
Spaghetti Meatballs	16.50
Eggplant Parmigiana	18.50
Side of spaghetti marinara	
Chicken Parmigiana	21.00
Side of spaghetti marinara	
Veal Parmigiana	26.00
Side of spaghetti marinara	

SIDES

Sauteed broccoli	8
Sauteed spinach	8
Roasted potatoes	6
House or Caesar Salad	6

SEAFOOD

Linguine Clam Sauce	22.00
Littleneck clams, wine, garlic, seafood broth, fresh basil. (white or red sauce)	
Grilled Salmon	24.50
Side of roasted potatoes & broccoli	
Shrimp Scampi	25.50
Butterfly shrimp in the shell over spaghetti creamy garlic sauce	
Fish Francese	24.50
Fish of the day, wine lemon butter sauce.	
Side of spaghetti primavera style	
Zuppa di Pesce	27.00
Shrimp, clams, mussels, fish of the day, calamari, seafood broth over homemade linguine	

CHICKEN

Chicken Balsamico	23.00
artichoke hearts, sun dried tomatoes, onions, Balsamic vinegar. Side of ginger linguine, spinach, garlic and E.V.O.O.	
Chicken Marsala	21.00
Marsala wine and mushroom sauce. Side of roasted potatoes and broccoli	
Chicken Francese Style	21.00
Battered chicken, lemon butter and wine sauce. Side of roasted potatoes & broccoli	
Chicken Piccata	21.00
In lemon butter wine and capers sauce. Side of spaghetti primavera style	



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COLD STARTERS

Mediterranean Focaccia	13.00
House made focaccia bread served with whipped ricotta, Italian olives, truffle oil vinaigrette and marinara sauce	
Bruschetta	8.50
tomatoes, olive oil, basil	
Caprese	11.00
Fresh mozzarella, tomatoes, basil	
Burrata	17.50
Buttery mozzarella, Prosciutto di Parma, tomatoes, basil oil	
Antipasto	16.50
Italian cold cuts and cheeses, artichoke hearts, Italian olives, romaine lettuce	

FLATBREAD

Italian Sausage	14.00
Italian sausage, Porcini and Portobello mushroom sauce and mozzarella cheese	

CALZONE Stromboli	18.00
Filled with pepperoni, sausage, peppers, onions, mushrooms, mozzarella and marinara sauce	

ENTRÉE SALADS

House	11.00
Mixed greens, tomatoes, cucumbers, onions, pepperoncini, black olives, house dressing	
Add chicken	7
Add shrimp	9
Traditional Caesar	11.00
With Parmigiano cheese and croutons	
Add Chicken	7
Add Shrimp	9
Beef Carpaccio	17.00
Arugula, capers, Parmigiano cheese, lemon truffle oil vinaigrette	
Seafood	20.50
Shrimp, calamari, scallops, mussels, onions, tomatoes, lemon, celery and black olives	
Grilled Salmon	23.00
Spinach, tomato vinaigrette, Portobello mushrooms, honey mustard seed dressing	

SIGNATURE ANELLI

Pizza crust folded so the topping becomes a filling. Baked inside our brick oven.

Served with cheese tortellini

Chicken & Cranberries	23.00
Sun dried cranberries, spinach, roasted corn, cheddar cheese, alfredo sauce	
Fiorentino	23.00
Chicken, mushrooms, mozzarella, spinach cream sauce	
Seafood	25.50
Fish of the day, shrimp, scallops, mozzarella, lobster sauce	
Filetto	25.50
Beef tenderloin, mozzarella cheese, Wild mushrooms & sausage sauce	

HOT STARTERS

Pasta & Fagioli soup	8.00
Minestrone soup	8.00
Fried Mozzarella	8.50
Meatballs & Ricotta	11.00
Marinara sauce, whipped ricotta cheese and fresh basil	
Mussels & Clams	16.00
P.E.I mussels and littleneck clams in tomato, wine, and basil seafood broth	
Fried Calamari	16.50
Side of marinara sauce	

PIZZA

Cheese	10"	12.00	/	12"	14.00
Margherita	10"	13.00	/	12"	15.00
Fresh mozzarella, tomato sauce, basil					
Cremonese	10"	13.00	/	12"	15.00
Spinach sauce, artichoke, mozzarella					
Romana	10"	15.00	/	12"	17.00
Prosciutto, arugula, fresh mozzarella					
California	10"	15.00	/	12"	17.00
Shrimp, artichoke, sun dried tomatoes, pesto, mozzarella & goat cheese					
Pomodoro	10"	13.00	/	12"	15.00
Tomatoes, mozzarella, tomato sauce					
San Remo	10"	14.00	/	12"	16.00
Chicken, sun dried tomatoes, broccoli, mozzarella, tomato sauce					
Pescatora	10"	15.00	/	12"	17.00
Shrimp, clams, lobster sauce and mozzarella cheese					
Primavera	10"	13.00	/	12"	15.00
Mixed vegetables, fresh mozzarella					
Americana	10"	15.00	/	12"	17.00
Pepperoni, sausage, mushrooms, onions, mozzarella, tomato sauce					

HOMEMADE PASTA

We added saffron to our pasta. Recent studies have demonstrated that saffron promotes learning, memory retention, recall capacity and work well as a mood lifter

Spaghetti marinara sauce	14.00
Fettuccini Bolognese sauce	19.50
Rigatoni Alla Vodka	19.50
Tomatoes, pancetta, peas, vodka, cream	
Rigatoni Saporiti	19.50
Grilled chicken, spinach, sun dried tomatoes, roasted garlic, extra virgin olive oil	
Rigatoni Wild Mushroom & Italian Sausage	21.00
Porcini and Portobello mushroom cream sauce	
Baked Ziti	18.00
Ricotta, mozzarella, Parmigiano, marinara sauce	

Four cheese Ravioli Pink Sauce	17.00
Potato Gnocchi Pink Sauce	17.00
Fettuccine Alfredo Sauce	19.00
Rigatoni Italian Sausage & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Whole Wheat Linguine & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Ziti Contadina	18.00
Fresh tomatoes, roasted garlic, onions, fresh mozzarella	
Fusilli Natural	20.00
Chicken, broccoli, sun dried tomatoes, Demi Glace sauce balsamic vinegar. Topped with goat cheese	

CLASSICS

Oven Baked Lasagna	20.00
Bolognese sauce	
Spaghetti Meatballs	16.50
Eggplant Parmigiana	18.50
Side of spaghetti marinara	
Chicken Parmigiana	21.00
Side of spaghetti marinara	
Veal Parmigiana	26.00
Side of spaghetti marinara	

SIDES

Sauteed broccoli	8
Sauteed spinach	8
Roasted potatoes	6
House or Caesar Salad	6

SEAFOOD

Linguine Clam Sauce	22.00
Littleneck clams, wine, garlic, seafood broth, fresh basil. (white or red sauce)	
Grilled Salmon	24.50
Side of roasted potatoes & broccoli	
Shrimp Scampi	25.50
Butterfly shrimp in the shell over spaghetti creamy garlic sauce	
Fish Francese	24.50
Fish of the day, wine lemon butter sauce.	
Side of spaghetti primavera style	
Zuppa di Pesce	27.00
Shrimp, clams, mussels, fish of the day, calamari, seafood broth over homemade linguine	

CHICKEN

Chicken Balsamico	23.00
artichoke hearts, sun dried tomatoes, onions, Balsamic vinegar. Side of ginger linguine, spinach, garlic and E.V.O.O.	
Chicken Marsala	21.00
Marsala wine and mushroom sauce. Side of roasted potatoes and broccoli	
Chicken Francese Style	21.00
Battered chicken, lemon butter and wine sauce. Side of roasted potatoes & broccoli	
Chicken Piccata	21.00
In lemon butter wine and capers sauce. Side of spaghetti primavera style	

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COLD STARTERS

Mediterranean Focaccia	13.00
House made focaccia bread served with whipped ricotta, Italian olives, truffle oil vinaigrette and marinara sauce	
Bruschetta	8.50
tomatoes, olive oil, basil	
Caprese	11.00
Fresh mozzarella, tomatoes, basil	
Burrata	17.50
Buttery mozzarella, Prosciutto di Parma, tomatoes, basil oil	
Antipasto	16.50
Italian cold cuts and cheeses, artichoke hearts, Italian olives, romaine lettuce	

FLATBREAD

Italian Sausage	14.00
Italian sausage, Porcini and Portobello mushroom sauce and mozzarella cheese	

CALZONE Stromboli	18.00
Filled with pepperoni, sausage, peppers, onions, mushrooms, mozzarella and marinara sauce	

ENTRÉE SALADS

House	11.00
Mixed greens, tomatoes, cucumbers, onions, pepperoncini, black olives, house dressing	
Add chicken	7
Add shrimp	9
Traditional Caesar	11.00
With Parmigiano cheese and croutons	
Add Chicken	7
Add Shrimp	9
Beef Carpaccio	17.00
Arugula, capers, Parmigiano cheese, lemon truffle oil vinaigrette	
Seafood	20.50
Shrimp, calamari, scallops, mussels, onions, tomatoes, lemon, celery and black olives	
Grilled Salmon	23.00
Spinach, tomato vinaigrette, Portobello mushrooms, honey mustard seed dressing	

SIGNATURE ANELLI

Pizza crust folded so the topping becomes a filling. Baked inside our brick oven.

Served with cheese tortellini

Chicken & Cranberries	23.00
Sun dried cranberries, spinach, roasted corn, cheddar cheese, alfredo sauce	
Fiorentino	23.00
Chicken, mushrooms, mozzarella, spinach cream sauce	
Seafood	25.50
Fish of the day, shrimp, scallops, mozzarella, lobster sauce	
Filetto	25.50
Beef tenderloin, mozzarella cheese, Wild mushrooms & sausage sauce	

HOT STARTERS

Pasta & Fagioli soup	8.00
Minestrone soup	8.00
Fried Mozzarella	8.50
Meatballs & Ricotta	11.00
Marinara sauce, whipped ricotta cheese and fresh basil	
Mussels & Clams	16.00
P.E.I mussels and littleneck clams in tomato, wine, and basil seafood broth	
Fried Calamari	16.50
Side of marinara sauce	

PIZZA

Cheese	10"	12.00	/	12"	14.00
Margherita	10"	13.00	/	12"	15.00
Fresh mozzarella, tomato sauce, basil					
Cremonese	10"	13.00	/	12"	15.00
Spinach sauce, artichoke, mozzarella					
Romana	10"	15.00	/	12"	17.00
Prosciutto, arugula, fresh mozzarella					
California	10"	15.00	/	12"	17.00
Shrimp, artichoke, sun dried tomatoes, pesto, mozzarella & goat cheese					
Pomodoro	10"	13.00	/	12"	15.00
Tomatoes, mozzarella, tomato sauce					
San Remo	10"	14.00	/	12"	16.00
Chicken, sun dried tomatoes, broccoli, mozzarella, tomato sauce					
Pescatora	10"	15.00	/	12"	17.00
Shrimp, clams, lobster sauce and mozzarella cheese					
Primavera	10"	13.00	/	12"	15.00
Mixed vegetables, fresh mozzarella					
Americana	10"	15.00	/	12"	17.00
Pepperoni, sausage, mushrooms, onions, mozzarella, tomato sauce					

HOMEMADE PASTA

We added saffron to our pasta. Recent studies have demonstrated that saffron promotes learning, memory retention, recall capacity and work well as a mood lifter

Spaghetti marinara sauce	14.00
Fettuccini Bolognese sauce	19.50
Rigatoni Alla Vodka	19.50
Tomatoes, pancetta, peas, vodka, cream	
Rigatoni Saporiti	19.50
Grilled chicken, spinach, sun dried tomatoes, roasted garlic, extra virgin olive oil	
Rigatoni Wild Mushroom & Italian Sausage	21.00
Porcini and Portobello mushroom cream sauce	
Baked Ziti	18.00
Ricotta, mozzarella, Parmigiano, marinara sauce	

Four cheese Ravioli Pink Sauce	17.00
Potato Gnocchi Pink Sauce	17.00
Fettuccine Alfredo Sauce	19.00
Rigatoni Italian Sausage & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Whole Wheat Linguine & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Ziti Contadina	18.00
Fresh tomatoes, roasted garlic, onions, fresh mozzarella	
Fusilli Natural	20.00
Chicken, broccoli, sun dried tomatoes, Demi Glace sauce balsamic vinegar. Topped with goat cheese	

CLASSICS

Oven Baked Lasagna	20.00
Bolognese sauce	
Spaghetti Meatballs	16.50
Eggplant Parmigiana	18.50
Side of spaghetti marinara	
Chicken Parmigiana	21.00
Side of spaghetti marinara	
Veal Parmigiana	26.00
Side of spaghetti marinara	

SIDES

Sauteed broccoli	8
Sauteed spinach	8
Roasted potatoes	6
House or Caesar Salad	6

SEAFOOD

Linguine Clam Sauce	22.00
Littleneck clams, wine, garlic, seafood broth, fresh basil. (white or red sauce)	
Grilled Salmon	24.50
Side of roasted potatoes & broccoli	
Shrimp Scampi	25.50
Butterfly shrimp in the shell over spaghetti creamy garlic sauce	
Fish Francese	24.50
Fish of the day, wine lemon butter sauce.	
Side of spaghetti primavera style	
Zuppa di Pesce	27.00
Shrimp, clams, mussels, fish of the day, calamari, seafood broth over homemade linguine	

CHICKEN

Chicken Balsamico	23.00
artichoke hearts, sun dried tomatoes, onions, Balsamic vinegar. Side of ginger linguine, spinach, garlic and E.V.O.O.	
Chicken Marsala	21.00
Marsala wine and mushroom sauce. Side of roasted potatoes and broccoli	
Chicken Francese Style	21.00
Battered chicken, lemon butter and wine sauce. Side of roasted potatoes & broccoli	
Chicken Piccata	21.00
In lemon butter wine and capers sauce. Side of spaghetti primavera style	

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COLD STARTERS

Mediterranean Focaccia	13.00
House made focaccia bread served with whipped ricotta, Italian olives, truffle oil vinaigrette and marinara sauce	
Bruschetta	8.50
tomatoes, olive oil, basil	
Caprese	11.00
Fresh mozzarella, tomatoes, basil	
Burrata	17.50
Buttery mozzarella, Prosciutto di Parma, tomatoes, basil oil	
Antipasto	16.50
Italian cold cuts and cheeses, artichoke hearts, Italian olives, romaine lettuce	

FLATBREAD

Italian Sausage	14.00
Italian sausage, Porcini and Portobello mushroom sauce and mozzarella cheese	

CALZONE Stromboli	18.00
Filled with pepperoni, sausage, peppers, onions, mushrooms, mozzarella and marinara sauce	

ENTRÉE SALADS

House	11.00
Mixed greens, tomatoes, cucumbers, onions, pepperoncini, black olives, house dressing	
Add chicken	7
Add shrimp	9
Traditional Caesar	11.00
With Parmigiano cheese and croutons	
Add Chicken	7
Add Shrimp	9
Beef Carpaccio	17.00
Arugula, capers, Parmigiano cheese, lemon truffle oil vinaigrette	
Seafood	20.50
Shrimp, calamari, scallops, mussels, onions, tomatoes, lemon, celery and black olives	
Grilled Salmon	23.00
Spinach, tomato vinaigrette, Portobello mushrooms, honey mustard seed dressing	

SIGNATURE ANELLI

Pizza crust folded so the topping becomes a filling. Baked inside our brick oven.

Served with cheese tortellini

Chicken & Cranberries	23.00
Sun dried cranberries, spinach, roasted corn, cheddar cheese, alfredo sauce	
Fiorentino	23.00
Chicken, mushrooms, mozzarella, spinach cream sauce	
Seafood	25.50
Fish of the day, shrimp, scallops, mozzarella, lobster sauce	
Filetto	25.50
Beef tenderloin, mozzarella cheese, Wild mushrooms & sausage sauce	

HOT STARTERS

Pasta & Fagioli soup	8.00
Minestrone soup	8.00
Fried Mozzarella	8.50
Meatballs & Ricotta	11.00
Marinara sauce, whipped ricotta cheese and fresh basil	
Mussels & Clams	16.00
P.E.I mussels and littleneck clams in tomato, wine, and basil seafood broth	
Fried Calamari	16.50
Side of marinara sauce	

PIZZA

Cheese	10"	12.00	/	12"	14.00
Margherita	10"	13.00	/	12"	15.00
Fresh mozzarella, tomato sauce, basil					
Cremonese	10"	13.00	/	12"	15.00
Spinach sauce, artichoke, mozzarella					
Romana	10"	15.00	/	12"	17.00
Prosciutto, arugula, fresh mozzarella					
California	10"	15.00	/	12"	17.00
Shrimp, artichoke, sun dried tomatoes, pesto, mozzarella & goat cheese					
Pomodoro	10"	13.00	/	12"	15.00
Tomatoes, mozzarella, tomato sauce					
San Remo	10"	14.00	/	12"	16.00
Chicken, sun dried tomatoes, broccoli, mozzarella, tomato sauce					
Pescatora	10"	15.00	/	12"	17.00
Shrimp, clams, lobster sauce and mozzarella cheese					
Primavera	10"	13.00	/	12"	15.00
Mixed vegetables, fresh mozzarella					
Americana	10"	15.00	/	12"	17.00
Pepperoni, sausage, mushrooms, onions, mozzarella, tomato sauce					

HOMEMADE PASTA

We added saffron to our pasta. Recent studies have demonstrated that saffron promotes learning, memory retention, recall capacity and work well as a mood lifter

Spaghetti marinara sauce	14.00
Fettuccini Bolognese sauce	19.50
Rigatoni Alla Vodka	19.50
Tomatoes, pancetta, peas, vodka, cream	
Rigatoni Saporiti	19.50
Grilled chicken, spinach, sun dried tomatoes, roasted garlic, extra virgin olive oil	
Rigatoni Wild Mushroom & Italian Sausage	21.00
Porcini and Portobello mushroom cream sauce	
Baked Ziti	18.00
Ricotta, mozzarella, Parmigiano, marinara sauce	

Four cheese Ravioli Pink Sauce	17.00
Potato Gnocchi Pink Sauce	17.00
Fettuccine Alfredo Sauce	19.00
Rigatoni Italian Sausage & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Whole Wheat Linguine & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Ziti Contadina	18.00
Fresh tomatoes, roasted garlic, onions, fresh mozzarella	
Fusilli Natural	20.00
Chicken, broccoli, sun dried tomatoes, Demi Glace sauce balsamic vinegar. Topped with goat cheese	

CLASSICS

Oven Baked Lasagna	20.00
Bolognese sauce	
Spaghetti Meatballs	16.50
Eggplant Parmigiana	18.50
Side of spaghetti marinara	
Chicken Parmigiana	21.00
Side of spaghetti marinara	
Veal Parmigiana	26.00
Side of spaghetti marinara	

SIDES

Sauteed broccoli	8
Sauteed spinach	8
Roasted potatoes	6
House or Caesar Salad	6

SEAFOOD

Linguine Clam Sauce	22.00
Littleneck clams, wine, garlic, seafood broth, fresh basil. (white or red sauce)	
Grilled Salmon	24.50
Side of roasted potatoes & broccoli	
Shrimp Scampi	25.50
Butterfly shrimp in the shell over spaghetti creamy garlic sauce	
Fish Francese	24.50
Fish of the day, wine lemon butter sauce.	
Side of spaghetti primavera style	
Zuppa di Pesce	27.00
Shrimp, clams, mussels, fish of the day, calamari, seafood broth over homemade linguine	

CHICKEN

Chicken Balsamico	23.00
artichoke hearts, sun dried tomatoes, onions, Balsamic vinegar. Side of ginger linguine, spinach, garlic and E.V.O.O.	
Chicken Marsala	21.00
Marsala wine and mushroom sauce. Side of roasted potatoes and broccoli	
Chicken Francese Style	21.00
Battered chicken, lemon butter and wine sauce. Side of roasted potatoes & broccoli	
Chicken Piccata	21.00
In lemon butter wine and capers sauce. Side of spaghetti primavera style	

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COLD STARTERS

Mediterranean Focaccia	13.00
House made focaccia bread served with whipped ricotta, Italian olives, truffle oil vinaigrette and marinara sauce	
Bruschetta	8.50
tomatoes, olive oil, basil	
Caprese	11.00
Fresh mozzarella, tomatoes, basil	
Burrata	17.50
Buttery mozzarella, Prosciutto di Parma, tomatoes, basil oil	
Antipasto	16.50
Italian cold cuts and cheeses, artichoke hearts, Italian olives, romaine lettuce	

FLATBREAD

Italian Sausage	14.00
Italian sausage, Porcini and Portobello mushroom sauce and mozzarella cheese	

CALZONE Stromboli	18.00
Filled with pepperoni, sausage, peppers, onions, mushrooms, mozzarella and marinara sauce	

ENTRÉE SALADS

House	11.00
Mixed greens, tomatoes, cucumbers, onions, pepperoncini, black olives, house dressing	
Add chicken	7
Add shrimp	9
Traditional Caesar	11.00
With Parmigiano cheese and croutons	
Add Chicken	7
Add Shrimp	9
Beef Carpaccio	17.00
Arugula, capers, Parmigiano cheese, lemon truffle oil vinaigrette	
Seafood	20.50
Shrimp, calamari, scallops, mussels, onions, tomatoes, lemon, celery and black olives	
Grilled Salmon	23.00
Spinach, tomato vinaigrette, Portobello mushrooms, honey mustard seed dressing	

SIGNATURE ANELLI

Pizza crust folded so the topping becomes a filling. Baked inside our brick oven.

Served with cheese tortellini

Chicken & Cranberries	23.00
Sun dried cranberries, spinach, roasted corn, cheddar cheese, alfredo sauce	
Fiorentino	23.00
Chicken, mushrooms, mozzarella, spinach cream sauce	
Seafood	25.50
Fish of the day, shrimp, scallops, mozzarella, lobster sauce	
Filetto	25.50
Beef tenderloin, mozzarella cheese, Wild mushrooms & sausage sauce	

HOT STARTERS

Pasta & Fagioli soup	8.00
Minestrone soup	8.00
Fried Mozzarella	8.50
Meatballs & Ricotta	11.00
Marinara sauce, whipped ricotta cheese and fresh basil	
Mussels & Clams	16.00
P.E.I mussels and littleneck clams in tomato, wine, and basil seafood broth	
Fried Calamari	16.50
Side of marinara sauce	

PIZZA

Cheese	10"	12.00	/	12"	14.00
Margherita	10"	13.00	/	12"	15.00
Fresh mozzarella, tomato sauce, basil					
Cremonese	10"	13.00	/	12"	15.00
Spinach sauce, artichoke, mozzarella					
Romana	10"	15.00	/	12"	17.00
Prosciutto, arugula, fresh mozzarella					
California	10"	15.00	/	12"	17.00
Shrimp, artichoke, sun dried tomatoes, pesto, mozzarella & goat cheese					
Pomodoro	10"	13.00	/	12"	15.00
Tomatoes, mozzarella, tomato sauce					
San Remo	10"	14.00	/	12"	16.00
Chicken, sun dried tomatoes, broccoli, mozzarella, tomato sauce					
Pescatora	10"	15.00	/	12"	17.00
Shrimp, clams, lobster sauce and mozzarella cheese					
Primavera	10"	13.00	/	12"	15.00
Mixed vegetables, fresh mozzarella					
Americana	10"	15.00	/	12"	17.00
Pepperoni, sausage, mushrooms, onions, mozzarella, tomato sauce					

HOMEMADE PASTA

We added saffron to our pasta. Recent studies have demonstrated that saffron promotes learning, memory retention, recall capacity and work well as a mood lifter

Spaghetti marinara sauce	14.00
Fettuccini Bolognese sauce	19.50
Rigatoni Alla Vodka	19.50
Tomatoes, pancetta, peas, vodka, cream	
Rigatoni Saporiti	19.50
Grilled chicken, spinach, sun dried tomatoes, roasted garlic, extra virgin olive oil	
Rigatoni Wild Mushroom & Italian Sausage	21.00
Porcini and Portobello mushroom cream sauce	
Baked Ziti	18.00
Ricotta, mozzarella, Parmigiano, marinara sauce	

Four cheese Ravioli Pink Sauce	17.00
Potato Gnocchi Pink Sauce	17.00
Fettuccine Alfredo Sauce	19.00
Rigatoni Italian Sausage & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Whole Wheat Linguine & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Ziti Contadina	18.00
Fresh tomatoes, roasted garlic, onions, fresh mozzarella	
Fusilli Natural	20.00
Chicken, broccoli, sun dried tomatoes, Demi Glace sauce balsamic vinegar. Topped with goat cheese	

CLASSICS

Oven Baked Lasagna	20.00
Bolognese sauce	
Spaghetti Meatballs	16.50
Eggplant Parmigiana	18.50
Side of spaghetti marinara	
Chicken Parmigiana	21.00
Side of spaghetti marinara	
Veal Parmigiana	26.00
Side of spaghetti marinara	

SIDES

Sauteed broccoli	8
Sauteed spinach	8
Roasted potatoes	6
House or Caesar Salad	6

SEAFOOD

Linguine Clam Sauce	22.00
Littleneck clams, wine, garlic, seafood broth, fresh basil. (white or red sauce)	
Grilled Salmon	24.50
Side of roasted potatoes & broccoli	
Shrimp Scampi	25.50
Butterfly shrimp in the shell over spaghetti creamy garlic sauce	
Fish Francese	24.50
Fish of the day, wine lemon butter sauce.	
Side of spaghetti primavera style	
Zuppa di Pesce	27.00
Shrimp, clams, mussels, fish of the day, calamari, seafood broth over homemade linguine	

CHICKEN

Chicken Balsamico	23.00
artichoke hearts, sun dried tomatoes, onions, Balsamic vinegar. Side of ginger linguine, spinach, garlic and E.V.O.O.	
Chicken Marsala	21.00
Marsala wine and mushroom sauce. Side of roasted potatoes and broccoli	
Chicken Francese Style	21.00
Battered chicken, lemon butter and wine sauce. Side of roasted potatoes & broccoli	
Chicken Piccata	21.00
In lemon butter wine and capers sauce. Side of spaghetti primavera style	

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COLD STARTERS

Mediterranean Focaccia	13.00
House made focaccia bread served with whipped ricotta, Italian olives, truffle oil vinaigrette and marinara sauce	
Bruschetta	8.50
tomatoes, olive oil, basil	
Caprese	11.00
Fresh mozzarella, tomatoes, basil	
Burrata	17.50
Buttery mozzarella, Prosciutto di Parma, tomatoes, basil oil	
Antipasto	16.50
Italian cold cuts and cheeses, artichoke hearts, Italian olives, romaine lettuce	

FLATBREAD

Italian Sausage	14.00
Italian sausage, Porcini and Portobello mushroom sauce and mozzarella cheese	

CALZONE Stromboli	18.00
Filled with pepperoni, sausage, peppers, onions, mushrooms, mozzarella and marinara sauce	

ENTRÉE SALADS

House	11.00
Mixed greens, tomatoes, cucumbers, onions, pepperoncini, black olives, house dressing	
Add chicken	7
Add shrimp	9
Traditional Caesar	11.00
With Parmigiano cheese and croutons	
Add Chicken	7
Add Shrimp	9
Beef Carpaccio	17.00
Arugula, capers, Parmigiano cheese, lemon truffle oil vinaigrette	
Seafood	20.50
Shrimp, calamari, scallops, mussels, onions, tomatoes, lemon, celery and black olives	
Grilled Salmon	23.00
Spinach, tomato vinaigrette, Portobello mushrooms, honey mustard seed dressing	

SIGNATURE ANELLI

Pizza crust folded so the topping becomes a filling. Baked inside our brick oven.

Served with cheese tortellini

Chicken & Cranberries	23.00
Sun dried cranberries, spinach, roasted corn, cheddar cheese, alfredo sauce	
Fiorentino	23.00
Chicken, mushrooms, mozzarella, spinach cream sauce	
Seafood	25.50
Fish of the day, shrimp, scallops, mozzarella, lobster sauce	
Filetto	25.50
Beef tenderloin, mozzarella cheese, Wild mushrooms & sausage sauce	

HOT STARTERS

Pasta & Fagioli soup	8.00
Minestrone soup	8.00
Fried Mozzarella	8.50
Meatballs & Ricotta	11.00
Marinara sauce, whipped ricotta cheese and fresh basil	
Mussels & Clams	16.00
P.E.I mussels and littleneck clams in tomato, wine, and basil seafood broth	
Fried Calamari	16.50
Side of marinara sauce	

PIZZA

Cheese	10" 12.00 / 12" 14.00
Margherita	10" 13.00 / 12" 15.00
Fresh mozzarella, tomato sauce, basil	
Cremonese	10" 13.00 / 12" 15.00
Spinach sauce, artichoke, mozzarella	
Romana	10" 15.00 / 12" 17.00
Prosciutto, arugula, fresh mozzarella	
California	10" 15.00 / 12" 17.00
Shrimp, artichoke, sun dried tomatoes, pesto, mozzarella & goat cheese	
Pomodoro	10" 13.00 / 12" 15.00
Tomatoes, mozzarella, tomato sauce	
San Remo	10" 14.00 / 12" 16.00
Chicken, sun dried tomatoes, broccoli, mozzarella, tomato sauce	
Pescatora	10" 15.00 / 12" 17.00
Shrimp, clams, lobster sauce and mozzarella cheese	
Primavera	10" 13.00 / 12" 15.00
Mixed vegetables, fresh mozzarella	
Americana	10" 15.00 / 12" 17.00
Pepperoni, sausage, mushrooms, onions, mozzarella, tomato sauce	

HOMEMADE PASTA

We added saffron to our pasta. Recent studies have demonstrated that saffron promotes learning, memory retention, recall capacity and work well as a mood lifter

Spaghetti marinara sauce	14.00
Fettuccini Bolognese sauce	19.50
Rigatoni Alla Vodka	19.50
Tomatoes, pancetta, peas, vodka, cream	
Rigatoni Saporiti	19.50
Grilled chicken, spinach, sun dried tomatoes, roasted garlic, extra virgin olive oil	
Rigatoni Wild Mushroom & Italian Sausage	21.00
Porcini and Portobello mushroom cream sauce	
Baked Ziti	18.00
Ricotta, mozzarella, Parmigiano, marinara sauce	

Four cheese Ravioli Pink Sauce	17.00
Potato Gnocchi Pink Sauce	17.00
Fettuccine Alfredo Sauce	19.00
Rigatoni Italian Sausage & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Whole Wheat Linguine & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Ziti Contadina	18.00
Fresh tomatoes, roasted garlic, onions, fresh mozzarella	
Fusilli Natural	20.00
Chicken, broccoli, sun dried tomatoes, Demi Glace sauce balsamic vinegar. Topped with goat cheese	

CLASSICS

Oven Baked Lasagna	20.00
Bolognese sauce	
Spaghetti Meatballs	16.50
Eggplant Parmigiana	18.50
Side of spaghetti marinara	
Chicken Parmigiana	21.00
Side of spaghetti marinara	
Veal Parmigiana	26.00
Side of spaghetti marinara	

SIDES

Sauteed broccoli	8
Sauteed spinach	8
Roasted potatoes	6
House or Caesar Salad	6

SEAFOOD

Linguine Clam Sauce	22.00
Littleneck clams, wine, garlic, seafood broth, fresh basil. (white or red sauce)	
Grilled Salmon	24.50
Side of roasted potatoes & broccoli	
Shrimp Scampi	25.50
Butterfly shrimp in the shell over spaghetti creamy garlic sauce	
Fish Francese	24.50
Fish of the day, wine lemon butter sauce.	
Side of spaghetti primavera style	
Zuppa di Pesce	27.00
Shrimp, clams, mussels, fish of the day, calamari, seafood broth over homemade linguine	

CHICKEN

Chicken Balsamico	23.00
artichoke hearts, sun dried tomatoes, onions, Balsamic vinegar. Side of ginger linguine, spinach, garlic and E.V.O.O.	
Chicken Marsala	21.00
Marsala wine and mushroom sauce. Side of roasted potatoes and broccoli	
Chicken Francese Style	21.00
Battered chicken, lemon butter and wine sauce. Side of roasted potatoes & broccoli	
Chicken Piccata	21.00
In lemon butter wine and capers sauce. Side of spaghetti primavera style	

WARNING: There is a health risk associated with the consumption of raw or undercooked animal protein or fish.



All pasta and sauces are made in house. All dishes prepared with the focus on taste using the best ingredients as closely sourced we possibly can. Since 1987.

COLD STARTERS

Mediterranean Focaccia	13.00
House made focaccia bread served with whipped ricotta, Italian olives, truffle oil vinaigrette and marinara sauce	
Bruschetta	8.50
tomatoes, olive oil, basil	
Caprese	11.00
Fresh mozzarella, tomatoes, basil	
Burrata	17.50
Buttery mozzarella, Prosciutto di Parma, tomatoes, basil oil	
Antipasto	16.50
Italian cold cuts and cheeses, artichoke hearts, Italian olives, romaine lettuce	

FLATBREAD

Italian Sausage	14.00
Italian sausage, Porcini and Portobello mushroom sauce and mozzarella cheese	

CALZONE Stromboli	18.00
Filled with pepperoni, sausage, peppers, onions, mushrooms, mozzarella and marinara sauce	

ENTRÉE SALADS

House	11.00
Mixed greens, tomatoes, cucumbers, onions, pepperoncini, black olives, house dressing	
Add chicken	7
Add shrimp	9
Traditional Caesar	11.00
With Parmigiano cheese and croutons	
Add Chicken	7
Add Shrimp	9
Beef Carpaccio	17.00
Arugula, capers, Parmigiano cheese, lemon truffle oil vinaigrette	
Seafood	20.50
Shrimp, calamari, scallops, mussels, onions, tomatoes, lemon, celery and black olives	
Grilled Salmon	23.00
Spinach, tomato vinaigrette, Portobello mushrooms, honey mustard seed dressing	

SIGNATURE ANELLI

Pizza crust folded so the topping becomes a filling. Baked inside our brick oven.

Served with cheese tortellini

Chicken & Cranberries	23.00
Sun dried cranberries, spinach, roasted corn, cheddar cheese, alfredo sauce	
Fiorentino	23.00
Chicken, mushrooms, mozzarella, spinach cream sauce	
Seafood	25.50
Fish of the day, shrimp, scallops, mozzarella, lobster sauce	
Filetto	25.50
Beef tenderloin, mozzarella cheese, Wild mushrooms & sausage sauce	

HOT STARTERS

Pasta & Fagioli soup	8.00
Minestrone soup	8.00
Fried Mozzarella	8.50
Meatballs & Ricotta	11.00
Marinara sauce, whipped ricotta cheese and fresh basil	
Mussels & Clams	16.00
P.E.I mussels and littleneck clams in tomato, wine, and basil seafood broth	
Fried Calamari	16.50
Side of marinara sauce	

PIZZA

Cheese	10"	12.00	/	12"	14.00
Margherita	10"	13.00	/	12"	15.00
Fresh mozzarella, tomato sauce, basil					
Cremonese	10"	13.00	/	12"	15.00
Spinach sauce, artichoke, mozzarella					
Romana	10"	15.00	/	12"	17.00
Prosciutto, arugula, fresh mozzarella					
California	10"	15.00	/	12"	17.00
Shrimp, artichoke, sun dried tomatoes, pesto, mozzarella & goat cheese					
Pomodoro	10"	13.00	/	12"	15.00
Tomatoes, mozzarella, tomato sauce					
San Remo	10"	14.00	/	12"	16.00
Chicken, sun dried tomatoes, broccoli, mozzarella, tomato sauce					
Pescatora	10"	15.00	/	12"	17.00
Shrimp, clams, lobster sauce and mozzarella cheese					
Primavera	10"	13.00	/	12"	15.00
Mixed vegetables, fresh mozzarella					
Americana	10"	15.00	/	12"	17.00
Pepperoni, sausage, mushrooms, onions, mozzarella, tomato sauce					

HOMEMADE PASTA

We added saffron to our pasta. Recent studies have demonstrated that saffron promotes learning, memory retention, recall capacity and work well as a mood lifter

Spaghetti marinara sauce	14.00
Fettuccini Bolognese sauce	19.50
Rigatoni Alla Vodka	19.50
Tomatoes, pancetta, peas, vodka, cream	
Rigatoni Saporiti	19.50
Grilled chicken, spinach, sun dried tomatoes, roasted garlic, extra virgin olive oil	
Rigatoni Wild Mushroom & Italian Sausage	21.00
Porcini and Portobello mushroom cream sauce	
Baked Ziti	18.00
Ricotta, mozzarella, Parmigiano, marinara sauce	

Four cheese Ravioli Pink Sauce	17.00
Potato Gnocchi Pink Sauce	17.00
Fettuccine Alfredo Sauce	19.00
Rigatoni Italian Sausage & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Whole Wheat Linguine & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Ziti Contadina	18.00
Fresh tomatoes, roasted garlic, onions, fresh mozzarella	
Fusilli Natural	20.00
Chicken, broccoli, sun dried tomatoes, Demi Glace sauce balsamic vinegar. Topped with goat cheese	

CLASSICS

Oven Baked Lasagna	20.00
Bolognese sauce	
Spaghetti Meatballs	16.50
Eggplant Parmigiana	18.50
Side of spaghetti marinara	
Chicken Parmigiana	21.00
Side of spaghetti marinara	
Veal Parmigiana	26.00
Side of spaghetti marinara	

SIDES

Sauteed broccoli	8
Sauteed spinach	8
Roasted potatoes	6
House or Caesar Salad	6

SEAFOOD

Linguine Clam Sauce	22.00
Littleneck clams, wine, garlic, seafood broth, fresh basil. (white or red sauce)	
Grilled Salmon	24.50
Side of roasted potatoes & broccoli	
Shrimp Scampi	25.50
Butterfly shrimp in the shell over spaghetti creamy garlic sauce	
Fish Francese	24.50
Fish of the day, wine lemon butter sauce.	
Side of spaghetti primavera style	
Zuppa di Pesce	27.00
Shrimp, clams, mussels, fish of the day, calamari, seafood broth over homemade linguine	

CHICKEN

Chicken Balsamico	23.00
artichoke hearts, sun dried tomatoes, onions, Balsamic vinegar. Side of ginger linguine, spinach, garlic and E.V.O.O.	
Chicken Marsala	21.00
Marsala wine and mushroom sauce. Side of roasted potatoes and broccoli	
Chicken Francese Style	21.00
Battered chicken, lemon butter and wine sauce. Side of roasted potatoes & broccoli	
Chicken Piccata	21.00
In lemon butter wine and capers sauce. Side of spaghetti primavera style	

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COLD STARTERS

Mediterranean Focaccia	13.00
House made focaccia bread served with whipped ricotta, Italian olives, truffle oil vinaigrette and marinara sauce	
Bruschetta	8.50
tomatoes, olive oil, basil	
Caprese	11.00
Fresh mozzarella, tomatoes, basil	
Burrata	17.50
Buttery mozzarella, Prosciutto di Parma, tomatoes, basil oil	
Antipasto	16.50
Italian cold cuts and cheeses, artichoke hearts, Italian olives, romaine lettuce	

FLATBREAD

Italian Sausage	14.00
Italian sausage, Porcini and Portobello mushroom sauce and mozzarella cheese	

CALZONE Stromboli	18.00
Filled with pepperoni, sausage, peppers, onions, mushrooms, mozzarella and marinara sauce	

ENTRÉE SALADS

House	11.00
Mixed greens, tomatoes, cucumbers, onions, pepperoncini, black olives, house dressing	
Add chicken	7
Add shrimp	9
Traditional Caesar	11.00
With Parmigiano cheese and croutons	
Add Chicken	7
Add Shrimp	9
Beef Carpaccio	17.00
Arugula, capers, Parmigiano cheese, lemon truffle oil vinaigrette	
Seafood	20.50
Shrimp, calamari, scallops, mussels, onions, tomatoes, lemon, celery and black olives	
Grilled Salmon	23.00
Spinach, tomato vinaigrette, Portobello mushrooms, honey mustard seed dressing	

SIGNATURE ANELLI

Pizza crust folded so the topping becomes a filling. Baked inside our brick oven.

Served with cheese tortellini

Chicken & Cranberries	23.00
Sun dried cranberries, spinach, roasted corn, cheddar cheese, alfredo sauce	
Fiorentino	23.00
Chicken, mushrooms, mozzarella, spinach cream sauce	
Seafood	25.50
Fish of the day, shrimp, scallops, mozzarella, lobster sauce	
Filetto	25.50
Beef tenderloin, mozzarella cheese, Wild mushrooms & sausage sauce	

HOT STARTERS

Pasta & Fagioli soup	8.00
Minestrone soup	8.00
Fried Mozzarella	8.50
Meatballs & Ricotta	11.00
Marinara sauce, whipped ricotta cheese and fresh basil	
Mussels & Clams	16.00
P.E.I mussels and littleneck clams in tomato, wine, and basil seafood broth	
Fried Calamari	16.50
Side of marinara sauce	

PIZZA

Cheese	10" 12.00 / 12" 14.00
Margherita	10" 13.00 / 12" 15.00
Fresh mozzarella, tomato sauce, basil	
Cremonese	10" 13.00 / 12" 15.00
Spinach sauce, artichoke, mozzarella	
Romana	10" 15.00 / 12" 17.00
Prosciutto, arugula, fresh mozzarella	
California	10" 15.00 / 12" 17.00
Shrimp, artichoke, sun dried tomatoes, pesto, mozzarella & goat cheese	
Pomodoro	10" 13.00 / 12" 15.00
Tomatoes, mozzarella, tomato sauce	
San Remo	10" 14.00 / 12" 16.00
Chicken, sun dried tomatoes, broccoli, mozzarella, tomato sauce	
Pescatora	10" 15.00 / 12" 17.00
Shrimp, clams, lobster sauce and mozzarella cheese	
Primavera	10" 13.00 / 12" 15.00
Mixed vegetables, fresh mozzarella	
Americana	10" 15.00 / 12" 17.00
Pepperoni, sausage, mushrooms, onions, mozzarella, tomato sauce	

HOMEMADE PASTA

We added saffron to our pasta. Recent studies have demonstrated that saffron promotes learning, memory retention, recall capacity and work well as a mood lifter

Spaghetti marinara sauce	14.00
Fettuccini Bolognese sauce	19.50
Rigatoni Alla Vodka	19.50
Tomatoes, pancetta, peas, vodka, cream	
Rigatoni Saporiti	19.50
Grilled chicken, spinach, sun dried tomatoes, roasted garlic, extra virgin olive oil	
Rigatoni Wild Mushroom & Italian Sausage	21.00
Porcini and Portobello mushroom cream sauce	
Baked Ziti	18.00
Ricotta, mozzarella, Parmigiano, marinara sauce	

Four cheese Ravioli Pink Sauce	17.00
Potato Gnocchi Pink Sauce	17.00
Fettuccine Alfredo Sauce	19.00
Rigatoni Italian Sausage & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Whole Wheat Linguine & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Ziti Contadina	18.00
Fresh tomatoes, roasted garlic, onions, fresh mozzarella	
Fusilli Natural	20.00
Chicken, broccoli, sun dried tomatoes, Demi Glace sauce balsamic vinegar. Topped with goat cheese	

CLASSICS

Oven Baked Lasagna	20.00
Bolognese sauce	
Spaghetti Meatballs	16.50
Eggplant Parmigiana	18.50
Side of spaghetti marinara	
Chicken Parmigiana	21.00
Side of spaghetti marinara	
Veal Parmigiana	26.00
Side of spaghetti marinara	

SIDES

Sauteed broccoli	8
Sauteed spinach	8
Roasted potatoes	6
House or Caesar Salad	6

SEAFOOD

Linguine Clam Sauce	22.00
Littleneck clams, wine, garlic, seafood broth, fresh basil. (white or red sauce)	
Grilled Salmon	24.50
Side of roasted potatoes & broccoli	
Shrimp Scampi	25.50
Butterfly shrimp in the shell over spaghetti creamy garlic sauce	
Fish Francese	24.50
Fish of the day, wine lemon butter sauce.	
Side of spaghetti primavera style	
Zuppa di Pesce	27.00
Shrimp, clams, mussels, fish of the day, calamari, seafood broth over homemade linguine	

CHICKEN

Chicken Balsamico	23.00
artichoke hearts, sun dried tomatoes, onions, Balsamic vinegar. Side of ginger linguine, spinach, garlic and E.V.O.O.	
Chicken Marsala	21.00
Marsala wine and mushroom sauce. Side of roasted potatoes and broccoli	
Chicken Francese Style	21.00
Battered chicken, lemon butter and wine sauce. Side of roasted potatoes & broccoli	
Chicken Piccata	21.00
In lemon butter wine and capers sauce. Side of spaghetti primavera style	



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COLD STARTERS

Mediterranean Focaccia	13.00
House made focaccia bread served with whipped ricotta, Italian olives, truffle oil vinaigrette and marinara sauce	
Bruschetta	8.50
tomatoes, olive oil, basil	
Caprese	11.00
Fresh mozzarella, tomatoes, basil	
Burrata	17.50
Buttery mozzarella, Prosciutto di Parma, tomatoes, basil oil	
Antipasto	16.50
Italian cold cuts and cheeses, artichoke hearts, Italian olives, romaine lettuce	

FLATBREAD

Italian Sausage	14.00
Italian sausage, Porcini and Portobello mushroom sauce and mozzarella cheese	

CALZONE Stromboli	18.00
Filled with pepperoni, sausage, peppers, onions, mushrooms, mozzarella and marinara sauce	

ENTRÉE SALADS

House	11.00
Mixed greens, tomatoes, cucumbers, onions, pepperoncini, black olives, house dressing	
Add chicken	7
Add shrimp	9
Traditional Caesar	11.00
With Parmigiano cheese and croutons	
Add Chicken	7
Add Shrimp	9
Beef Carpaccio	17.00
Arugula, capers, Parmigiano cheese, lemon truffle oil vinaigrette	
Seafood	20.50
Shrimp, calamari, scallops, mussels, onions, tomatoes, lemon, celery and black olives	
Grilled Salmon	23.00
Spinach, tomato vinaigrette, Portobello mushrooms, honey mustard seed dressing	

SIGNATURE ANELLI

Pizza crust folded so the topping becomes a filling. Baked inside our brick oven.

Served with cheese tortellini

Chicken & Cranberries	23.00
Sun dried cranberries, spinach, roasted corn, cheddar cheese, alfredo sauce	
Fiorentino	23.00
Chicken, mushrooms, mozzarella, spinach cream sauce	
Seafood	25.50
Fish of the day, shrimp, scallops, mozzarella, lobster sauce	
Filetto	25.50
Beef tenderloin, mozzarella cheese, Wild mushrooms & sausage sauce	

HOT STARTERS

Pasta & Fagioli soup	8.00
Minestrone soup	8.00
Fried Mozzarella	8.50
Meatballs & Ricotta	11.00
Marinara sauce, whipped ricotta cheese and fresh basil	
Mussels & Clams	16.00
P.E.I mussels and littleneck clams in tomato, wine, and basil seafood broth	
Fried Calamari	16.50
Side of marinara sauce	

PIZZA

Cheese	10" 12.00 / 12" 14.00
Margherita	10" 13.00 / 12" 15.00
Fresh mozzarella, tomato sauce, basil	
Cremonese	10" 13.00 / 12" 15.00
Spinach sauce, artichoke, mozzarella	
Romana	10" 15.00 / 12" 17.00
Prosciutto, arugula, fresh mozzarella	
California	10" 15.00 / 12" 17.00
Shrimp, artichoke, sun dried tomatoes, pesto, mozzarella & goat cheese	
Pomodoro	10" 13.00 / 12" 15.00
Tomatoes, mozzarella, tomato sauce	
San Remo	10" 14.00 / 12" 16.00
Chicken, sun dried tomatoes, broccoli, mozzarella, tomato sauce	
Pescatora	10" 15.00 / 12" 17.00
Shrimp, clams, lobster sauce and mozzarella cheese	
Primavera	10" 13.00 / 12" 15.00
Mixed vegetables, fresh mozzarella	
Americana	10" 15.00 / 12" 17.00
Pepperoni, sausage, mushrooms, onions, mozzarella, tomato sauce	

HOMEMADE PASTA

We added saffron to our pasta. Recent studies have demonstrated that saffron promotes learning, memory retention, recall capacity and work well as a mood lifter

Spaghetti marinara sauce	14.00
Fettuccini Bolognese sauce	19.50
Rigatoni Alla Vodka	19.50
Tomatoes, pancetta, peas, vodka, cream	
Rigatoni Saporiti	19.50
Grilled chicken, spinach, sun dried tomatoes, roasted garlic, extra virgin olive oil	
Rigatoni Wild Mushroom & Italian Sausage	21.00
Porcini and Portobello mushroom cream sauce	
Baked Ziti	18.00
Ricotta, mozzarella, Parmigiano, marinara sauce	

Four cheese Ravioli Pink Sauce	17.00
Potato Gnocchi Pink Sauce	17.00
Fettuccine Alfredo Sauce	19.00
Rigatoni Italian Sausage & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Whole Wheat Linguine & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Ziti Contadina	18.00
Fresh tomatoes, roasted garlic, onions, fresh mozzarella	
Fusilli Natural	20.00
Chicken, broccoli, sun dried tomatoes, Demi Glace sauce balsamic vinegar. Topped with goat cheese	

CLASSICS

Oven Baked Lasagna	20.00
Bolognese sauce	
Spaghetti Meatballs	16.50
Eggplant Parmigiana	18.50
Side of spaghetti marinara	
Chicken Parmigiana	21.00
Side of spaghetti marinara	
Veal Parmigiana	26.00
Side of spaghetti marinara	

SIDES

Sauteed broccoli	8
Sauteed spinach	8
Roasted potatoes	6
House or Caesar Salad	6

SEAFOOD

Linguine Clam Sauce	22.00
Littleneck clams, wine, garlic, seafood broth, fresh basil. (white or red sauce)	
Grilled Salmon	24.50
Side of roasted potatoes & broccoli	
Shrimp Scampi	25.50
Butterfly shrimp in the shell over spaghetti creamy garlic sauce	
Fish Francese	24.50
Fish of the day, wine lemon butter sauce.	
Side of spaghetti primavera style	
Zuppa di Pesce	27.00
Shrimp, clams, mussels, fish of the day, calamari, seafood broth over homemade linguine	

CHICKEN

Chicken Balsamico	23.00
artichoke hearts, sun dried tomatoes, onions, Balsamic vinegar. Side of ginger linguine, spinach, garlic and E.V.O.O.	
Chicken Marsala	21.00
Marsala wine and mushroom sauce. Side of roasted potatoes and broccoli	
Chicken Francese Style	21.00
Battered chicken, lemon butter and wine sauce. Side of roasted potatoes & broccoli	
Chicken Piccata	21.00
In lemon butter wine and capers sauce. Side of spaghetti primavera style	

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COLD STARTERS

Mediterranean Focaccia	13.00
House made focaccia bread served with whipped ricotta, Italian olives, truffle oil vinaigrette and marinara sauce	
Bruschetta	8.50
tomatoes, olive oil, basil	
Caprese	11.00
Fresh mozzarella, tomatoes, basil	
Burrata	17.50
Buttery mozzarella, Prosciutto di Parma, tomatoes, basil oil	
Antipasto	16.50
Italian cold cuts and cheeses, artichoke hearts, Italian olives, romaine lettuce	

FLATBREAD

Italian Sausage	14.00
Italian sausage, Porcini and Portobello mushroom sauce and mozzarella cheese	

CALZONE Stromboli	18.00
Filled with pepperoni, sausage, peppers, onions, mushrooms, mozzarella and marinara sauce	

ENTRÉE SALADS

House	11.00
Mixed greens, tomatoes, cucumbers, onions, pepperoncini, black olives, house dressing	
Add chicken	7
Add shrimp	9
Traditional Caesar	11.00
With Parmigiano cheese and croutons	
Add Chicken	7
Add Shrimp	9
Beef Carpaccio	17.00
Arugula, capers, Parmigiano cheese, lemon truffle oil vinaigrette	
Seafood	20.50
Shrimp, calamari, scallops, mussels, onions, tomatoes, lemon, celery and black olives	
Grilled Salmon	23.00
Spinach, tomato vinaigrette, Portobello mushrooms, honey mustard seed dressing	

SIGNATURE ANELLI

Pizza crust folded so the topping becomes a filling. Baked inside our brick oven.

Served with cheese tortellini

Chicken & Cranberries	23.00
Sun dried cranberries, spinach, roasted corn, cheddar cheese, alfredo sauce	
Fiorentino	23.00
Chicken, mushrooms, mozzarella, spinach cream sauce	
Seafood	25.50
Fish of the day, shrimp, scallops, mozzarella, lobster sauce	
Filetto	25.50
Beef tenderloin, mozzarella cheese, Wild mushrooms & sausage sauce	

HOT STARTERS

Pasta & Fagioli soup	8.00
Minestrone soup	8.00
Fried Mozzarella	8.50
Meatballs & Ricotta	11.00
Marinara sauce, whipped ricotta cheese and fresh basil	
Mussels & Clams	16.00
P.E.I mussels and littleneck clams in tomato, wine, and basil seafood broth	
Fried Calamari	16.50
Side of marinara sauce	

PIZZA

Cheese	10"	12.00	/	12"	14.00
Margherita	10"	13.00	/	12"	15.00
Fresh mozzarella, tomato sauce, basil					
Cremonese	10"	13.00	/	12"	15.00
Spinach sauce, artichoke, mozzarella					
Romana	10"	15.00	/	12"	17.00
Prosciutto, arugula, fresh mozzarella					
California	10"	15.00	/	12"	17.00
Shrimp, artichoke, sun dried tomatoes, pesto, mozzarella & goat cheese					
Pomodoro	10"	13.00	/	12"	15.00
Tomatoes, mozzarella, tomato sauce					
San Remo	10"	14.00	/	12"	16.00
Chicken, sun dried tomatoes, broccoli, mozzarella, tomato sauce					
Pescatora	10"	15.00	/	12"	17.00
Shrimp, clams, lobster sauce and mozzarella cheese					
Primavera	10"	13.00	/	12"	15.00
Mixed vegetables, fresh mozzarella					
Americana	10"	15.00	/	12"	17.00
Pepperoni, sausage, mushrooms, onions, mozzarella, tomato sauce					

HOMEMADE PASTA

We added saffron to our pasta. Recent studies have demonstrated that saffron promotes learning, memory retention, recall capacity and work well as a mood lifter

Spaghetti marinara sauce	14.00
Fettuccini Bolognese sauce	19.50
Rigatoni Alla Vodka	19.50
Tomatoes, pancetta, peas, vodka, cream	
Rigatoni Saporiti	19.50
Grilled chicken, spinach, sun dried tomatoes, roasted garlic, extra virgin olive oil	
Rigatoni Wild Mushroom & Italian Sausage	21.00
Porcini and Portobello mushroom cream sauce	
Baked Ziti	18.00
Ricotta, mozzarella, Parmigiano, marinara sauce	

Four cheese Ravioli Pink Sauce	17.00
Potato Gnocchi Pink Sauce	17.00
Fettuccine Alfredo Sauce	19.00
Rigatoni Italian Sausage & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Whole Wheat Linguine & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Ziti Contadina	18.00
Fresh tomatoes, roasted garlic, onions, fresh mozzarella	
Fusilli Natural	20.00
Chicken, broccoli, sun dried tomatoes, Demi Glace sauce balsamic vinegar. Topped with goat cheese	

CLASSICS

Oven Baked Lasagna	20.00
Bolognese sauce	
Spaghetti Meatballs	16.50
Eggplant Parmigiana	18.50
Side of spaghetti marinara	
Chicken Parmigiana	21.00
Side of spaghetti marinara	
Veal Parmigiana	26.00
Side of spaghetti marinara	

SIDES

Sauteed broccoli	8
Sauteed spinach	8
Roasted potatoes	6
House or Caesar Salad	6

SEAFOOD

Linguine Clam Sauce	22.00
Littleneck clams, wine, garlic, seafood broth, fresh basil. (white or red sauce)	
Grilled Salmon	24.50
Side of roasted potatoes & broccoli	
Shrimp Scampi	25.50
Butterfly shrimp in the shell over spaghetti creamy garlic sauce	
Fish Francese	24.50
Fish of the day, wine lemon butter sauce.	
Side of spaghetti primavera style	
Zuppa di Pesce	27.00
Shrimp, clams, mussels, fish of the day, calamari, seafood broth over homemade linguine	

CHICKEN

Chicken Balsamico	23.00
artichoke hearts, sun dried tomatoes, onions, Balsamic vinegar. Side of ginger linguine, spinach, garlic and E.V.O.O.	
Chicken Marsala	21.00
Marsala wine and mushroom sauce. Side of roasted potatoes and broccoli	
Chicken Francese Style	21.00
Battered chicken, lemon butter and wine sauce. Side of roasted potatoes & broccoli	
Chicken Piccata	21.00
In lemon butter wine and capers sauce. Side of spaghetti primavera style	

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COLD STARTERS

Mediterranean Focaccia	13.00
House made focaccia bread served with whipped ricotta, Italian olives, truffle oil vinaigrette and marinara sauce	
Bruschetta	8.50
tomatoes, olive oil, basil	
Caprese	11.00
Fresh mozzarella, tomatoes, basil	
Burrata	17.50
Buttery mozzarella, Prosciutto di Parma, tomatoes, basil oil	
Antipasto	16.50
Italian cold cuts and cheeses, artichoke hearts, Italian olives, romaine lettuce	

FLATBREAD

Italian Sausage	14.00
Italian sausage, Porcini and Portobello mushroom sauce and mozzarella cheese	

CALZONE Stromboli	18.00
Filled with pepperoni, sausage, peppers, onions, mushrooms, mozzarella and marinara sauce	

ENTRÉE SALADS

House	11.00
Mixed greens, tomatoes, cucumbers, onions, pepperoncini, black olives, house dressing	
Add chicken	7
Add shrimp	9
Traditional Caesar	11.00
With Parmigiano cheese and croutons	
Add Chicken	7
Add Shrimp	9
Beef Carpaccio	17.00
Arugula, capers, Parmigiano cheese, lemon truffle oil vinaigrette	
Seafood	20.50
Shrimp, calamari, scallops, mussels, onions, tomatoes, lemon, celery and black olives	
Grilled Salmon	23.00
Spinach, tomato vinaigrette, Portobello mushrooms, honey mustard seed dressing	

SIGNATURE ANELLI

Pizza crust folded so the topping becomes a filling. Baked inside our brick oven.

Served with cheese tortellini

Chicken & Cranberries	23.00
Sun dried cranberries, spinach, roasted corn, cheddar cheese, alfredo sauce	
Fiorentino	23.00
Chicken, mushrooms, mozzarella, spinach cream sauce	
Seafood	25.50
Fish of the day, shrimp, scallops, mozzarella, lobster sauce	
Filetto	25.50
Beef tenderloin, mozzarella cheese, Wild mushrooms & sausage sauce	

HOT STARTERS

Pasta & Fagioli soup	8.00
Minestrone soup	8.00
Fried Mozzarella	8.50
Meatballs & Ricotta	11.00
Marinara sauce, whipped ricotta cheese and fresh basil	
Mussels & Clams	16.00
P.E.I mussels and littleneck clams in tomato, wine, and basil seafood broth	
Fried Calamari	16.50
Side of marinara sauce	

PIZZA

Cheese	10"	12.00	/	12"	14.00
Margherita	10"	13.00	/	12"	15.00
Fresh mozzarella, tomato sauce, basil					
Cremonese	10"	13.00	/	12"	15.00
Spinach sauce, artichoke, mozzarella					
Romana	10"	15.00	/	12"	17.00
Prosciutto, arugula, fresh mozzarella					
California	10"	15.00	/	12"	17.00
Shrimp, artichoke, sun dried tomatoes, pesto, mozzarella & goat cheese					
Pomodoro	10"	13.00	/	12"	15.00
Tomatoes, mozzarella, tomato sauce					
San Remo	10"	14.00	/	12"	16.00
Chicken, sun dried tomatoes, broccoli, mozzarella, tomato sauce					
Pescatora	10"	15.00	/	12"	17.00
Shrimp, clams, lobster sauce and mozzarella cheese					
Primavera	10"	13.00	/	12"	15.00
Mixed vegetables, fresh mozzarella					
Americana	10"	15.00	/	12"	17.00
Pepperoni, sausage, mushrooms, onions, mozzarella, tomato sauce					

HOMEMADE PASTA

We added saffron to our pasta. Recent studies have demonstrated that saffron promotes learning, memory retention, recall capacity and work well as a mood lifter

Spaghetti marinara sauce	14.00
Fettuccini Bolognese sauce	19.50
Rigatoni Alla Vodka	19.50
Tomatoes, pancetta, peas, vodka, cream	
Rigatoni Saporiti	19.50
Grilled chicken, spinach, sun dried tomatoes, roasted garlic, extra virgin olive oil	
Rigatoni Wild Mushroom & Italian Sausage	21.00
Porcini and Portobello mushroom cream sauce	
Baked Ziti	18.00
Ricotta, mozzarella, Parmigiano, marinara sauce	

Four cheese Ravioli Pink Sauce	17.00
Potato Gnocchi Pink Sauce	17.00
Fettuccine Alfredo Sauce	19.00
Rigatoni Italian Sausage & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Whole Wheat Linguine & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Ziti Contadina	18.00
Fresh tomatoes, roasted garlic, onions, fresh mozzarella	
Fusilli Natural	20.00
Chicken, broccoli, sun dried tomatoes, Demi Glace sauce balsamic vinegar. Topped with goat cheese	

CLASSICS

Oven Baked Lasagna	20.00
Bolognese sauce	
Spaghetti Meatballs	16.50
Eggplant Parmigiana	18.50
Side of spaghetti marinara	
Chicken Parmigiana	21.00
Side of spaghetti marinara	
Veal Parmigiana	26.00
Side of spaghetti marinara	

SIDES

Sauteed broccoli	8
Sauteed spinach	8
Roasted potatoes	6
House or Caesar Salad	6

SEAFOOD

Linguine Clam Sauce	22.00
Littleneck clams, wine, garlic, seafood broth, fresh basil. (white or red sauce)	
Grilled Salmon	24.50
Side of roasted potatoes & broccoli	
Shrimp Scampi	25.50
Butterfly shrimp in the shell over spaghetti creamy garlic sauce	
Fish Francese	24.50
Fish of the day, wine lemon butter sauce.	
Side of spaghetti primavera style	
Zuppa di Pesce	27.00
Shrimp, clams, mussels, fish of the day, calamari, seafood broth over homemade linguine	

CHICKEN

Chicken Balsamico	23.00
artichoke hearts, sun dried tomatoes, onions, Balsamic vinegar. Side of ginger linguine, spinach, garlic and E.V.O.O.	
Chicken Marsala	21.00
Marsala wine and mushroom sauce. Side of roasted potatoes and broccoli	
Chicken Francese Style	21.00
Battered chicken, lemon butter and wine sauce. Side of roasted potatoes & broccoli	
Chicken Piccata	21.00
In lemon butter wine and capers sauce. Side of spaghetti primavera style	

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COLD STARTERS

Mediterranean Focaccia	13.00
House made focaccia bread served with whipped ricotta, Italian olives, truffle oil vinaigrette and marinara sauce	
Bruschetta	8.50
tomatoes, olive oil, basil	
Caprese	11.00
Fresh mozzarella, tomatoes, basil	
Burrata	17.50
Buttery mozzarella, Prosciutto di Parma, tomatoes, basil oil	
Antipasto	16.50
Italian cold cuts and cheeses, artichoke hearts, Italian olives, romaine lettuce	

FLATBREAD

Italian Sausage	14.00
Italian sausage, Porcini and Portobello mushroom sauce and mozzarella cheese	

CALZONE Stromboli	18.00
Filled with pepperoni, sausage, peppers, onions, mushrooms, mozzarella and marinara sauce	

ENTRÉE SALADS

House	11.00
Mixed greens, tomatoes, cucumbers, onions, pepperoncini, black olives, house dressing	
Add chicken	7
Add shrimp	9
Traditional Caesar	11.00
With Parmigiano cheese and croutons	
Add Chicken	7
Add Shrimp	9
Beef Carpaccio	17.00
Arugula, capers, Parmigiano cheese, lemon truffle oil vinaigrette	
Seafood	20.50
Shrimp, calamari, scallops, mussels, onions, tomatoes, lemon, celery and black olives	
Grilled Salmon	23.00
Spinach, tomato vinaigrette, Portobello mushrooms, honey mustard seed dressing	

SIGNATURE ANELLI

Pizza crust folded so the topping becomes a filling. Baked inside our brick oven.

Served with cheese tortellini

Chicken & Cranberries	23.00
Sun dried cranberries, spinach, roasted corn, cheddar cheese, alfredo sauce	
Fiorentino	23.00
Chicken, mushrooms, mozzarella, spinach cream sauce	
Seafood	25.50
Fish of the day, shrimp, scallops, mozzarella, lobster sauce	
Filetto	25.50
Beef tenderloin, mozzarella cheese, Wild mushrooms & sausage sauce	

HOT STARTERS

Pasta & Fagioli soup	8.00
Minestrone soup	8.00
Fried Mozzarella	8.50
Meatballs & Ricotta	11.00
Marinara sauce, whipped ricotta cheese and fresh basil	
Mussels & Clams	16.00
P.E.I mussels and littleneck clams in tomato, wine, and basil seafood broth	
Fried Calamari	16.50
Side of marinara sauce	

PIZZA

Cheese	10" 12.00 / 12" 14.00
Margherita	10" 13.00 / 12" 15.00
Fresh mozzarella, tomato sauce, basil	
Cremonese	10" 13.00 / 12" 15.00
Spinach sauce, artichoke, mozzarella	
Romana	10" 15.00 / 12" 17.00
Prosciutto, arugula, fresh mozzarella	
California	10" 15.00 / 12" 17.00
Shrimp, artichoke, sun dried tomatoes, pesto, mozzarella & goat cheese	
Pomodoro	10" 13.00 / 12" 15.00
Tomatoes, mozzarella, tomato sauce	
San Remo	10" 14.00 / 12" 16.00
Chicken, sun dried tomatoes, broccoli, mozzarella, tomato sauce	
Pescatora	10" 15.00 / 12" 17.00
Shrimp, clams, lobster sauce and mozzarella cheese	
Primavera	10" 13.00 / 12" 15.00
Mixed vegetables, fresh mozzarella	
Americana	10" 15.00 / 12" 17.00
Pepperoni, sausage, mushrooms, onions, mozzarella, tomato sauce	

HOMEMADE PASTA

We added saffron to our pasta. Recent studies have demonstrated that saffron promotes learning, memory retention, recall capacity and work well as a mood lifter

Spaghetti marinara sauce	14.00
Fettuccini Bolognese sauce	19.50
Rigatoni Alla Vodka	19.50
Tomatoes, pancetta, peas, vodka, cream	
Rigatoni Saporiti	19.50
Grilled chicken, spinach, sun dried tomatoes, roasted garlic, extra virgin olive oil	
Rigatoni Wild Mushroom & Italian Sausage	21.00
Porcini and Portobello mushroom cream sauce	
Baked Ziti	18.00
Ricotta, mozzarella, Parmigiano, marinara sauce	

Four cheese Ravioli Pink Sauce	17.00
Potato Gnocchi Pink Sauce	17.00
Fettuccine Alfredo Sauce	19.00
Rigatoni Italian Sausage & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Whole Wheat Linguine & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Ziti Contadina	18.00
Fresh tomatoes, roasted garlic, onions, fresh mozzarella	
Fusilli Natural	20.00
Chicken, broccoli, sun dried tomatoes, Demi Glace sauce balsamic vinegar. Topped with goat cheese	

CLASSICS

Oven Baked Lasagna	20.00
Bolognese sauce	
Spaghetti Meatballs	16.50
Eggplant Parmigiana	18.50
Side of spaghetti marinara	
Chicken Parmigiana	21.00
Side of spaghetti marinara	
Veal Parmigiana	26.00
Side of spaghetti marinara	

SIDES

Sauteed broccoli	8
Sauteed spinach	8
Roasted potatoes	6
House or Caesar Salad	6

SEAFOOD

Linguine Clam Sauce	22.00
Littleneck clams, wine, garlic, seafood broth, fresh basil. (white or red sauce)	
Grilled Salmon	24.50
Side of roasted potatoes & broccoli	
Shrimp Scampi	25.50
Butterfly shrimp in the shell over spaghetti creamy garlic sauce	
Fish Francese	24.50
Fish of the day, wine lemon butter sauce.	
Side of spaghetti primavera style	
Zuppa di Pesce	27.00
Shrimp, clams, mussels, fish of the day, calamari, seafood broth over homemade linguine	

CHICKEN

Chicken Balsamico	23.00
artichoke hearts, sun dried tomatoes, onions, Balsamic vinegar. Side of ginger linguine, spinach, garlic and E.V.O.O.	
Chicken Marsala	21.00
Marsala wine and mushroom sauce. Side of roasted potatoes and broccoli	
Chicken Francese Style	21.00
Battered chicken, lemon butter and wine sauce. Side of roasted potatoes & broccoli	
Chicken Piccata	21.00
In lemon butter wine and capers sauce. Side of spaghetti primavera style	

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COLD STARTERS

Mediterranean Focaccia	13.00
House made focaccia bread served with whipped ricotta, Italian olives, truffle oil vinaigrette and marinara sauce	
Bruschetta	8.50
tomatoes, olive oil, basil	
Caprese	11.00
Fresh mozzarella, tomatoes, basil	
Burrata	17.50
Buttery mozzarella, Prosciutto di Parma, tomatoes, basil oil	
Antipasto	16.50
Italian cold cuts and cheeses, artichoke hearts, Italian olives, romaine lettuce	

FLATBREAD

Italian Sausage	14.00
Italian sausage, Porcini and Portobello mushroom sauce and mozzarella cheese	

CALZONE Stromboli	18.00
Filled with pepperoni, sausage, peppers, onions, mushrooms, mozzarella and marinara sauce	

ENTRÉE SALADS

House	11.00
Mixed greens, tomatoes, cucumbers, onions, pepperoncini, black olives, house dressing	
Add chicken	7
Add shrimp	9
Traditional Caesar	11.00
With Parmigiano cheese and croutons	
Add Chicken	7
Add Shrimp	9
Beef Carpaccio	17.00
Arugula, capers, Parmigiano cheese, lemon truffle oil vinaigrette	
Seafood	20.50
Shrimp, calamari, scallops, mussels, onions, tomatoes, lemon, celery and black olives	
Grilled Salmon	23.00
Spinach, tomato vinaigrette, Portobello mushrooms, honey mustard seed dressing	

SIGNATURE ANELLI

Pizza crust folded so the topping becomes a filling. Baked inside our brick oven.

Served with cheese tortellini

Chicken & Cranberries	23.00
Sun dried cranberries, spinach, roasted corn, cheddar cheese, alfredo sauce	
Fiorentino	23.00
Chicken, mushrooms, mozzarella, spinach cream sauce	
Seafood	25.50
Fish of the day, shrimp, scallops, mozzarella, lobster sauce	
Filetto	25.50
Beef tenderloin, mozzarella cheese, Wild mushrooms & sausage sauce	

HOT STARTERS

Pasta & Fagioli soup	8.00
Minestrone soup	8.00
Fried Mozzarella	8.50
Meatballs & Ricotta	11.00
Marinara sauce, whipped ricotta cheese and fresh basil	
Mussels & Clams	16.00
P.E.I mussels and littleneck clams in tomato, wine, and basil seafood broth	
Fried Calamari	16.50
Side of marinara sauce	

PIZZA

Cheese	10"	12.00	/	12"	14.00
Margherita	10"	13.00	/	12"	15.00
Fresh mozzarella, tomato sauce, basil					
Cremonese	10"	13.00	/	12"	15.00
Spinach sauce, artichoke, mozzarella					
Romana	10"	15.00	/	12"	17.00
Prosciutto, arugula, fresh mozzarella					
California	10"	15.00	/	12"	17.00
Shrimp, artichoke, sun dried tomatoes, pesto, mozzarella & goat cheese					
Pomodoro	10"	13.00	/	12"	15.00
Tomatoes, mozzarella, tomato sauce					
San Remo	10"	14.00	/	12"	16.00
Chicken, sun dried tomatoes, broccoli, mozzarella, tomato sauce					
Pescatora	10"	15.00	/	12"	17.00
Shrimp, clams, lobster sauce and mozzarella cheese					
Primavera	10"	13.00	/	12"	15.00
Mixed vegetables, fresh mozzarella					
Americana	10"	15.00	/	12"	17.00
Pepperoni, sausage, mushrooms, onions, mozzarella, tomato sauce					

HOMEMADE PASTA

We added saffron to our pasta. Recent studies have demonstrated that saffron promotes learning, memory retention, recall capacity and work well as a mood lifter

Spaghetti marinara sauce	14.00
Fettuccini Bolognese sauce	19.50
Rigatoni Alla Vodka	19.50
Tomatoes, pancetta, peas, vodka, cream	
Rigatoni Saporiti	19.50
Grilled chicken, spinach, sun dried tomatoes, roasted garlic, extra virgin olive oil	
Rigatoni Wild Mushroom & Italian Sausage	21.00
Porcini and Portobello mushroom cream sauce	
Baked Ziti	18.00
Ricotta, mozzarella, Parmigiano, marinara sauce	

Four cheese Ravioli Pink Sauce	17.00
Potato Gnocchi Pink Sauce	17.00
Fettuccine Alfredo Sauce	19.00
Rigatoni Italian Sausage & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Whole Wheat Linguine & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Ziti Contadina	18.00
Fresh tomatoes, roasted garlic, onions, fresh mozzarella	
Fusilli Natural	20.00
Chicken, broccoli, sun dried tomatoes, Demi Glace sauce balsamic vinegar. Topped with goat cheese	

CLASSICS

Oven Baked Lasagna	20.00
Bolognese sauce	
Spaghetti Meatballs	16.50
Eggplant Parmigiana	18.50
Side of spaghetti marinara	
Chicken Parmigiana	21.00
Side of spaghetti marinara	
Veal Parmigiana	26.00
Side of spaghetti marinara	

SIDES

Sauteed broccoli	8
Sauteed spinach	8
Roasted potatoes	6
House or Caesar Salad	6

SEAFOOD

Linguine Clam Sauce	22.00
Littleneck clams, wine, garlic, seafood broth, fresh basil. (white or red sauce)	
Grilled Salmon	24.50
Side of roasted potatoes & broccoli	
Shrimp Scampi	25.50
Butterfly shrimp in the shell over spaghetti creamy garlic sauce	
Fish Francese	24.50
Fish of the day, wine lemon butter sauce.	
Side of spaghetti primavera style	
Zuppa di Pesce	27.00
Shrimp, clams, mussels, fish of the day, calamari, seafood broth over homemade linguine	

CHICKEN

Chicken Balsamico	23.00
artichoke hearts, sun dried tomatoes, onions, Balsamic vinegar. Side of ginger linguine, spinach, garlic and E.V.O.O.	
Chicken Marsala	21.00
Marsala wine and mushroom sauce. Side of roasted potatoes and broccoli	
Chicken Francese Style	21.00
Battered chicken, lemon butter and wine sauce. Side of roasted potatoes & broccoli	
Chicken Piccata	21.00
In lemon butter wine and capers sauce. Side of spaghetti primavera style	

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COLD STARTERS

Mediterranean Focaccia	13.00
House made focaccia bread served with whipped ricotta, Italian olives, truffle oil vinaigrette and marinara sauce	
Bruschetta	8.50
tomatoes, olive oil, basil	
Caprese	11.00
Fresh mozzarella, tomatoes, basil	
Burrata	17.50
Buttery mozzarella, Prosciutto di Parma, tomatoes, basil oil	
Antipasto	16.50
Italian cold cuts and cheeses, artichoke hearts, Italian olives, romaine lettuce	

FLATBREAD

Italian Sausage	14.00
Italian sausage, Porcini and Portobello mushroom sauce and mozzarella cheese	

CALZONE Stromboli	18.00
Filled with pepperoni, sausage, peppers, onions, mushrooms, mozzarella and marinara sauce	

ENTRÉE SALADS

House	11.00
Mixed greens, tomatoes, cucumbers, onions, pepperoncini, black olives, house dressing	
Add chicken	7
Add shrimp	9
Traditional Caesar	11.00
With Parmigiano cheese and croutons	
Add Chicken	7
Add Shrimp	9
Beef Carpaccio	17.00
Arugula, capers, Parmigiano cheese, lemon truffle oil vinaigrette	
Seafood	20.50
Shrimp, calamari, scallops, mussels, onions, tomatoes, lemon, celery and black olives	
Grilled Salmon	23.00
Spinach, tomato vinaigrette, Portobello mushrooms, honey mustard seed dressing	

SIGNATURE ANELLI

Pizza crust folded so the topping becomes a filling. Baked inside our brick oven.

Served with cheese tortellini

Chicken & Cranberries	23.00
Sun dried cranberries, spinach, roasted corn, cheddar cheese, alfredo sauce	
Fiorentino	23.00
Chicken, mushrooms, mozzarella, spinach cream sauce	
Seafood	25.50
Fish of the day, shrimp, scallops, mozzarella, lobster sauce	
Filetto	25.50
Beef tenderloin, mozzarella cheese, Wild mushrooms & sausage sauce	

HOT STARTERS

Pasta & Fagioli soup	8.00
Minestrone soup	8.00
Fried Mozzarella	8.50
Meatballs & Ricotta	11.00
Marinara sauce, whipped ricotta cheese and fresh basil	
Mussels & Clams	16.00
P.E.I mussels and littleneck clams in tomato, wine, and basil seafood broth	
Fried Calamari	16.50
Side of marinara sauce	

PIZZA

Cheese	10" 12.00 / 12" 14.00
Margherita	10" 13.00 / 12" 15.00
Fresh mozzarella, tomato sauce, basil	
Cremonese	10" 13.00 / 12" 15.00
Spinach sauce, artichoke, mozzarella	
Romana	10" 15.00 / 12" 17.00
Prosciutto, arugula, fresh mozzarella	
California	10" 15.00 / 12" 17.00
Shrimp, artichoke, sun dried tomatoes, pesto, mozzarella & goat cheese	
Pomodoro	10" 13.00 / 12" 15.00
Tomatoes, mozzarella, tomato sauce	
San Remo	10" 14.00 / 12" 16.00
Chicken, sun dried tomatoes, broccoli, mozzarella, tomato sauce	
Pescatora	10" 15.00 / 12" 17.00
Shrimp, clams, lobster sauce and mozzarella cheese	
Primavera	10" 13.00 / 12" 15.00
Mixed vegetables, fresh mozzarella	
Americana	10" 15.00 / 12" 17.00
Pepperoni, sausage, mushrooms, onions, mozzarella, tomato sauce	

HOMEMADE PASTA

We added saffron to our pasta. Recent studies have demonstrated that saffron promotes learning, memory retention, recall capacity and work well as a mood lifter

Spaghetti marinara sauce	14.00
Fettuccini Bolognese sauce	19.50
Rigatoni Alla Vodka	19.50
Tomatoes, pancetta, peas, vodka, cream	
Rigatoni Saporiti	19.50
Grilled chicken, spinach, sun dried tomatoes, roasted garlic, extra virgin olive oil	
Rigatoni Wild Mushroom & Italian Sausage	21.00
Porcini and Portobello mushroom cream sauce	
Baked Ziti	18.00
Ricotta, mozzarella, Parmigiano, marinara sauce	

Four cheese Ravioli Pink Sauce	17.00
Potato Gnocchi Pink Sauce	17.00
Fettuccine Alfredo Sauce	19.00
Rigatoni Italian Sausage & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Whole Wheat Linguine & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Ziti Contadina	18.00
Fresh tomatoes, roasted garlic, onions, fresh mozzarella	
Fusilli Natural	20.00
Chicken, broccoli, sun dried tomatoes, Demi Glace sauce balsamic vinegar. Topped with goat cheese	

CLASSICS

Oven Baked Lasagna	20.00
Bolognese sauce	
Spaghetti Meatballs	16.50
Eggplant Parmigiana	18.50
Side of spaghetti marinara	
Chicken Parmigiana	21.00
Side of spaghetti marinara	
Veal Parmigiana	26.00
Side of spaghetti marinara	

SIDES

Sauteed broccoli	8
Sauteed spinach	8
Roasted potatoes	6
House or Caesar Salad	6

SEAFOOD

Linguine Clam Sauce	22.00
Littleneck clams, wine, garlic, seafood broth, fresh basil. (white or red sauce)	
Grilled Salmon	24.50
Side of roasted potatoes & broccoli	
Shrimp Scampi	25.50
Butterfly shrimp in the shell over spaghetti creamy garlic sauce	
Fish Francese	24.50
Fish of the day, wine lemon butter sauce.	
Side of spaghetti primavera style	
Zuppa di Pesce	27.00
Shrimp, clams, mussels, fish of the day, calamari, seafood broth over homemade linguine	

CHICKEN

Chicken Balsamico	23.00
artichoke hearts, sun dried tomatoes, onions, Balsamic vinegar. Side of ginger linguine, spinach, garlic and E.V.O.O.	
Chicken Marsala	21.00
Marsala wine and mushroom sauce. Side of roasted potatoes and broccoli	
Chicken Francese Style	21.00
Battered chicken, lemon butter and wine sauce. Side of roasted potatoes & broccoli	
Chicken Piccata	21.00
In lemon butter wine and capers sauce. Side of spaghetti primavera style	

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COLD STARTERS

Mediterranean Focaccia	13.00
House made focaccia bread served with whipped ricotta, Italian olives, truffle oil vinaigrette and marinara sauce	
Bruschetta	8.50
tomatoes, olive oil, basil	
Caprese	11.00
Fresh mozzarella, tomatoes, basil	
Burrata	17.50
Buttery mozzarella, Prosciutto di Parma, tomatoes, basil oil	
Antipasto	16.50
Italian cold cuts and cheeses, artichoke hearts, Italian olives, romaine lettuce	

FLATBREAD

Italian Sausage	14.00
Italian sausage, Porcini and Portobello mushroom sauce and mozzarella cheese	

CALZONE Stromboli	18.00
Filled with pepperoni, sausage, peppers, onions, mushrooms, mozzarella and marinara sauce	

ENTRÉE SALADS

House	11.00
Mixed greens, tomatoes, cucumbers, onions, pepperoncini, black olives, house dressing	
Add chicken	7
Add shrimp	9
Traditional Caesar	11.00
With Parmigiano cheese and croutons	
Add Chicken	7
Add Shrimp	9
Beef Carpaccio	17.00
Arugula, capers, Parmigiano cheese, lemon truffle oil vinaigrette	
Seafood	20.50
Shrimp, calamari, scallops, mussels, onions, tomatoes, lemon, celery and black olives	
Grilled Salmon	23.00
Spinach, tomato vinaigrette, Portobello mushrooms, honey mustard seed dressing	

SIGNATURE ANELLI

Pizza crust folded so the topping becomes a filling. Baked inside our brick oven.

Served with cheese tortellini

Chicken & Cranberries	23.00
Sun dried cranberries, spinach, roasted corn, cheddar cheese, alfredo sauce	
Fiorentino	23.00
Chicken, mushrooms, mozzarella, spinach cream sauce	
Seafood	25.50
Fish of the day, shrimp, scallops, mozzarella, lobster sauce	
Filetto	25.50
Beef tenderloin, mozzarella cheese, Wild mushrooms & sausage sauce	

HOT STARTERS

Pasta & Fagioli soup	8.00
Minestrone soup	8.00
Fried Mozzarella	8.50
Meatballs & Ricotta	11.00
Marinara sauce, whipped ricotta cheese and fresh basil	
Mussels & Clams	16.00
P.E.I mussels and littleneck clams in tomato, wine, and basil seafood broth	
Fried Calamari	16.50
Side of marinara sauce	

PIZZA

Cheese	10"	12.00	/	12"	14.00
Margherita	10"	13.00	/	12"	15.00
Fresh mozzarella, tomato sauce, basil					
Cremonese	10"	13.00	/	12"	15.00
Spinach sauce, artichoke, mozzarella					
Romana	10"	15.00	/	12"	17.00
Prosciutto, arugula, fresh mozzarella					
California	10"	15.00	/	12"	17.00
Shrimp, artichoke, sun dried tomatoes, pesto, mozzarella & goat cheese					
Pomodoro	10"	13.00	/	12"	15.00
Tomatoes, mozzarella, tomato sauce					
San Remo	10"	14.00	/	12"	16.00
Chicken, sun dried tomatoes, broccoli, mozzarella, tomato sauce					
Pescatora	10"	15.00	/	12"	17.00
Shrimp, clams, lobster sauce and mozzarella cheese					
Primavera	10"	13.00	/	12"	15.00
Mixed vegetables, fresh mozzarella					
Americana	10"	15.00	/	12"	17.00
Pepperoni, sausage, mushrooms, onions, mozzarella, tomato sauce					

HOMEMADE PASTA

We added saffron to our pasta. Recent studies have demonstrated that saffron promotes learning, memory retention, recall capacity and work well as a mood lifter

Spaghetti marinara sauce	14.00
Fettuccini Bolognese sauce	19.50
Rigatoni Alla Vodka	19.50
Tomatoes, pancetta, peas, vodka, cream	
Rigatoni Saporiti	19.50
Grilled chicken, spinach, sun dried tomatoes, roasted garlic, extra virgin olive oil	
Rigatoni Wild Mushroom & Italian Sausage	21.00
Porcini and Portobello mushroom cream sauce	
Baked Ziti	18.00
Ricotta, mozzarella, Parmigiano, marinara sauce	

Four cheese Ravioli Pink Sauce	17.00
Potato Gnocchi Pink Sauce	17.00
Fettuccine Alfredo Sauce	19.00
Rigatoni Italian Sausage & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Whole Wheat Linguine & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Ziti Contadina	18.00
Fresh tomatoes, roasted garlic, onions, fresh mozzarella	
Fusilli Natural	20.00
Chicken, broccoli, sun dried tomatoes, Demi Glace sauce balsamic vinegar. Topped with goat cheese	

CLASSICS

Oven Baked Lasagna	20.00
Bolognese sauce	
Spaghetti Meatballs	16.50
Eggplant Parmigiana	18.50
Side of spaghetti marinara	
Chicken Parmigiana	21.00
Side of spaghetti marinara	
Veal Parmigiana	26.00
Side of spaghetti marinara	

SIDES

Sauteed broccoli	8
Sauteed spinach	8
Roasted potatoes	6
House or Caesar Salad	6

SEAFOOD

Linguine Clam Sauce	22.00
Littleneck clams, wine, garlic, seafood broth, fresh basil. (white or red sauce)	
Grilled Salmon	24.50
Side of roasted potatoes & broccoli	
Shrimp Scampi	25.50
Butterfly shrimp in the shell over spaghetti creamy garlic sauce	
Fish Francese	24.50
Fish of the day, wine lemon butter sauce.	
Side of spaghetti primavera style	
Zuppa di Pesce	27.00
Shrimp, clams, mussels, fish of the day, calamari, seafood broth over homemade linguine	

CHICKEN

Chicken Balsamico	23.00
artichoke hearts, sun dried tomatoes, onions, Balsamic vinegar. Side of ginger linguine, spinach, garlic and E.V.O.O.	
Chicken Marsala	21.00
Marsala wine and mushroom sauce. Side of roasted potatoes and broccoli	
Chicken Francese Style	21.00
Battered chicken, lemon butter and wine sauce. Side of roasted potatoes & broccoli	
Chicken Piccata	21.00
In lemon butter wine and capers sauce. Side of spaghetti primavera style	

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COLD STARTERS

Mediterranean Focaccia	13.00
House made focaccia bread served with whipped ricotta, Italian olives, truffle oil vinaigrette and marinara sauce	
Bruschetta	8.50
tomatoes, olive oil, basil	
Caprese	11.00
Fresh mozzarella, tomatoes, basil	
Burrata	17.50
Buttery mozzarella, Prosciutto di Parma, tomatoes, basil oil	
Antipasto	16.50
Italian cold cuts and cheeses, artichoke hearts, Italian olives, romaine lettuce	

FLATBREAD

Italian Sausage	14.00
Italian sausage, Porcini and Portobello mushroom sauce and mozzarella cheese	

CALZONE Stromboli	18.00
Filled with pepperoni, sausage, peppers, onions, mushrooms, mozzarella and marinara sauce	

ENTRÉE SALADS

House	11.00
Mixed greens, tomatoes, cucumbers, onions, pepperoncini, black olives, house dressing	
Add chicken	7
Add shrimp	9
Traditional Caesar	11.00
With Parmigiano cheese and croutons	
Add Chicken	7
Add Shrimp	9
Beef Carpaccio	17.00
Arugula, capers, Parmigiano cheese, lemon truffle oil vinaigrette	
Seafood	20.50
Shrimp, calamari, scallops, mussels, onions, tomatoes, lemon, celery and black olives	
Grilled Salmon	23.00
Spinach, tomato vinaigrette, Portobello mushrooms, honey mustard seed dressing	

SIGNATURE ANELLI

Pizza crust folded so the topping becomes a filling. Baked inside our brick oven.

Served with cheese tortellini

Chicken & Cranberries	23.00
Sun dried cranberries, spinach, roasted corn, cheddar cheese, alfredo sauce	
Fiorentino	23.00
Chicken, mushrooms, mozzarella, spinach cream sauce	
Seafood	25.50
Fish of the day, shrimp, scallops, mozzarella, lobster sauce	
Filetto	25.50
Beef tenderloin, mozzarella cheese, Wild mushrooms & sausage sauce	

HOT STARTERS

Pasta & Fagioli soup	8.00
Minestrone soup	8.00
Fried Mozzarella	8.50
Meatballs & Ricotta	11.00
Marinara sauce, whipped ricotta cheese and fresh basil	
Mussels & Clams	16.00
P.E.I mussels and littleneck clams in tomato, wine, and basil seafood broth	
Fried Calamari	16.50
Side of marinara sauce	

PIZZA

Cheese	10"	12.00	/	12"	14.00
Margherita	10"	13.00	/	12"	15.00
Fresh mozzarella, tomato sauce, basil					
Cremonese	10"	13.00	/	12"	15.00
Spinach sauce, artichoke, mozzarella					
Romana	10"	15.00	/	12"	17.00
Prosciutto, arugula, fresh mozzarella					
California	10"	15.00	/	12"	17.00
Shrimp, artichoke, sun dried tomatoes, pesto, mozzarella & goat cheese					
Pomodoro	10"	13.00	/	12"	15.00
Tomatoes, mozzarella, tomato sauce					
San Remo	10"	14.00	/	12"	16.00
Chicken, sun dried tomatoes, broccoli, mozzarella, tomato sauce					
Pescatora	10"	15.00	/	12"	17.00
Shrimp, clams, lobster sauce and mozzarella cheese					
Primavera	10"	13.00	/	12"	15.00
Mixed vegetables, fresh mozzarella					
Americana	10"	15.00	/	12"	17.00
Pepperoni, sausage, mushrooms, onions, mozzarella, tomato sauce					

HOMEMADE PASTA

We added saffron to our pasta. Recent studies have demonstrated that saffron promotes learning, memory retention, recall capacity and work well as a mood lifter

Spaghetti marinara sauce	14.00
Fettuccini Bolognese sauce	19.50
Rigatoni Alla Vodka	19.50
Tomatoes, pancetta, peas, vodka, cream	
Rigatoni Saporiti	19.50
Grilled chicken, spinach, sun dried tomatoes, roasted garlic, extra virgin olive oil	
Rigatoni Wild Mushroom & Italian Sausage	21.00
Porcini and Portobello mushroom cream sauce	
Baked Ziti	18.00
Ricotta, mozzarella, Parmigiano, marinara sauce	

Four cheese Ravioli Pink Sauce	17.00
Potato Gnocchi Pink Sauce	17.00
Fettuccine Alfredo Sauce	19.00
Rigatoni Italian Sausage & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Whole Wheat Linguine & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Ziti Contadina	18.00
Fresh tomatoes, roasted garlic, onions, fresh mozzarella	
Fusilli Natural	20.00
Chicken, broccoli, sun dried tomatoes, Demi Glace sauce balsamic vinegar. Topped with goat cheese	

CLASSICS

Oven Baked Lasagna	20.00
Bolognese sauce	
Spaghetti Meatballs	16.50
Eggplant Parmigiana	18.50
Side of spaghetti marinara	
Chicken Parmigiana	21.00
Side of spaghetti marinara	
Veal Parmigiana	26.00
Side of spaghetti marinara	

SIDES

Sauteed broccoli	8
Sauteed spinach	8
Roasted potatoes	6
House or Caesar Salad	6

SEAFOOD

Linguine Clam Sauce	22.00
Littleneck clams, wine, garlic, seafood broth, fresh basil. (white or red sauce)	
Grilled Salmon	24.50
Side of roasted potatoes & broccoli	
Shrimp Scampi	25.50
Butterfly shrimp in the shell over spaghetti creamy garlic sauce	
Fish Francese	24.50
Fish of the day, wine lemon butter sauce.	
Side of spaghetti primavera style	
Zuppa di Pesce	27.00
Shrimp, clams, mussels, fish of the day, calamari, seafood broth over homemade linguine	

CHICKEN

Chicken Balsamico	23.00
artichoke hearts, sun dried tomatoes, onions, Balsamic vinegar. Side of ginger linguine, spinach, garlic and E.V.O.O.	
Chicken Marsala	21.00
Marsala wine and mushroom sauce. Side of roasted potatoes and broccoli	
Chicken Francese Style	21.00
Battered chicken, lemon butter and wine sauce. Side of roasted potatoes & broccoli	
Chicken Piccata	21.00
In lemon butter wine and capers sauce. Side of spaghetti primavera style	

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COLD STARTERS

Mediterranean Focaccia	13.00
House made focaccia bread served with whipped ricotta, Italian olives, truffle oil vinaigrette and marinara sauce	
Bruschetta	8.50
tomatoes, olive oil, basil	
Caprese	11.00
Fresh mozzarella, tomatoes, basil	
Burrata	17.50
Buttery mozzarella, Prosciutto di Parma, tomatoes, basil oil	
Antipasto	16.50
Italian cold cuts and cheeses, artichoke hearts, Italian olives, romaine lettuce	

FLATBREAD

Italian Sausage	14.00
Italian sausage, Porcini and Portobello mushroom sauce and mozzarella cheese	

CALZONE Stromboli	18.00
Filled with pepperoni, sausage, peppers, onions, mushrooms, mozzarella and marinara sauce	

ENTRÉE SALADS

House	11.00
Mixed greens, tomatoes, cucumbers, onions, pepperoncini, black olives, house dressing	
Add chicken	7
Add shrimp	9
Traditional Caesar	11.00
With Parmigiano cheese and croutons	
Add Chicken	7
Add Shrimp	9
Beef Carpaccio	17.00
Arugula, capers, Parmigiano cheese, lemon truffle oil vinaigrette	
Seafood	20.50
Shrimp, calamari, scallops, mussels, onions, tomatoes, lemon, celery and black olives	
Grilled Salmon	23.00
Spinach, tomato vinaigrette, Portobello mushrooms, honey mustard seed dressing	

SIGNATURE ANELLI

Pizza crust folded so the topping becomes a filling. Baked inside our brick oven.

Served with cheese tortellini

Chicken & Cranberries	23.00
Sun dried cranberries, spinach, roasted corn, cheddar cheese, alfredo sauce	
Fiorentino	23.00
Chicken, mushrooms, mozzarella, spinach cream sauce	
Seafood	25.50
Fish of the day, shrimp, scallops, mozzarella, lobster sauce	
Filetto	25.50
Beef tenderloin, mozzarella cheese, Wild mushrooms & sausage sauce	

HOT STARTERS

Pasta & Fagioli soup	8.00
Minestrone soup	8.00
Fried Mozzarella	8.50
Meatballs & Ricotta	11.00
Marinara sauce, whipped ricotta cheese and fresh basil	
Mussels & Clams	16.00
P.E.I mussels and littleneck clams in tomato, wine, and basil seafood broth	
Fried Calamari	16.50
Side of marinara sauce	

PIZZA

Cheese	10"	12.00	/	12"	14.00
Margherita	10"	13.00	/	12"	15.00
Fresh mozzarella, tomato sauce, basil					
Cremonese	10"	13.00	/	12"	15.00
Spinach sauce, artichoke, mozzarella					
Romana	10"	15.00	/	12"	17.00
Prosciutto, arugula, fresh mozzarella					
California	10"	15.00	/	12"	17.00
Shrimp, artichoke, sun dried tomatoes, pesto, mozzarella & goat cheese					
Pomodoro	10"	13.00	/	12"	15.00
Tomatoes, mozzarella, tomato sauce					
San Remo	10"	14.00	/	12"	16.00
Chicken, sun dried tomatoes, broccoli, mozzarella, tomato sauce					
Pescatora	10"	15.00	/	12"	17.00
Shrimp, clams, lobster sauce and mozzarella cheese					
Primavera	10"	13.00	/	12"	15.00
Mixed vegetables, fresh mozzarella					
Americana	10"	15.00	/	12"	17.00
Pepperoni, sausage, mushrooms, onions, mozzarella, tomato sauce					

HOMEMADE PASTA

We added saffron to our pasta. Recent studies have demonstrated that saffron promotes learning, memory retention, recall capacity and work well as a mood lifter

Spaghetti marinara sauce	14.00
Fettuccini Bolognese sauce	19.50
Rigatoni Alla Vodka	19.50
Tomatoes, pancetta, peas, vodka, cream	
Rigatoni Saporiti	19.50
Grilled chicken, spinach, sun dried tomatoes, roasted garlic, extra virgin olive oil	
Rigatoni Wild Mushroom & Italian Sausage	21.00
Porcini and Portobello mushroom cream sauce	
Baked Ziti	18.00
Ricotta, mozzarella, Parmigiano, marinara sauce	

Four cheese Ravioli Pink Sauce	17.00
Potato Gnocchi Pink Sauce	17.00
Fettuccine Alfredo Sauce	19.00
Rigatoni Italian Sausage & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Whole Wheat Linguine & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Ziti Contadina	18.00
Fresh tomatoes, roasted garlic, onions, fresh mozzarella	
Fusilli Natural	20.00
Chicken, broccoli, sun dried tomatoes, Demi Glace sauce balsamic vinegar. Topped with goat cheese	

CLASSICS

Oven Baked Lasagna	20.00
Bolognese sauce	
Spaghetti Meatballs	16.50
Eggplant Parmigiana	18.50
Side of spaghetti marinara	
Chicken Parmigiana	21.00
Side of spaghetti marinara	
Veal Parmigiana	26.00
Side of spaghetti marinara	

SIDES

Sauteed broccoli	8
Sauteed spinach	8
Roasted potatoes	6
House or Caesar Salad	6

SEAFOOD

Linguine Clam Sauce	22.00
Littleneck clams, wine, garlic, seafood broth, fresh basil. (white or red sauce)	
Grilled Salmon	24.50
Side of roasted potatoes & broccoli	
Shrimp Scampi	25.50
Butterfly shrimp in the shell over spaghetti creamy garlic sauce	
Fish Francese	24.50
Fish of the day, wine lemon butter sauce.	
Side of spaghetti primavera style	
Zuppa di Pesce	27.00
Shrimp, clams, mussels, fish of the day, calamari, seafood broth over homemade linguine	

CHICKEN

Chicken Balsamico	23.00
artichoke hearts, sun dried tomatoes, onions, Balsamic vinegar. Side of ginger linguine, spinach, garlic and E.V.O.O.	
Chicken Marsala	21.00
Marsala wine and mushroom sauce. Side of roasted potatoes and broccoli	
Chicken Francese Style	21.00
Battered chicken, lemon butter and wine sauce. Side of roasted potatoes & broccoli	
Chicken Piccata	21.00
In lemon butter wine and capers sauce. Side of spaghetti primavera style	

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COLD STARTERS

Mediterranean Focaccia	13.00
House made focaccia bread served with whipped ricotta, Italian olives, truffle oil vinaigrette and marinara sauce	
Bruschetta	8.50
tomatoes, olive oil, basil	
Caprese	11.00
Fresh mozzarella, tomatoes, basil	
Burrata	17.50
Buttery mozzarella, Prosciutto di Parma, tomatoes, basil oil	
Antipasto	16.50
Italian cold cuts and cheeses, artichoke hearts, Italian olives, romaine lettuce	

FLATBREAD

Italian Sausage	14.00
Italian sausage, Porcini and Portobello mushroom sauce and mozzarella cheese	

CALZONE Stromboli	18.00
Filled with pepperoni, sausage, peppers, onions, mushrooms, mozzarella and marinara sauce	

ENTRÉE SALADS

House	11.00
Mixed greens, tomatoes, cucumbers, onions, pepperoncini, black olives, house dressing	
Add chicken	7
Add shrimp	9
Traditional Caesar	11.00
With Parmigiano cheese and croutons	
Add Chicken	7
Add Shrimp	9
Beef Carpaccio	17.00
Arugula, capers, Parmigiano cheese, lemon truffle oil vinaigrette	
Seafood	20.50
Shrimp, calamari, scallops, mussels, onions, tomatoes, lemon, celery and black olives	
Grilled Salmon	23.00
Spinach, tomato vinaigrette, Portobello mushrooms, honey mustard seed dressing	

SIGNATURE ANELLI

Pizza crust folded so the topping becomes a filling. Baked inside our brick oven.

Served with cheese tortellini

Chicken & Cranberries	23.00
Sun dried cranberries, spinach, roasted corn, cheddar cheese, alfredo sauce	
Fiorentino	23.00
Chicken, mushrooms, mozzarella, spinach cream sauce	
Seafood	25.50
Fish of the day, shrimp, scallops, mozzarella, lobster sauce	
Filetto	25.50
Beef tenderloin, mozzarella cheese, Wild mushrooms & sausage sauce	

HOT STARTERS

Pasta & Fagioli soup	8.00
Minestrone soup	8.00
Fried Mozzarella	8.50
Meatballs & Ricotta	11.00
Marinara sauce, whipped ricotta cheese and fresh basil	
Mussels & Clams	16.00
P.E.I mussels and littleneck clams in tomato, wine, and basil seafood broth	
Fried Calamari	16.50
Side of marinara sauce	

PIZZA

Cheese	10"	12.00	/	12"	14.00
Margherita	10"	13.00	/	12"	15.00
Fresh mozzarella, tomato sauce, basil					
Cremonese	10"	13.00	/	12"	15.00
Spinach sauce, artichoke, mozzarella					
Romana	10"	15.00	/	12"	17.00
Prosciutto, arugula, fresh mozzarella					
California	10"	15.00	/	12"	17.00
Shrimp, artichoke, sun dried tomatoes, pesto, mozzarella & goat cheese					
Pomodoro	10"	13.00	/	12"	15.00
Tomatoes, mozzarella, tomato sauce					
San Remo	10"	14.00	/	12"	16.00
Chicken, sun dried tomatoes, broccoli, mozzarella, tomato sauce					
Pescatora	10"	15.00	/	12"	17.00
Shrimp, clams, lobster sauce and mozzarella cheese					
Primavera	10"	13.00	/	12"	15.00
Mixed vegetables, fresh mozzarella					
Americana	10"	15.00	/	12"	17.00
Pepperoni, sausage, mushrooms, onions, mozzarella, tomato sauce					

HOMEMADE PASTA

We added saffron to our pasta. Recent studies have demonstrated that saffron promotes learning, memory retention, recall capacity and work well as a mood lifter

Spaghetti marinara sauce	14.00
Fettuccini Bolognese sauce	19.50
Rigatoni Alla Vodka	19.50
Tomatoes, pancetta, peas, vodka, cream	
Rigatoni Saporiti	19.50
Grilled chicken, spinach, sun dried tomatoes, roasted garlic, extra virgin olive oil	
Rigatoni Wild Mushroom & Italian Sausage	21.00
Porcini and Portobello mushroom cream sauce	
Baked Ziti	18.00
Ricotta, mozzarella, Parmigiano, marinara sauce	

Four cheese Ravioli Pink Sauce	17.00
Potato Gnocchi Pink Sauce	17.00
Fettuccine Alfredo Sauce	19.00
Rigatoni Italian Sausage & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Whole Wheat Linguine & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Ziti Contadina	18.00
Fresh tomatoes, roasted garlic, onions, fresh mozzarella	
Fusilli Natural	20.00
Chicken, broccoli, sun dried tomatoes, Demi Glace sauce balsamic vinegar. Topped with goat cheese	

CLASSICS

Oven Baked Lasagna	20.00
Bolognese sauce	
Spaghetti Meatballs	16.50
Eggplant Parmigiana	18.50
Side of spaghetti marinara	
Chicken Parmigiana	21.00
Side of spaghetti marinara	
Veal Parmigiana	26.00
Side of spaghetti marinara	

SIDES

Sauteed broccoli	8
Sauteed spinach	8
Roasted potatoes	6
House or Caesar Salad	6

SEAFOOD

Linguine Clam Sauce	22.00
Littleneck clams, wine, garlic, seafood broth, fresh basil. (white or red sauce)	
Grilled Salmon	24.50
Side of roasted potatoes & broccoli	
Shrimp Scampi	25.50
Butterfly shrimp in the shell over spaghetti creamy garlic sauce	
Fish Francese	24.50
Fish of the day, wine lemon butter sauce.	
Side of spaghetti primavera style	
Zuppa di Pesce	27.00
Shrimp, clams, mussels, fish of the day, calamari, seafood broth over homemade linguine	

CHICKEN

Chicken Balsamico	23.00
artichoke hearts, sun dried tomatoes, onions, Balsamic vinegar. Side of ginger linguine, spinach, garlic and E.V.O.O.	
Chicken Marsala	21.00
Marsala wine and mushroom sauce. Side of roasted potatoes and broccoli	
Chicken Francese Style	21.00
Battered chicken, lemon butter and wine sauce. Side of roasted potatoes & broccoli	
Chicken Piccata	21.00
In lemon butter wine and capers sauce. Side of spaghetti primavera style	

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COLD STARTERS

Mediterranean Focaccia	13.00
House made focaccia bread served with whipped ricotta, Italian olives, truffle oil vinaigrette and marinara sauce	
Bruschetta	8.50
tomatoes, olive oil, basil	
Caprese	11.00
Fresh mozzarella, tomatoes, basil	
Burrata	17.50
Buttery mozzarella, Prosciutto di Parma, tomatoes, basil oil	
Antipasto	16.50
Italian cold cuts and cheeses, artichoke hearts, Italian olives, romaine lettuce	

FLATBREAD

Italian Sausage	14.00
Italian sausage, Porcini and Portobello mushroom sauce and mozzarella cheese	

CALZONE Stromboli	18.00
Filled with pepperoni, sausage, peppers, onions, mushrooms, mozzarella and marinara sauce	

ENTRÉE SALADS

House	11.00
Mixed greens, tomatoes, cucumbers, onions, pepperoncini, black olives, house dressing	
Add chicken	7
Add shrimp	9
Traditional Caesar	11.00
With Parmigiano cheese and croutons	
Add Chicken	7
Add Shrimp	9
Beef Carpaccio	17.00
Arugula, capers, Parmigiano cheese, lemon truffle oil vinaigrette	
Seafood	20.50
Shrimp, calamari, scallops, mussels, onions, tomatoes, lemon, celery and black olives	
Grilled Salmon	23.00
Spinach, tomato vinaigrette, Portobello mushrooms, honey mustard seed dressing	

SIGNATURE ANELLI

Pizza crust folded so the topping becomes a filling. Baked inside our brick oven.

Served with cheese tortellini

Chicken & Cranberries	23.00
Sun dried cranberries, spinach, roasted corn, cheddar cheese, alfredo sauce	
Fiorentino	23.00
Chicken, mushrooms, mozzarella, spinach cream sauce	
Seafood	25.50
Fish of the day, shrimp, scallops, mozzarella, lobster sauce	
Filetto	25.50
Beef tenderloin, mozzarella cheese, Wild mushrooms & sausage sauce	

HOT STARTERS

Pasta & Fagioli soup	8.00
Minestrone soup	8.00
Fried Mozzarella	8.50
Meatballs & Ricotta	11.00
Marinara sauce, whipped ricotta cheese and fresh basil	
Mussels & Clams	16.00
P.E.I mussels and littleneck clams in tomato, wine, and basil seafood broth	
Fried Calamari	16.50
Side of marinara sauce	

PIZZA

Cheese	10"	12.00	/	12"	14.00
Margherita	10"	13.00	/	12"	15.00
Fresh mozzarella, tomato sauce, basil					
Cremonese	10"	13.00	/	12"	15.00
Spinach sauce, artichoke, mozzarella					
Romana	10"	15.00	/	12"	17.00
Prosciutto, arugula, fresh mozzarella					
California	10"	15.00	/	12"	17.00
Shrimp, artichoke, sun dried tomatoes, pesto, mozzarella & goat cheese					
Pomodoro	10"	13.00	/	12"	15.00
Tomatoes, mozzarella, tomato sauce					
San Remo	10"	14.00	/	12"	16.00
Chicken, sun dried tomatoes, broccoli, mozzarella, tomato sauce					
Pescatora	10"	15.00	/	12"	17.00
Shrimp, clams, lobster sauce and mozzarella cheese					
Primavera	10"	13.00	/	12"	15.00
Mixed vegetables, fresh mozzarella					
Americana	10"	15.00	/	12"	17.00
Pepperoni, sausage, mushrooms, onions, mozzarella, tomato sauce					

HOMEMADE PASTA

We added saffron to our pasta. Recent studies have demonstrated that saffron promotes learning, memory retention, recall capacity and work well as a mood lifter

Spaghetti marinara sauce	14.00
Fettuccini Bolognese sauce	19.50
Rigatoni Alla Vodka	19.50
Tomatoes, pancetta, peas, vodka, cream	
Rigatoni Saporiti	19.50
Grilled chicken, spinach, sun dried tomatoes, roasted garlic, extra virgin olive oil	
Rigatoni Wild Mushroom & Italian Sausage	21.00
Porcini and Portobello mushroom cream sauce	
Baked Ziti	18.00
Ricotta, mozzarella, Parmigiano, marinara sauce	

Four cheese Ravioli Pink Sauce	17.00
Potato Gnocchi Pink Sauce	17.00
Fettuccine Alfredo Sauce	19.00
Rigatoni Italian Sausage & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Whole Wheat Linguine & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Ziti Contadina	18.00
Fresh tomatoes, roasted garlic, onions, fresh mozzarella	
Fusilli Natural	20.00
Chicken, broccoli, sun dried tomatoes, Demi Glace sauce balsamic vinegar. Topped with goat cheese	

CLASSICS

Oven Baked Lasagna	20.00
Bolognese sauce	
Spaghetti Meatballs	16.50
Eggplant Parmigiana	18.50
Side of spaghetti marinara	
Chicken Parmigiana	21.00
Side of spaghetti marinara	
Veal Parmigiana	26.00
Side of spaghetti marinara	

SIDES

Sauteed broccoli	8
Sauteed spinach	8
Roasted potatoes	6
House or Caesar Salad	6

SEAFOOD

Linguine Clam Sauce	22.00
Littleneck clams, wine, garlic, seafood broth, fresh basil. (white or red sauce)	
Grilled Salmon	24.50
Side of roasted potatoes & broccoli	
Shrimp Scampi	25.50
Butterfly shrimp in the shell over spaghetti creamy garlic sauce	
Fish Francese	24.50
Fish of the day, wine lemon butter sauce.	
Side of spaghetti primavera style	
Zuppa di Pesce	27.00
Shrimp, clams, mussels, fish of the day, calamari, seafood broth over homemade linguine	

CHICKEN

Chicken Balsamico	23.00
artichoke hearts, sun dried tomatoes, onions, Balsamic vinegar. Side of ginger linguine, spinach, garlic and E.V.O.O.	
Chicken Marsala	21.00
Marsala wine and mushroom sauce. Side of roasted potatoes and broccoli	
Chicken Francese Style	21.00
Battered chicken, lemon butter and wine sauce. Side of roasted potatoes & broccoli	
Chicken Piccata	21.00
In lemon butter wine and capers sauce. Side of spaghetti primavera style	

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COLD STARTERS

Mediterranean Focaccia	13.00
House made focaccia bread served with whipped ricotta, Italian olives, truffle oil vinaigrette and marinara sauce	
Bruschetta	8.50
tomatoes, olive oil, basil	
Caprese	11.00
Fresh mozzarella, tomatoes, basil	
Burrata	17.50
Buttery mozzarella, Prosciutto di Parma, tomatoes, basil oil	
Antipasto	16.50
Italian cold cuts and cheeses, artichoke hearts, Italian olives, romaine lettuce	

FLATBREAD

Italian Sausage	14.00
Italian sausage, Porcini and Portobello mushroom sauce and mozzarella cheese	

CALZONE Stromboli	18.00
Filled with pepperoni, sausage, peppers, onions, mushrooms, mozzarella and marinara sauce	

ENTRÉE SALADS

House	11.00
Mixed greens, tomatoes, cucumbers, onions, pepperoncini, black olives, house dressing	
Add chicken	7
Add shrimp	9
Traditional Caesar	11.00
With Parmigiano cheese and croutons	
Add Chicken	7
Add Shrimp	9
Beef Carpaccio	17.00
Arugula, capers, Parmigiano cheese, lemon truffle oil vinaigrette	
Seafood	20.50
Shrimp, calamari, scallops, mussels, onions, tomatoes, lemon, celery and black olives	
Grilled Salmon	23.00
Spinach, tomato vinaigrette, Portobello mushrooms, honey mustard seed dressing	

SIGNATURE ANELLI

Pizza crust folded so the topping becomes a filling. Baked inside our brick oven.

Served with cheese tortellini

Chicken & Cranberries	23.00
Sun dried cranberries, spinach, roasted corn, cheddar cheese, alfredo sauce	
Fiorentino	23.00
Chicken, mushrooms, mozzarella, spinach cream sauce	
Seafood	25.50
Fish of the day, shrimp, scallops, mozzarella, lobster sauce	
Filetto	25.50
Beef tenderloin, mozzarella cheese, Wild mushrooms & sausage sauce	

HOT STARTERS

Pasta & Fagioli soup	8.00
Minestrone soup	8.00
Fried Mozzarella	8.50
Meatballs & Ricotta	11.00
Marinara sauce, whipped ricotta cheese and fresh basil	
Mussels & Clams	16.00
P.E.I mussels and littleneck clams in tomato, wine, and basil seafood broth	
Fried Calamari	16.50
Side of marinara sauce	

PIZZA

Cheese	10"	12.00	/	12"	14.00
Margherita	10"	13.00	/	12"	15.00
Fresh mozzarella, tomato sauce, basil					
Cremonese	10"	13.00	/	12"	15.00
Spinach sauce, artichoke, mozzarella					
Romana	10"	15.00	/	12"	17.00
Prosciutto, arugula, fresh mozzarella					
California	10"	15.00	/	12"	17.00
Shrimp, artichoke, sun dried tomatoes, pesto, mozzarella & goat cheese					
Pomodoro	10"	13.00	/	12"	15.00
Tomatoes, mozzarella, tomato sauce					
San Remo	10"	14.00	/	12"	16.00
Chicken, sun dried tomatoes, broccoli, mozzarella, tomato sauce					
Pescatora	10"	15.00	/	12"	17.00
Shrimp, clams, lobster sauce and mozzarella cheese					
Primavera	10"	13.00	/	12"	15.00
Mixed vegetables, fresh mozzarella					
Americana	10"	15.00	/	12"	17.00
Pepperoni, sausage, mushrooms, onions, mozzarella, tomato sauce					

HOMEMADE PASTA

We added saffron to our pasta. Recent studies have demonstrated that saffron promotes learning, memory retention, recall capacity and work well as a mood lifter

Spaghetti marinara sauce	14.00
Fettuccini Bolognese sauce	19.50
Rigatoni Alla Vodka	19.50
Tomatoes, pancetta, peas, vodka, cream	
Rigatoni Saporiti	19.50
Grilled chicken, spinach, sun dried tomatoes, roasted garlic, extra virgin olive oil	
Rigatoni Wild Mushroom & Italian Sausage	21.00
Porcini and Portobello mushroom cream sauce	
Baked Ziti	18.00
Ricotta, mozzarella, Parmigiano, marinara sauce	

Four cheese Ravioli Pink Sauce	17.00
Potato Gnocchi Pink Sauce	17.00
Fettuccine Alfredo Sauce	19.00
Rigatoni Italian Sausage & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Whole Wheat Linguine & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Ziti Contadina	18.00
Fresh tomatoes, roasted garlic, onions, fresh mozzarella	
Fusilli Natural	20.00
Chicken, broccoli, sun dried tomatoes, Demi Glace sauce balsamic vinegar. Topped with goat cheese	

CLASSICS

Oven Baked Lasagna	20.00
Bolognese sauce	
Spaghetti Meatballs	16.50
Eggplant Parmigiana	18.50
Side of spaghetti marinara	
Chicken Parmigiana	21.00
Side of spaghetti marinara	
Veal Parmigiana	26.00
Side of spaghetti marinara	

SIDES

Sauteed broccoli	8
Sauteed spinach	8
Roasted potatoes	6
House or Caesar Salad	6

SEAFOOD

Linguine Clam Sauce	22.00
Littleneck clams, wine, garlic, seafood broth, fresh basil. (white or red sauce)	
Grilled Salmon	24.50
Side of roasted potatoes & broccoli	
Shrimp Scampi	25.50
Butterfly shrimp in the shell over spaghetti creamy garlic sauce	
Fish Francese	24.50
Fish of the day, wine lemon butter sauce.	
Side of spaghetti primavera style	
Zuppa di Pesce	27.00
Shrimp, clams, mussels, fish of the day, calamari, seafood broth over homemade linguine	

CHICKEN

Chicken Balsamico	23.00
artichoke hearts, sun dried tomatoes, onions, Balsamic vinegar. Side of ginger linguine, spinach, garlic and E.V.O.O.	
Chicken Marsala	21.00
Marsala wine and mushroom sauce. Side of roasted potatoes and broccoli	
Chicken Francese Style	21.00
Battered chicken, lemon butter and wine sauce. Side of roasted potatoes & broccoli	
Chicken Piccata	21.00
In lemon butter wine and capers sauce. Side of spaghetti primavera style	

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COLD STARTERS

Mediterranean Focaccia	13.00
House made focaccia bread served with whipped ricotta, Italian olives, truffle oil vinaigrette and marinara sauce	
Bruschetta	8.50
tomatoes, olive oil, basil	
Caprese	11.00
Fresh mozzarella, tomatoes, basil	
Burrata	17.50
Buttery mozzarella, Prosciutto di Parma, tomatoes, basil oil	
Antipasto	16.50
Italian cold cuts and cheeses, artichoke hearts, Italian olives, romaine lettuce	

FLATBREAD

Italian Sausage	14.00
Italian sausage, Porcini and Portobello mushroom sauce and mozzarella cheese	

CALZONE Stromboli	18.00
Filled with pepperoni, sausage, peppers, onions, mushrooms, mozzarella and marinara sauce	

ENTRÉE SALADS

House	11.00
Mixed greens, tomatoes, cucumbers, onions, pepperoncini, black olives, house dressing	
Add chicken	7
Add shrimp	9
Traditional Caesar	11.00
With Parmigiano cheese and croutons	
Add Chicken	7
Add Shrimp	9
Beef Carpaccio	17.00
Arugula, capers, Parmigiano cheese, lemon truffle oil vinaigrette	
Seafood	20.50
Shrimp, calamari, scallops, mussels, onions, tomatoes, lemon, celery and black olives	
Grilled Salmon	23.00
Spinach, tomato vinaigrette, Portobello mushrooms, honey mustard seed dressing	

SIGNATURE ANELLI

Pizza crust folded so the topping becomes a filling. Baked inside our brick oven.

Served with cheese tortellini

Chicken & Cranberries	23.00
Sun dried cranberries, spinach, roasted corn, cheddar cheese, alfredo sauce	
Fiorentino	23.00
Chicken, mushrooms, mozzarella, spinach cream sauce	
Seafood	25.50
Fish of the day, shrimp, scallops, mozzarella, lobster sauce	
Filetto	25.50
Beef tenderloin, mozzarella cheese, Wild mushrooms & sausage sauce	

HOT STARTERS

Pasta & Fagioli soup	8.00
Minestrone soup	8.00
Fried Mozzarella	8.50
Meatballs & Ricotta	11.00
Marinara sauce, whipped ricotta cheese and fresh basil	
Mussels & Clams	16.00
P.E.I mussels and littleneck clams in tomato, wine, and basil seafood broth	
Fried Calamari	16.50
Side of marinara sauce	

PIZZA

Cheese	10"	12.00	/	12"	14.00
Margherita	10"	13.00	/	12"	15.00
Fresh mozzarella, tomato sauce, basil					
Cremonese	10"	13.00	/	12"	15.00
Spinach sauce, artichoke, mozzarella					
Romana	10"	15.00	/	12"	17.00
Prosciutto, arugula, fresh mozzarella					
California	10"	15.00	/	12"	17.00
Shrimp, artichoke, sun dried tomatoes, pesto, mozzarella & goat cheese					
Pomodoro	10"	13.00	/	12"	15.00
Tomatoes, mozzarella, tomato sauce					
San Remo	10"	14.00	/	12"	16.00
Chicken, sun dried tomatoes, broccoli, mozzarella, tomato sauce					
Pescatora	10"	15.00	/	12"	17.00
Shrimp, clams, lobster sauce and mozzarella cheese					
Primavera	10"	13.00	/	12"	15.00
Mixed vegetables, fresh mozzarella					
Americana	10"	15.00	/	12"	17.00
Pepperoni, sausage, mushrooms, onions, mozzarella, tomato sauce					

HOMEMADE PASTA

We added saffron to our pasta. Recent studies have demonstrated that saffron promotes learning, memory retention, recall capacity and work well as a mood lifter

Spaghetti marinara sauce	14.00
Fettuccini Bolognese sauce	19.50
Rigatoni Alla Vodka	19.50
Tomatoes, pancetta, peas, vodka, cream	
Rigatoni Saporiti	19.50
Grilled chicken, spinach, sun dried tomatoes, roasted garlic, extra virgin olive oil	
Rigatoni Wild Mushroom & Italian Sausage	21.00
Porcini and Portobello mushroom cream sauce	
Baked Ziti	18.00
Ricotta, mozzarella, Parmigiano, marinara sauce	

Four cheese Ravioli Pink Sauce	17.00
Potato Gnocchi Pink Sauce	17.00
Fettuccine Alfredo Sauce	19.00
Rigatoni Italian Sausage & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Whole Wheat Linguine & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Ziti Contadina	18.00
Fresh tomatoes, roasted garlic, onions, fresh mozzarella	
Fusilli Natural	20.00
Chicken, broccoli, sun dried tomatoes, Demi Glace sauce balsamic vinegar. Topped with goat cheese	

CLASSICS

Oven Baked Lasagna	20.00
Bolognese sauce	
Spaghetti Meatballs	16.50
Eggplant Parmigiana	18.50
Side of spaghetti marinara	
Chicken Parmigiana	21.00
Side of spaghetti marinara	
Veal Parmigiana	26.00
Side of spaghetti marinara	

SIDES

Sauteed broccoli	8
Sauteed spinach	8
Roasted potatoes	6
House or Caesar Salad	6

SEAFOOD

Linguine Clam Sauce	22.00
Littleneck clams, wine, garlic, seafood broth, fresh basil. (white or red sauce)	
Grilled Salmon	24.50
Side of roasted potatoes & broccoli	
Shrimp Scampi	25.50
Butterfly shrimp in the shell over spaghetti creamy garlic sauce	
Fish Francese	24.50
Fish of the day, wine lemon butter sauce.	
Side of spaghetti primavera style	
Zuppa di Pesce	27.00
Shrimp, clams, mussels, fish of the day, calamari, seafood broth over homemade linguine	

CHICKEN

Chicken Balsamico	23.00
artichoke hearts, sun dried tomatoes, onions, Balsamic vinegar. Side of ginger linguine, spinach, garlic and E.V.O.O.	
Chicken Marsala	21.00
Marsala wine and mushroom sauce. Side of roasted potatoes and broccoli	
Chicken Francese Style	21.00
Battered chicken, lemon butter and wine sauce. Side of roasted potatoes & broccoli	
Chicken Piccata	21.00
In lemon butter wine and capers sauce. Side of spaghetti primavera style	

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COLD STARTERS

Mediterranean Focaccia	13.00
House made focaccia bread served with whipped ricotta, Italian olives, truffle oil vinaigrette and marinara sauce	
Bruschetta	8.50
tomatoes, olive oil, basil	
Caprese	11.00
Fresh mozzarella, tomatoes, basil	
Burrata	17.50
Buttery mozzarella, Prosciutto di Parma, tomatoes, basil oil	
Antipasto	16.50
Italian cold cuts and cheeses, artichoke hearts, Italian olives, romaine lettuce	

FLATBREAD

Italian Sausage	14.00
Italian sausage, Porcini and Portobello mushroom sauce and mozzarella cheese	

CALZONE Stromboli	18.00
Filled with pepperoni, sausage, peppers, onions, mushrooms, mozzarella and marinara sauce	

ENTRÉE SALADS

House	11.00
Mixed greens, tomatoes, cucumbers, onions, pepperoncini, black olives, house dressing	
Add chicken	7
Add shrimp	9
Traditional Caesar	11.00
With Parmigiano cheese and croutons	
Add Chicken	7
Add Shrimp	9
Beef Carpaccio	17.00
Arugula, capers, Parmigiano cheese, lemon truffle oil vinaigrette	
Seafood	20.50
Shrimp, calamari, scallops, mussels, onions, tomatoes, lemon, celery and black olives	
Grilled Salmon	23.00
Spinach, tomato vinaigrette, Portobello mushrooms, honey mustard seed dressing	

SIGNATURE ANELLI

Pizza crust folded so the topping becomes a filling. Baked inside our brick oven.

Served with cheese tortellini

Chicken & Cranberries	23.00
Sun dried cranberries, spinach, roasted corn, cheddar cheese, alfredo sauce	
Fiorentino	23.00
Chicken, mushrooms, mozzarella, spinach cream sauce	
Seafood	25.50
Fish of the day, shrimp, scallops, mozzarella, lobster sauce	
Filetto	25.50
Beef tenderloin, mozzarella cheese, Wild mushrooms & sausage sauce	

HOT STARTERS

Pasta & Fagioli soup	8.00
Minestrone soup	8.00
Fried Mozzarella	8.50
Meatballs & Ricotta	11.00
Marinara sauce, whipped ricotta cheese and fresh basil	
Mussels & Clams	16.00
P.E.I mussels and littleneck clams in tomato, wine, and basil seafood broth	
Fried Calamari	16.50
Side of marinara sauce	

PIZZA

Cheese	10"	12.00	/	12"	14.00
Margherita	10"	13.00	/	12"	15.00
Fresh mozzarella, tomato sauce, basil					
Cremonese	10"	13.00	/	12"	15.00
Spinach sauce, artichoke, mozzarella					
Romana	10"	15.00	/	12"	17.00
Prosciutto, arugula, fresh mozzarella					
California	10"	15.00	/	12"	17.00
Shrimp, artichoke, sun dried tomatoes, pesto, mozzarella & goat cheese					
Pomodoro	10"	13.00	/	12"	15.00
Tomatoes, mozzarella, tomato sauce					
San Remo	10"	14.00	/	12"	16.00
Chicken, sun dried tomatoes, broccoli, mozzarella, tomato sauce					
Pescatora	10"	15.00	/	12"	17.00
Shrimp, clams, lobster sauce and mozzarella cheese					
Primavera	10"	13.00	/	12"	15.00
Mixed vegetables, fresh mozzarella					
Americana	10"	15.00	/	12"	17.00
Pepperoni, sausage, mushrooms, onions, mozzarella, tomato sauce					

HOMEMADE PASTA

We added saffron to our pasta. Recent studies have demonstrated that saffron promotes learning, memory retention, recall capacity and work well as a mood lifter

Spaghetti marinara sauce	14.00
Fettuccini Bolognese sauce	19.50
Rigatoni Alla Vodka	19.50
Tomatoes, pancetta, peas, vodka, cream	
Rigatoni Saporiti	19.50
Grilled chicken, spinach, sun dried tomatoes, roasted garlic, extra virgin olive oil	
Rigatoni Wild Mushroom & Italian Sausage	21.00
Porcini and Portobello mushroom cream sauce	
Baked Ziti	18.00
Ricotta, mozzarella, Parmigiano, marinara sauce	

Four cheese Ravioli Pink Sauce	17.00
Potato Gnocchi Pink Sauce	17.00
Fettuccine Alfredo Sauce	19.00
Rigatoni Italian Sausage & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Whole Wheat Linguine & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Ziti Contadina	18.00
Fresh tomatoes, roasted garlic, onions, fresh mozzarella	
Fusilli Natural	20.00
Chicken, broccoli, sun dried tomatoes, Demi Glace sauce balsamic vinegar. Topped with goat cheese	

CLASSICS

Oven Baked Lasagna	20.00
Bolognese sauce	
Spaghetti Meatballs	16.50
Eggplant Parmigiana	18.50
Side of spaghetti marinara	
Chicken Parmigiana	21.00
Side of spaghetti marinara	
Veal Parmigiana	26.00
Side of spaghetti marinara	

SIDES

Sauteed broccoli	8
Sauteed spinach	8
Roasted potatoes	6
House or Caesar Salad	6

SEAFOOD

Linguine Clam Sauce	22.00
Littleneck clams, wine, garlic, seafood broth, fresh basil. (white or red sauce)	
Grilled Salmon	24.50
Side of roasted potatoes & broccoli	
Shrimp Scampi	25.50
Butterfly shrimp in the shell over spaghetti creamy garlic sauce	
Fish Francese	24.50
Fish of the day, wine lemon butter sauce.	
Side of spaghetti primavera style	
Zuppa di Pesce	27.00
Shrimp, clams, mussels, fish of the day, calamari, seafood broth over homemade linguine	

CHICKEN

Chicken Balsamico	23.00
artichoke hearts, sun dried tomatoes, onions, Balsamic vinegar. Side of ginger linguine, spinach, garlic and E.V.O.O.	
Chicken Marsala	21.00
Marsala wine and mushroom sauce. Side of roasted potatoes and broccoli	
Chicken Francese Style	21.00
Battered chicken, lemon butter and wine sauce. Side of roasted potatoes & broccoli	
Chicken Piccata	21.00
In lemon butter wine and capers sauce. Side of spaghetti primavera style	

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COLD STARTERS

Mediterranean Focaccia	13.00
House made focaccia bread served with whipped ricotta, Italian olives, truffle oil vinaigrette and marinara sauce	
Bruschetta	8.50
tomatoes, olive oil, basil	
Caprese	11.00
Fresh mozzarella, tomatoes, basil	
Burrata	17.50
Buttery mozzarella, Prosciutto di Parma, tomatoes, basil oil	
Antipasto	16.50
Italian cold cuts and cheeses, artichoke hearts, Italian olives, romaine lettuce	

FLATBREAD

Italian Sausage	14.00
Italian sausage, Porcini and Portobello mushroom sauce and mozzarella cheese	

CALZONE Stromboli	18.00
Filled with pepperoni, sausage, peppers, onions, mushrooms, mozzarella and marinara sauce	

ENTRÉE SALADS

House	11.00
Mixed greens, tomatoes, cucumbers, onions, pepperoncini, black olives, house dressing	
Add chicken	7
Add shrimp	9
Traditional Caesar	11.00
With Parmigiano cheese and croutons	
Add Chicken	7
Add Shrimp	9
Beef Carpaccio	17.00
Arugula, capers, Parmigiano cheese, lemon truffle oil vinaigrette	
Seafood	20.50
Shrimp, calamari, scallops, mussels, onions, tomatoes, lemon, celery and black olives	
Grilled Salmon	23.00
Spinach, tomato vinaigrette, Portobello mushrooms, honey mustard seed dressing	

SIGNATURE ANELLI

Pizza crust folded so the topping becomes a filling. Baked inside our brick oven.

Served with cheese tortellini

Chicken & Cranberries	23.00
Sun dried cranberries, spinach, roasted corn, cheddar cheese, alfredo sauce	
Fiorentino	23.00
Chicken, mushrooms, mozzarella, spinach cream sauce	
Seafood	25.50
Fish of the day, shrimp, scallops, mozzarella, lobster sauce	
Filetto	25.50
Beef tenderloin, mozzarella cheese, Wild mushrooms & sausage sauce	

HOT STARTERS

Pasta & Fagioli soup	8.00
Minestrone soup	8.00
Fried Mozzarella	8.50
Meatballs & Ricotta	11.00
Marinara sauce, whipped ricotta cheese and fresh basil	
Mussels & Clams	16.00
P.E.I mussels and littleneck clams in tomato, wine, and basil seafood broth	
Fried Calamari	16.50
Side of marinara sauce	

PIZZA

Cheese	10"	12.00	/	12"	14.00
Margherita	10"	13.00	/	12"	15.00
Fresh mozzarella, tomato sauce, basil					
Cremonese	10"	13.00	/	12"	15.00
Spinach sauce, artichoke, mozzarella					
Romana	10"	15.00	/	12"	17.00
Prosciutto, arugula, fresh mozzarella					
California	10"	15.00	/	12"	17.00
Shrimp, artichoke, sun dried tomatoes, pesto, mozzarella & goat cheese					
Pomodoro	10"	13.00	/	12"	15.00
Tomatoes, mozzarella, tomato sauce					
San Remo	10"	14.00	/	12"	16.00
Chicken, sun dried tomatoes, broccoli, mozzarella, tomato sauce					
Pescatora	10"	15.00	/	12"	17.00
Shrimp, clams, lobster sauce and mozzarella cheese					
Primavera	10"	13.00	/	12"	15.00
Mixed vegetables, fresh mozzarella					
Americana	10"	15.00	/	12"	17.00
Pepperoni, sausage, mushrooms, onions, mozzarella, tomato sauce					

HOMEMADE PASTA

We added saffron to our pasta. Recent studies have demonstrated that saffron promotes learning, memory retention, recall capacity and work well as a mood lifter

Spaghetti marinara sauce	14.00
Fettuccini Bolognese sauce	19.50
Rigatoni Alla Vodka	19.50
Tomatoes, pancetta, peas, vodka, cream	
Rigatoni Saporiti	19.50
Grilled chicken, spinach, sun dried tomatoes, roasted garlic, extra virgin olive oil	
Rigatoni Wild Mushroom & Italian Sausage	21.00
Porcini and Portobello mushroom cream sauce	
Baked Ziti	18.00
Ricotta, mozzarella, Parmigiano, marinara sauce	

Four cheese Ravioli Pink Sauce	17.00
Potato Gnocchi Pink Sauce	17.00
Fettuccine Alfredo Sauce	19.00
Rigatoni Italian Sausage & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Whole Wheat Linguine & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Ziti Contadina	18.00
Fresh tomatoes, roasted garlic, onions, fresh mozzarella	
Fusilli Natural	20.00
Chicken, broccoli, sun dried tomatoes, Demi Glace sauce balsamic vinegar. Topped with goat cheese	

CLASSICS

Oven Baked Lasagna	20.00
Bolognese sauce	
Spaghetti Meatballs	16.50
Eggplant Parmigiana	18.50
Side of spaghetti marinara	
Chicken Parmigiana	21.00
Side of spaghetti marinara	
Veal Parmigiana	26.00
Side of spaghetti marinara	

SIDES

Sauteed broccoli	8
Sauteed spinach	8
Roasted potatoes	6
House or Caesar Salad	6

SEAFOOD

Linguine Clam Sauce	22.00
Littleneck clams, wine, garlic, seafood broth, fresh basil. (white or red sauce)	
Grilled Salmon	24.50
Side of roasted potatoes & broccoli	
Shrimp Scampi	25.50
Butterfly shrimp in the shell over spaghetti creamy garlic sauce	
Fish Francese	24.50
Fish of the day, wine lemon butter sauce.	
Side of spaghetti primavera style	
Zuppa di Pesce	27.00
Shrimp, clams, mussels, fish of the day, calamari, seafood broth over homemade linguine	

CHICKEN

Chicken Balsamico	23.00
artichoke hearts, sun dried tomatoes, onions, Balsamic vinegar. Side of ginger linguine, spinach, garlic and E.V.O.O.	
Chicken Marsala	21.00
Marsala wine and mushroom sauce. Side of roasted potatoes and broccoli	
Chicken Francese Style	21.00
Battered chicken, lemon butter and wine sauce. Side of roasted potatoes & broccoli	
Chicken Piccata	21.00
In lemon butter wine and capers sauce. Side of spaghetti primavera style	

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COLD STARTERS

Mediterranean Focaccia	13.00
House made focaccia bread served with whipped ricotta, Italian olives, truffle oil vinaigrette and marinara sauce	
Bruschetta	8.50
tomatoes, olive oil, basil	
Caprese	11.00
Fresh mozzarella, tomatoes, basil	
Burrata	17.50
Buttery mozzarella, Prosciutto di Parma, tomatoes, basil oil	
Antipasto	16.50
Italian cold cuts and cheeses, artichoke hearts, Italian olives, romaine lettuce	

FLATBREAD

Italian Sausage	14.00
Italian sausage, Porcini and Portobello mushroom sauce and mozzarella cheese	

CALZONE Stromboli	18.00
Filled with pepperoni, sausage, peppers, onions, mushrooms, mozzarella and marinara sauce	

ENTRÉE SALADS

House	11.00
Mixed greens, tomatoes, cucumbers, onions, pepperoncini, black olives, house dressing	
Add chicken	7
Add shrimp	9
Traditional Caesar	11.00
With Parmigiano cheese and croutons	
Add Chicken	7
Add Shrimp	9
Beef Carpaccio	17.00
Arugula, capers, Parmigiano cheese, lemon truffle oil vinaigrette	
Seafood	20.50
Shrimp, calamari, scallops, mussels, onions, tomatoes, lemon, celery and black olives	
Grilled Salmon	23.00
Spinach, tomato vinaigrette, Portobello mushrooms, honey mustard seed dressing	

SIGNATURE ANELLI

Pizza crust folded so the topping becomes a filling. Baked inside our brick oven.

Served with cheese tortellini

Chicken & Cranberries	23.00
Sun dried cranberries, spinach, roasted corn, cheddar cheese, alfredo sauce	
Fiorentino	23.00
Chicken, mushrooms, mozzarella, spinach cream sauce	
Seafood	25.50
Fish of the day, shrimp, scallops, mozzarella, lobster sauce	
Filetto	25.50
Beef tenderloin, mozzarella cheese, Wild mushrooms & sausage sauce	

HOT STARTERS

Pasta & Fagioli soup	8.00
Minestrone soup	8.00
Fried Mozzarella	8.50
Meatballs & Ricotta	11.00
Marinara sauce, whipped ricotta cheese and fresh basil	
Mussels & Clams	16.00
P.E.I mussels and littleneck clams in tomato, wine, and basil seafood broth	
Fried Calamari	16.50
Side of marinara sauce	

PIZZA

Cheese	10"	12.00	/	12"	14.00
Margherita	10"	13.00	/	12"	15.00
Fresh mozzarella, tomato sauce, basil					
Cremonese	10"	13.00	/	12"	15.00
Spinach sauce, artichoke, mozzarella					
Romana	10"	15.00	/	12"	17.00
Prosciutto, arugula, fresh mozzarella					
California	10"	15.00	/	12"	17.00
Shrimp, artichoke, sun dried tomatoes, pesto, mozzarella & goat cheese					
Pomodoro	10"	13.00	/	12"	15.00
Tomatoes, mozzarella, tomato sauce					
San Remo	10"	14.00	/	12"	16.00
Chicken, sun dried tomatoes, broccoli, mozzarella, tomato sauce					
Pescatora	10"	15.00	/	12"	17.00
Shrimp, clams, lobster sauce and mozzarella cheese					
Primavera	10"	13.00	/	12"	15.00
Mixed vegetables, fresh mozzarella					
Americana	10"	15.00	/	12"	17.00
Pepperoni, sausage, mushrooms, onions, mozzarella, tomato sauce					

HOMEMADE PASTA

We added saffron to our pasta. Recent studies have demonstrated that saffron promotes learning, memory retention, recall capacity and work well as a mood lifter

Spaghetti marinara sauce	14.00
Fettuccini Bolognese sauce	19.50
Rigatoni Alla Vodka	19.50
Tomatoes, pancetta, peas, vodka, cream	
Rigatoni Saporiti	19.50
Grilled chicken, spinach, sun dried tomatoes, roasted garlic, extra virgin olive oil	
Rigatoni Wild Mushroom & Italian Sausage	21.00
Porcini and Portobello mushroom cream sauce	
Baked Ziti	18.00
Ricotta, mozzarella, Parmigiano, marinara sauce	

Four cheese Ravioli Pink Sauce	17.00
Potato Gnocchi Pink Sauce	17.00
Fettuccine Alfredo Sauce	19.00
Rigatoni Italian Sausage & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Whole Wheat Linguine & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Ziti Contadina	18.00
Fresh tomatoes, roasted garlic, onions, fresh mozzarella	
Fusilli Natural	20.00
Chicken, broccoli, sun dried tomatoes, Demi Glace sauce balsamic vinegar. Topped with goat cheese	

CLASSICS

Oven Baked Lasagna	20.00
Bolognese sauce	
Spaghetti Meatballs	16.50
Eggplant Parmigiana	18.50
Side of spaghetti marinara	
Chicken Parmigiana	21.00
Side of spaghetti marinara	
Veal Parmigiana	26.00
Side of spaghetti marinara	

SIDES

Sauteed broccoli	8
Sauteed spinach	8
Roasted potatoes	6
House or Caesar Salad	6

SEAFOOD

Linguine Clam Sauce	22.00
Littleneck clams, wine, garlic, seafood broth, fresh basil. (white or red sauce)	
Grilled Salmon	24.50
Side of roasted potatoes & broccoli	
Shrimp Scampi	25.50
Butterfly shrimp in the shell over spaghetti creamy garlic sauce	
Fish Francese	24.50
Fish of the day, wine lemon butter sauce.	
Side of spaghetti primavera style	
Zuppa di Pesce	27.00
Shrimp, clams, mussels, fish of the day, calamari, seafood broth over homemade linguine	

CHICKEN

Chicken Balsamico	23.00
artichoke hearts, sun dried tomatoes, onions, Balsamic vinegar. Side of ginger linguine, spinach, garlic and E.V.O.O.	
Chicken Marsala	21.00
Marsala wine and mushroom sauce. Side of roasted potatoes and broccoli	
Chicken Francese Style	21.00
Battered chicken, lemon butter and wine sauce. Side of roasted potatoes & broccoli	
Chicken Piccata	21.00
In lemon butter wine and capers sauce. Side of spaghetti primavera style	

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COLD STARTERS

Mediterranean Focaccia	13.00
House made focaccia bread served with whipped ricotta, Italian olives, truffle oil vinaigrette and marinara sauce	
Bruschetta	8.50
tomatoes, olive oil, basil	
Caprese	11.00
Fresh mozzarella, tomatoes, basil	
Burrata	17.50
Buttery mozzarella, Prosciutto di Parma, tomatoes, basil oil	
Antipasto	16.50
Italian cold cuts and cheeses, artichoke hearts, Italian olives, romaine lettuce	

FLATBREAD

Italian Sausage	14.00
Italian sausage, Porcini and Portobello mushroom sauce and mozzarella cheese	

CALZONE Stromboli	18.00
Filled with pepperoni, sausage, peppers, onions, mushrooms, mozzarella and marinara sauce	

ENTRÉE SALADS

House	11.00
Mixed greens, tomatoes, cucumbers, onions, pepperoncini, black olives, house dressing	
Add chicken	7
Add shrimp	9
Traditional Caesar	11.00
With Parmigiano cheese and croutons	
Add Chicken	7
Add Shrimp	9
Beef Carpaccio	17.00
Arugula, capers, Parmigiano cheese, lemon truffle oil vinaigrette	
Seafood	20.50
Shrimp, calamari, scallops, mussels, onions, tomatoes, lemon, celery and black olives	
Grilled Salmon	23.00
Spinach, tomato vinaigrette, Portobello mushrooms, honey mustard seed dressing	

SIGNATURE ANELLI

Pizza crust folded so the topping becomes a filling. Baked inside our brick oven.

Served with cheese tortellini

Chicken & Cranberries	23.00
Sun dried cranberries, spinach, roasted corn, cheddar cheese, alfredo sauce	
Fiorentino	23.00
Chicken, mushrooms, mozzarella, spinach cream sauce	
Seafood	25.50
Fish of the day, shrimp, scallops, mozzarella, lobster sauce	
Filetto	25.50
Beef tenderloin, mozzarella cheese, Wild mushrooms & sausage sauce	

HOT STARTERS

Pasta & Fagioli soup	8.00
Minestrone soup	8.00
Fried Mozzarella	8.50
Meatballs & Ricotta	11.00
Marinara sauce, whipped ricotta cheese and fresh basil	
Mussels & Clams	16.00
P.E.I mussels and littleneck clams in tomato, wine, and basil seafood broth	
Fried Calamari	16.50
Side of marinara sauce	

PIZZA

Cheese	10" 12.00 / 12" 14.00
Margherita	10" 13.00 / 12" 15.00
Fresh mozzarella, tomato sauce, basil	
Cremonese	10" 13.00 / 12" 15.00
Spinach sauce, artichoke, mozzarella	
Romana	10" 15.00 / 12" 17.00
Prosciutto, arugula, fresh mozzarella	
California	10" 15.00 / 12" 17.00
Shrimp, artichoke, sun dried tomatoes, pesto, mozzarella & goat cheese	
Pomodoro	10" 13.00 / 12" 15.00
Tomatoes, mozzarella, tomato sauce	
San Remo	10" 14.00 / 12" 16.00
Chicken, sun dried tomatoes, broccoli, mozzarella, tomato sauce	
Pescatora	10" 15.00 / 12" 17.00
Shrimp, clams, lobster sauce and mozzarella cheese	
Primavera	10" 13.00 / 12" 15.00
Mixed vegetables, fresh mozzarella	
Americana	10" 15.00 / 12" 17.00
Pepperoni, sausage, mushrooms, onions, mozzarella, tomato sauce	

HOMEMADE PASTA

We added saffron to our pasta. Recent studies have demonstrated that saffron promotes learning, memory retention, recall capacity and work well as a mood lifter

Spaghetti marinara sauce	14.00
Fettuccini Bolognese sauce	19.50
Rigatoni Alla Vodka	19.50
Tomatoes, pancetta, peas, vodka, cream	
Rigatoni Saporiti	19.50
Grilled chicken, spinach, sun dried tomatoes, roasted garlic, extra virgin olive oil	
Rigatoni Wild Mushroom & Italian Sausage	21.00
Porcini and Portobello mushroom cream sauce	
Baked Ziti	18.00
Ricotta, mozzarella, Parmigiano, marinara sauce	

Four cheese Ravioli Pink Sauce	17.00
Potato Gnocchi Pink Sauce	17.00
Fettuccine Alfredo Sauce	19.00
Rigatoni Italian Sausage & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Whole Wheat Linguine & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Ziti Contadina	18.00
Fresh tomatoes, roasted garlic, onions, fresh mozzarella	
Fusilli Natural	20.00
Chicken, broccoli, sun dried tomatoes, Demi Glace sauce balsamic vinegar. Topped with goat cheese	

CLASSICS

Oven Baked Lasagna	20.00
Bolognese sauce	
Spaghetti Meatballs	16.50
Eggplant Parmigiana	18.50
Side of spaghetti marinara	
Chicken Parmigiana	21.00
Side of spaghetti marinara	
Veal Parmigiana	26.00
Side of spaghetti marinara	

SIDES

Sauteed broccoli	8
Sauteed spinach	8
Roasted potatoes	6
House or Caesar Salad	6

SEAFOOD

Linguine Clam Sauce	22.00
Littleneck clams, wine, garlic, seafood broth, fresh basil. (white or red sauce)	
Grilled Salmon	24.50
Side of roasted potatoes & broccoli	
Shrimp Scampi	25.50
Butterfly shrimp in the shell over spaghetti creamy garlic sauce	
Fish Francese	24.50
Fish of the day, wine lemon butter sauce.	
Side of spaghetti primavera style	
Zuppa di Pesce	27.00
Shrimp, clams, mussels, fish of the day, calamari, seafood broth over homemade linguine	

CHICKEN

Chicken Balsamico	23.00
artichoke hearts, sun dried tomatoes, onions, Balsamic vinegar. Side of ginger linguine, spinach, garlic and E.V.O.O.	
Chicken Marsala	21.00
Marsala wine and mushroom sauce. Side of roasted potatoes and broccoli	
Chicken Francese Style	21.00
Battered chicken, lemon butter and wine sauce. Side of roasted potatoes & broccoli	
Chicken Piccata	21.00
In lemon butter wine and capers sauce. Side of spaghetti primavera style	

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COLD STARTERS

Mediterranean Focaccia	13.00
House made focaccia bread served with whipped ricotta, Italian olives, truffle oil vinaigrette and marinara sauce	
Bruschetta	8.50
tomatoes, olive oil, basil	
Caprese	11.00
Fresh mozzarella, tomatoes, basil	
Burrata	17.50
Buttery mozzarella, Prosciutto di Parma, tomatoes, basil oil	
Antipasto	16.50
Italian cold cuts and cheeses, artichoke hearts, Italian olives, romaine lettuce	

FLATBREAD

Italian Sausage	14.00
Italian sausage, Porcini and Portobello mushroom sauce and mozzarella cheese	

CALZONE Stromboli	18.00
Filled with pepperoni, sausage, peppers, onions, mushrooms, mozzarella and marinara sauce	

ENTRÉE SALADS

House	11.00
Mixed greens, tomatoes, cucumbers, onions, pepperoncini, black olives, house dressing	
Add chicken	7
Add shrimp	9
Traditional Caesar	11.00
With Parmigiano cheese and croutons	
Add Chicken	7
Add Shrimp	9
Beef Carpaccio	17.00
Arugula, capers, Parmigiano cheese, lemon truffle oil vinaigrette	
Seafood	20.50
Shrimp, calamari, scallops, mussels, onions, tomatoes, lemon, celery and black olives	
Grilled Salmon	23.00
Spinach, tomato vinaigrette, Portobello mushrooms, honey mustard seed dressing	

SIGNATURE ANELLI

Pizza crust folded so the topping becomes a filling. Baked inside our brick oven.

Served with cheese tortellini

Chicken & Cranberries	23.00
Sun dried cranberries, spinach, roasted corn, cheddar cheese, alfredo sauce	
Fiorentino	23.00
Chicken, mushrooms, mozzarella, spinach cream sauce	
Seafood	25.50
Fish of the day, shrimp, scallops, mozzarella, lobster sauce	
Filetto	25.50
Beef tenderloin, mozzarella cheese, Wild mushrooms & sausage sauce	

HOT STARTERS

Pasta & Fagioli soup	8.00
Minestrone soup	8.00
Fried Mozzarella	8.50
Meatballs & Ricotta	11.00
Marinara sauce, whipped ricotta cheese and fresh basil	
Mussels & Clams	16.00
P.E.I mussels and littleneck clams in tomato, wine, and basil seafood broth	
Fried Calamari	16.50
Side of marinara sauce	

PIZZA

Cheese	10"	12.00	/	12"	14.00
Margherita	10"	13.00	/	12"	15.00
Fresh mozzarella, tomato sauce, basil					
Cremonese	10"	13.00	/	12"	15.00
Spinach sauce, artichoke, mozzarella					
Romana	10"	15.00	/	12"	17.00
Prosciutto, arugula, fresh mozzarella					
California	10"	15.00	/	12"	17.00
Shrimp, artichoke, sun dried tomatoes, pesto, mozzarella & goat cheese					
Pomodoro	10"	13.00	/	12"	15.00
Tomatoes, mozzarella, tomato sauce					
San Remo	10"	14.00	/	12"	16.00
Chicken, sun dried tomatoes, broccoli, mozzarella, tomato sauce					
Pescatora	10"	15.00	/	12"	17.00
Shrimp, clams, lobster sauce and mozzarella cheese					
Primavera	10"	13.00	/	12"	15.00
Mixed vegetables, fresh mozzarella					
Americana	10"	15.00	/	12"	17.00
Pepperoni, sausage, mushrooms, onions, mozzarella, tomato sauce					

HOMEMADE PASTA

We added saffron to our pasta. Recent studies have demonstrated that saffron promotes learning, memory retention, recall capacity and work well as a mood lifter

Spaghetti marinara sauce	14.00
Fettuccini Bolognese sauce	19.50
Rigatoni Alla Vodka	19.50
Tomatoes, pancetta, peas, vodka, cream	
Rigatoni Saporiti	19.50
Grilled chicken, spinach, sun dried tomatoes, roasted garlic, extra virgin olive oil	
Rigatoni Wild Mushroom & Italian Sausage	21.00
Porcini and Portobello mushroom cream sauce	
Baked Ziti	18.00
Ricotta, mozzarella, Parmigiano, marinara sauce	

Four cheese Ravioli Pink Sauce	17.00
Potato Gnocchi Pink Sauce	17.00
Fettuccine Alfredo Sauce	19.00
Rigatoni Italian Sausage & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Whole Wheat Linguine & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Ziti Contadina	18.00
Fresh tomatoes, roasted garlic, onions, fresh mozzarella	
Fusilli Natural	20.00
Chicken, broccoli, sun dried tomatoes, Demi Glace sauce balsamic vinegar. Topped with goat cheese	

CLASSICS

Oven Baked Lasagna	20.00
Bolognese sauce	
Spaghetti Meatballs	16.50
Eggplant Parmigiana	18.50
Side of spaghetti marinara	
Chicken Parmigiana	21.00
Side of spaghetti marinara	
Veal Parmigiana	26.00
Side of spaghetti marinara	

SIDES

Sauteed broccoli	8
Sauteed spinach	8
Roasted potatoes	6
House or Caesar Salad	6

SEAFOOD

Linguine Clam Sauce	22.00
Littleneck clams, wine, garlic, seafood broth, fresh basil. (white or red sauce)	
Grilled Salmon	24.50
Side of roasted potatoes & broccoli	
Shrimp Scampi	25.50
Butterfly shrimp in the shell over spaghetti creamy garlic sauce	
Fish Francese	24.50
Fish of the day, wine lemon butter sauce.	
Side of spaghetti primavera style	
Zuppa di Pesce	27.00
Shrimp, clams, mussels, fish of the day, calamari, seafood broth over homemade linguine	

CHICKEN

Chicken Balsamico	23.00
artichoke hearts, sun dried tomatoes, onions, Balsamic vinegar. Side of ginger linguine, spinach, garlic and E.V.O.O.	
Chicken Marsala	21.00
Marsala wine and mushroom sauce. Side of roasted potatoes and broccoli	
Chicken Francese Style	21.00
Battered chicken, lemon butter and wine sauce. Side of roasted potatoes & broccoli	
Chicken Piccata	21.00
In lemon butter wine and capers sauce. Side of spaghetti primavera style	

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COLD STARTERS

Mediterranean Focaccia	13.00
House made focaccia bread served with whipped ricotta, Italian olives, truffle oil vinaigrette and marinara sauce	
Bruschetta	8.50
tomatoes, olive oil, basil	
Caprese	11.00
Fresh mozzarella, tomatoes, basil	
Burrata	17.50
Buttery mozzarella, Prosciutto di Parma, tomatoes, basil oil	
Antipasto	16.50
Italian cold cuts and cheeses, artichoke hearts, Italian olives, romaine lettuce	

FLATBREAD

Italian Sausage	14.00
Italian sausage, Porcini and Portobello mushroom sauce and mozzarella cheese	

CALZONE Stromboli	18.00
Filled with pepperoni, sausage, peppers, onions, mushrooms, mozzarella and marinara sauce	

ENTRÉE SALADS

House	11.00
Mixed greens, tomatoes, cucumbers, onions, pepperoncini, black olives, house dressing	
Add chicken	7
Add shrimp	9
Traditional Caesar	11.00
With Parmigiano cheese and croutons	
Add Chicken	7
Add Shrimp	9
Beef Carpaccio	17.00
Arugula, capers, Parmigiano cheese, lemon truffle oil vinaigrette	
Seafood	20.50
Shrimp, calamari, scallops, mussels, onions, tomatoes, lemon, celery and black olives	
Grilled Salmon	23.00
Spinach, tomato vinaigrette, Portobello mushrooms, honey mustard seed dressing	

SIGNATURE ANELLI

Pizza crust folded so the topping becomes a filling. Baked inside our brick oven.

Served with cheese tortellini

Chicken & Cranberries	23.00
Sun dried cranberries, spinach, roasted corn, cheddar cheese, alfredo sauce	
Fiorentino	23.00
Chicken, mushrooms, mozzarella, spinach cream sauce	
Seafood	25.50
Fish of the day, shrimp, scallops, mozzarella, lobster sauce	
Filetto	25.50
Beef tenderloin, mozzarella cheese, Wild mushrooms & sausage sauce	

HOT STARTERS

Pasta & Fagioli soup	8.00
Minestrone soup	8.00
Fried Mozzarella	8.50
Meatballs & Ricotta	11.00
Marinara sauce, whipped ricotta cheese and fresh basil	
Mussels & Clams	16.00
P.E.I mussels and littleneck clams in tomato, wine, and basil seafood broth	
Fried Calamari	16.50
Side of marinara sauce	

PIZZA

Cheese	10" 12.00 / 12" 14.00
Margherita	10" 13.00 / 12" 15.00
Fresh mozzarella, tomato sauce, basil	
Cremonese	10" 13.00 / 12" 15.00
Spinach sauce, artichoke, mozzarella	
Romana	10" 15.00 / 12" 17.00
Prosciutto, arugula, fresh mozzarella	
California	10" 15.00 / 12" 17.00
Shrimp, artichoke, sun dried tomatoes, pesto, mozzarella & goat cheese	
Pomodoro	10" 13.00 / 12" 15.00
Tomatoes, mozzarella, tomato sauce	
San Remo	10" 14.00 / 12" 16.00
Chicken, sun dried tomatoes, broccoli, mozzarella, tomato sauce	
Pescatora	10" 15.00 / 12" 17.00
Shrimp, clams, lobster sauce and mozzarella cheese	
Primavera	10" 13.00 / 12" 15.00
Mixed vegetables, fresh mozzarella	
Americana	10" 15.00 / 12" 17.00
Pepperoni, sausage, mushrooms, onions, mozzarella, tomato sauce	

HOMEMADE PASTA

We added saffron to our pasta. Recent studies have demonstrated that saffron promotes learning, memory retention, recall capacity and work well as a mood lifter

Spaghetti marinara sauce	14.00
Fettuccini Bolognese sauce	19.50
Rigatoni Alla Vodka	19.50
Tomatoes, pancetta, peas, vodka, cream	
Rigatoni Saporiti	19.50
Grilled chicken, spinach, sun dried tomatoes, roasted garlic, extra virgin olive oil	
Rigatoni Wild Mushroom & Italian Sausage	21.00
Porcini and Portobello mushroom cream sauce	
Baked Ziti	18.00
Ricotta, mozzarella, Parmigiano, marinara sauce	

Four cheese Ravioli Pink Sauce	17.00
Potato Gnocchi Pink Sauce	17.00
Fettuccine Alfredo Sauce	19.00
Rigatoni Italian Sausage & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Whole Wheat Linguine & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Ziti Contadina	18.00
Fresh tomatoes, roasted garlic, onions, fresh mozzarella	
Fusilli Natural	20.00
Chicken, broccoli, sun dried tomatoes, Demi Glace sauce balsamic vinegar. Topped with goat cheese	

CLASSICS

Oven Baked Lasagna	20.00
Bolognese sauce	
Spaghetti Meatballs	16.50
Eggplant Parmigiana	18.50
Side of spaghetti marinara	
Chicken Parmigiana	21.00
Side of spaghetti marinara	
Veal Parmigiana	26.00
Side of spaghetti marinara	

SIDES

Sauteed broccoli	8
Sauteed spinach	8
Roasted potatoes	6
House or Caesar Salad	6

SEAFOOD

Linguine Clam Sauce	22.00
Littleneck clams, wine, garlic, seafood broth, fresh basil. (white or red sauce)	
Grilled Salmon	24.50
Side of roasted potatoes & broccoli	
Shrimp Scampi	25.50
Butterfly shrimp in the shell over spaghetti creamy garlic sauce	
Fish Francese	24.50
Fish of the day, wine lemon butter sauce.	
Side of spaghetti primavera style	
Zuppa di Pesce	27.00
Shrimp, clams, mussels, fish of the day, calamari, seafood broth over homemade linguine	

CHICKEN

Chicken Balsamico	23.00
artichoke hearts, sun dried tomatoes, onions, Balsamic vinegar. Side of ginger linguine, spinach, garlic and E.V.O.O.	
Chicken Marsala	21.00
Marsala wine and mushroom sauce. Side of roasted potatoes and broccoli	
Chicken Francese Style	21.00
Battered chicken, lemon butter and wine sauce. Side of roasted potatoes & broccoli	
Chicken Piccata	21.00
In lemon butter wine and capers sauce. Side of spaghetti primavera style	

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COLD STARTERS

Mediterranean Focaccia	13.00
House made focaccia bread served with whipped ricotta, Italian olives, truffle oil vinaigrette and marinara sauce	
Bruschetta	8.50
tomatoes, olive oil, basil	
Caprese	11.00
Fresh mozzarella, tomatoes, basil	
Burrata	17.50
Buttery mozzarella, Prosciutto di Parma, tomatoes, basil oil	
Antipasto	16.50
Italian cold cuts and cheeses, artichoke hearts, Italian olives, romaine lettuce	

FLATBREAD

Italian Sausage	14.00
Italian sausage, Porcini and Portobello mushroom sauce and mozzarella cheese	

CALZONE Stromboli	18.00
Filled with pepperoni, sausage, peppers, onions, mushrooms, mozzarella and marinara sauce	

ENTRÉE SALADS

House	11.00
Mixed greens, tomatoes, cucumbers, onions, pepperoncini, black olives, house dressing	
Add chicken	7
Add shrimp	9
Traditional Caesar	11.00
With Parmigiano cheese and croutons	
Add Chicken	7
Add Shrimp	9
Beef Carpaccio	17.00
Arugula, capers, Parmigiano cheese, lemon truffle oil vinaigrette	
Seafood	20.50
Shrimp, calamari, scallops, mussels, onions, tomatoes, lemon, celery and black olives	
Grilled Salmon	23.00
Spinach, tomato vinaigrette, Portobello mushrooms, honey mustard seed dressing	

SIGNATURE ANELLI

Pizza crust folded so the topping becomes a filling. Baked inside our brick oven.

Served with cheese tortellini

Chicken & Cranberries	23.00
Sun dried cranberries, spinach, roasted corn, cheddar cheese, alfredo sauce	
Fiorentino	23.00
Chicken, mushrooms, mozzarella, spinach cream sauce	
Seafood	25.50
Fish of the day, shrimp, scallops, mozzarella, lobster sauce	
Filetto	25.50
Beef tenderloin, mozzarella cheese, Wild mushrooms & sausage sauce	

HOT STARTERS

Pasta & Fagioli soup	8.00
Minestrone soup	8.00
Fried Mozzarella	8.50
Meatballs & Ricotta	11.00
Marinara sauce, whipped ricotta cheese and fresh basil	
Mussels & Clams	16.00
P.E.I mussels and littleneck clams in tomato, wine, and basil seafood broth	
Fried Calamari	16.50
Side of marinara sauce	

PIZZA

Cheese	10"	12.00	/	12"	14.00
Margherita	10"	13.00	/	12"	15.00
Fresh mozzarella, tomato sauce, basil					
Cremonese	10"	13.00	/	12"	15.00
Spinach sauce, artichoke, mozzarella					
Romana	10"	15.00	/	12"	17.00
Prosciutto, arugula, fresh mozzarella					
California	10"	15.00	/	12"	17.00
Shrimp, artichoke, sun dried tomatoes, pesto, mozzarella & goat cheese					
Pomodoro	10"	13.00	/	12"	15.00
Tomatoes, mozzarella, tomato sauce					
San Remo	10"	14.00	/	12"	16.00
Chicken, sun dried tomatoes, broccoli, mozzarella, tomato sauce					
Pescatora	10"	15.00	/	12"	17.00
Shrimp, clams, lobster sauce and mozzarella cheese					
Primavera	10"	13.00	/	12"	15.00
Mixed vegetables, fresh mozzarella					
Americana	10"	15.00	/	12"	17.00
Pepperoni, sausage, mushrooms, onions, mozzarella, tomato sauce					

HOMEMADE PASTA

We added saffron to our pasta. Recent studies have demonstrated that saffron promotes learning, memory retention, recall capacity and work well as a mood lifter

Spaghetti marinara sauce	14.00
Fettuccini Bolognese sauce	19.50
Rigatoni Alla Vodka	19.50
Tomatoes, pancetta, peas, vodka, cream	
Rigatoni Saporiti	19.50
Grilled chicken, spinach, sun dried tomatoes, roasted garlic, extra virgin olive oil	
Rigatoni Wild Mushroom & Italian Sausage	21.00
Porcini and Portobello mushroom cream sauce	
Baked Ziti	18.00
Ricotta, mozzarella, Parmigiano, marinara sauce	

Four cheese Ravioli Pink Sauce	17.00
Potato Gnocchi Pink Sauce	17.00
Fettuccine Alfredo Sauce	19.00
Rigatoni Italian Sausage & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Whole Wheat Linguine & Broccoli	19.00
Roasted garlic, extra virgin olive oil	
Ziti Contadina	18.00
Fresh tomatoes, roasted garlic, onions, fresh mozzarella	
Fusilli Natural	20.00
Chicken, broccoli, sun dried tomatoes, Demi Glace sauce balsamic vinegar. Topped with goat cheese	

CLASSICS

Oven Baked Lasagna	20.00
Bolognese sauce	
Spaghetti Meatballs	16.50
Eggplant Parmigiana	18.50
Side of spaghetti marinara	
Chicken Parmigiana	21.00
Side of spaghetti marinara	
Veal Parmigiana	26.00
Side of spaghetti marinara	

SIDES

Sauteed broccoli	8
Sauteed spinach	8
Roasted potatoes	6
House or Caesar Salad	6

SEAFOOD

Linguine Clam Sauce	22.00
Littleneck clams, wine, garlic, seafood broth, fresh basil. (white or red sauce)	
Grilled Salmon	24.50
Side of roasted potatoes & broccoli	
Shrimp Scampi	25.50
Butterfly shrimp in the shell over spaghetti creamy garlic sauce	
Fish Francese	24.50
Fish of the day, wine lemon butter sauce.	
Side of spaghetti primavera style	
Zuppa di Pesce	27.00
Shrimp, clams, mussels, fish of the day, calamari, seafood broth over homemade linguine	

CHICKEN

Chicken Balsamico	23.00
artichoke hearts, sun dried tomatoes, onions, Balsamic vinegar. Side of ginger linguine, spinach, garlic and E.V.O.O.	
Chicken Marsala	21.00
Marsala wine and mushroom sauce. Side of roasted potatoes and broccoli	
Chicken Francese Style	21.00
Battered chicken, lemon butter and wine sauce. Side of roasted potatoes & broccoli	
Chicken Piccata	21.00
In lemon butter wine and capers sauce. Side of spaghetti primavera style	

WARNING: There is a health risk associated with the consumption of raw or undercooked animal protein or fish.