SALADS

STAGIONE 🗐 🕅 Mixed greens, tomatoes, carrots & cucumbers

with balsamic dressing TRICOLORE () \$12.50

Radicchio, baby arugula, endive, Gaeta olives & shaved Parmigiano with balsamic dressing

ISALATA Di PERE (\$12.50) Mixed greens, red pears, gorgonzola

& toasted pecans with lime dressing \$12.50

BIETOLE

Mixed greens, roasted red beets, goat cheese, toasted walnuts, roasted corn & tomatoes with honey dijon dressing

INSALATA con FUNGHI I

\$12.50 Mixed greens, portobello mushrooms, roasted peppers, toasted sunflower seeds & mozzarella with balsamic dressing

\$10.50 Romaine hearts, ciabatta croutons, shaved Parmigiano & Caesar dressing

PANINI

GLUTEN FREE BREAD \$2.50 Side spreads available at an additional charge

Chicken

ISPICA 💿 \$12.75 Grilled chicken breast with sautéed onions & fontina cheese on focaccia

POLLO e

POMODORO \$13.00 Chicken cutlet with tomato sauce & mozzarella on ciabatta

POLLO e SPINACI \$12.75 Chicken tenders sautéed with spinach, fontina, white wine & garlic on round rustic

LATINA 💿 \$12.75Grilled chicken, mozzarella, roasted peppers & baby arugula on focaccia

TRIESTE 💮 \$12.75 Grilled chicken, olive paste, grilled zucchini,

mozzarella on ciabatta ANTHONY 🛞 \$12.75

Grilled chicken, mozzarella, baby arugula, balsamic on krispina

POLLO 🛞 \$12.75 Grilled chicken, broccoli rabe, smoked mozzarella on ciabatta

- NYCOM 🛞 Grilled chicken, Parma ham, mozzarella, baby
- arugula on krispina UDINE 🛞 \$12.75

Grilled chicken, sautéed onion, mozzarella, tomato on ciabatta

\$10.50 MEDITERRANEAN \$13.50 **CHICKPEA**

Chickpeas, diced cucumber, red & green bell peppers, celery, red onions, olives, feta, citrus vinaigrette

CAN BE ADDED TO ANY SALAD

Chicken	\$6.00
Cajun Chicken	\$6.50
Turkey	\$6.00
Calamari	\$6.00
Shrimp	\$8.00
Cajun Shrimp	\$8.50
Salmon	\$8.00
Hanger Steak	\$9.00
Any Salad Chopped	\$1.00
Extra 3.50z Dressing	\$1.00

Steak BISTECCA e ZOLA @ \$18.50 Hanger steak, mixed greens, cherry tomatoes, Gaeta olives, marinated red onions and gorgonzola with balsamic dressing

Grilled chicken, mozzarella, grilled zucchini,

Grilled chicken, mozzarella, roasted garlic aioli,

Grilled chicken, marinated artichoke, sundried

Grilled chicken, roasted hot pepper, basil pesto,

mozzarella, chopped iceberg, tomato on ciabatta

Grilled chicken, guacamole, chopped iceberg,

Chicken cutlet, fontina, sautéed onion, roasted

Chicken cutlet, mixed greens, roasted pepper,

Chicken cutlet, mozzarella, roasted pepper, red

Chicken cutlet, mozzarella, red onion, tomato &

mozzarella, herb mayo on ciabatta

pepper, spicy artichoke sauce on ciabatta

tomato, mozzarella, basil pesto on ciabatta

\$12.75

\$12.75

\$12.75

\$12.75

\$12.75

\$13.00

\$13.00

\$13.00

\$13.00

CUNEO 💿

SAVONA 📖

tomato on ciabatta

HOGANS 💿

NUORO 💿

PERUGIA 🛞

PRATO

PIETRO

PEPERONT

onion on ciabatta

COTOLETTA

herb mayo on ciabatta

\$12.75

mozzarella on rustic hero

roasted peppers on ciabatta

Grilled Chicken

AVOCADO SALAD \$16.50 Grilled chicken, iceberg lettuce, shredded mozzarella, avocado, toasted almonds & cherry tomatoes with balsamic dressing

RUCOLA CAPRINO e POLLO 📖 \$16.50 Grilled chicken, baby arugula, goat cheese,

sundried tomatoes & toasted walnuts with balsamic dressing

RUCOLA e FARRO \$16.50 Grilled chicken, baby arugula, barley, cherry tomatoes, gorgonzola, roasted hot peppers & hearts of palm with honey dijon dressing

INSALATINA di Pollo 🛞

\$16.50 Grilled chicken, mixed greens, Gaeta olives, red onions, carrots & toasted almonds with balsamic dressing

PICCANTE Chicken cutlet, mozzarella, mixed greens, spicy salsa aioli on ciabatta

ANCONA \$13.00 Chicken cutlet, mixed greens, mozzarella roasted hot pepper, tomato on ciabatta

Vegetarian

SICILIA \$12.00 Fried eggplant, mozarella, roasted peppers on krispina

POTENZA Fried eggplant, mozzarella, tomato, basil on krispina

FOGGIA Fried eggplant, smoked mozzarella, olive paste, sundried tomato on krispina

TRAPANI 🔍 🕜 Portobello mushroom, mozzarella, roasted peppers & sautéed onions on focaccia

PORTOBELLO (7) \$12.00 Roasted portobello, tomato, mozzarella on whole wheat

TERRA 💿 🍞 Roasted portobello, broccoli rabe, roasted pepper, grilled zucchini, fresh mozzarella on whole wheat

MINT SALAD \$16.50

Grilled chicken, romaine hearts, walnuts raisins, fresh mint, & quinoa+ with mango dressing

INSALATA di

POMODOR0 \$16.50 Grilled chicken, iceberg lettuce, fresh tomatoes, red onions, Gaeta olives, basil & fresh mozzarella with balsamic dressing

\$16.50

INSALATA di

CARCIOFI 🍩 Artichoke hearts, baby arugula, grilled chicken,

& fresh mozzarella with balsamic dressing

INSALATA di QUINOA*

\$16.50 Quinoa+ ,grilled chicken, romaine hearts, fresh tomatoes, avocado, Gaeta olives, almonds & cucumber with mango dressing

quinoa + fresh tomatoes, hot peppers, red onions,

\$13.00 GUBBIO () \$12.00 Roasted portobello, goat cheese, basil pesto, roasted pepper on whole wheat

> SIENNA \$9.25 Mozzarella, tomato, basil, extra virgin olive oil, balsamic on krispina

VITTORIA 💿 🕎 \$12.00 Artichoke hearts, sundried tomatoes, roasted peppers & baby arugula on focaccia

VEGETARIANO () \$12.00 Grilled mixed vegetables with fresh tomatoes \$12.00 & mozzarella on rustic hero

Goat cheese, sundried tomatoes, Gaeta olives, \$12.00 grilled zucchini & red onion on focaccia

Cured Meats

\$12.00 THE AMERICANA \$13.50 Prosciutto, mozzarella, roasted peppers, balsamic vinaigrette, on foccia

> CRUDO 🍥 \$13.50 Prosciutto, mozzarella, baby arugula on ciabatta

\$12.50 **PROSCIUTTO** \$13.50 Prosciutto, mozzarella, tomato on ciabatta

INSALATA di CAVOLO 💿

\$16.50 Chopped organic baby kale, grilled chicken, red beets, fresh mango, avocado & pecans with honey dijon dressing

SAL SALAD

\$16.50 SUSAN SALAD

vinaigrette

TACCHINO e

AVOCADO 🍥

with balsamic dressing

\$16.50

halsamic dressing

DI ROSA SALAD

Chicken cutlet, mixed greens, red onions &

tomatoes with roasted garlic vinaigrette

Chicken cutlet, mixed greens, tomatoes &

Roasted Turkey

TURKEY BACON 🧶 \$16.50

Romaine hearts, turkey, bacon, avocado,

gorgonzola, cherry tomatoes & baslsamic

Roasted turkey, mixed greens, shredded

mozzarella, tomatoes, avocado, sautéed

mushrooms & roasted hot peppers

goat cheese with balsamic dressing

INSALATA di

MANGO 💿

Chopped organic baby kale, fresh mango, grilled Chicken cutlet, mixed greens, red onion, tomato, chicken, quinoa + cherry tomatoes, almonds & shredded mozzarella with mango dressing

POLLO e GUACAMOLE

Grilled chicken, iceberg lettuce, guacamole, roasted hot peppers, shredded mozzarella & cherry tomatoes with lime dressing

Chicken Cutlet PARMA SALAD \$16.50

Chicken cutlet, romaine hearts, tomatoes, Gaeta olives, red onions, roasted peppers & shaved Parmigiano with balsamic dressing

PIPPO \$13.50 Prosciutto, mozzarella, sundried tomato, spicy salsa aioli, red onion, Gaeta olives, roasted hot peppers on ciabatta

LECCE 💮 \$13.50 Parma ham, mozzarella, tomatoes & spicy aioli on focaccia

MATT 🛞 \$13.50 Parma ham, mozzarella, tomato, herb mayo, mixed greens, roasted pepper, balsamic on ciabatta

Roasted Turkey **TURKEY BLT** \$12.75

Roasted turkey, bacon, herb mayo, lettuce, tomato on foccia

FROSINONE \$12.75 Roasted turkey, crispy bacon, smoked mozzarella, sautéed onion, herb mayo on krispina

SAN REMO Roasted turkey, mozzarella, roasted hot peppers, MOZZARELLA @ guacamole on ciabatta

TURKEY AVOCADO \$13.00 Roasted turkey, provolone, avocado, roasted peppers, herb mayo, spinach on foccia

Italian tuna in olive oil with fresh tomato, baby arugula & spicy aioli on krispina

Seafood

NAPOLI 💿 Grilled Shrimp, salsa aioli, baby arugula on a round rustic

ASTI 🍥 \$14.00 Grilled shrimp, broccoli rabe, mozzarella, roasted hot pepper on ciabatta

AGRIGENTO 💿 \$14.00 Grilled shrimp, marinated artichoke, tomato,

Steak

BISTECCA \$15.50 Hanger steak, sautéed onion, smoked mozzarella on ciabatta

\$13.00 BISTECCA e \$15.50

Hanger steak, mozzarella, roasted pepper on ciabatta

\$15.50

BISTECCA e FUNGHI 🛞 Hanger steak, fontina, sautéed

mushrooms on ciabatta

TONNO 🛞 \$13.00

\$14.00

roasted garlic aioli on round rustic

Seafood Palamari

INSALATA di CALAMARI 🛞

\$18.25

Grilled calamari, mixed greens, Gaeta olives, capers, sundried tomatoes & scallions with lime dressing

7una INSALATA di TONNO 👳

Italian tuna in olive oil, baby arugula, roasted corn, cherry tomatoes, roasted peppers, fried capers & shredded mozzarella with lime dressing

Shrimp

INSALATA di Mango e GAMBERI 💿

\$18.25 Grilled shrimp, fresh mango, iceberg lettuce,

cherry tomatoes & fresh mozzarella with raspberry vinaigrette

ROMANA con GAMBERONI 🛞

Grilled shrimp, romaine hearts, fresh mozzarella, with raspberry vinaigrette raisins, toasted walnuts & tomatoes with balsamic dressing

GAMBERONI e **GUACAMOLE**

\$18.25

Grilled shrimp, iceberg lettuce, guacamole, toasted almonds, cherry tomatoes & roasted hot peppers with lime dressing

Salmon SALMONE e **GUACAMOLE**

\$18.25 Grilled salmon , mixed greens, guacamole, hearts of palm & toasted, sunflower seeds with honey dijon dressing

SALMONE e QUINOA

Grilled salmon, romaine lettuce chickpeas, quinoa, avocado, feta cheese, grape tomato, red onion & toasted almonds with a red wine vinaigrette

SALMONE e PERE 💮

\$18.25 Grilled salmon , baby spinach, endive, red pears, \$18.25 toasted pecans, roasted beets & cherry tomatoes

+ Gluten Free Quinoa

ALEXANDRO 💿

BARI 🍥

round rustic

Hanger steak, avocado, roasted hot pepper, romaine, tomato, red onion on ciabatta

Sweet sausage, broccoli rabe, olive paste on

\$15.50 THE NEW YORKER \$13.50

Sweet sausage, roasted pepper, sautéed onion, mozzarella on ciabatta

Pork

\$13.50 SARDEGNA \$13.50 Sweet sausage, mozzarella, roasted hot pepper on round rustic

Piadina Classica

Served with a side order of Stagione or Caesar salad, Tuscan fries or sweet potatoes fries

PROSCIUTTO DI PARMA

\$13.50 with fresh baby arugula, brie cheese, and drizzled with Mike's hot honey

GRILLED CHICKEN

\$13.50 with stracchino cheese & baby spinach

HANGER STEAK

\$16.50

Hanger steak with fontina cheese, peppers and onions

GRILLED SHRIMP

\$15.50 with stracchino cheese & mixed vegetables

Panini Basket

Your choice of panini cut in quarters

10 PANINI \$115.00 5 PANINI \$60.00

gorgonzola, roasted corn, roasted hot pepper with

\$16.50

\$16.50

\$16.50

\$16.50

\$18.25

\$18.25

Soup Specials

Pint \$7.50

ZUPPA di Pollo e VEGETALI 🍥 Chicken Vegetable

LENTICCHIE 🎯 🕜 1 entil

PASTA con **FAGIOLI**

(optional GF with no pasta)

SPLIT PEA 🥯 🕅 ESCAROLE & BEAN 🥯

with sausage

ZUCCA 🍥 🕜 Butternut Squash

MINESTRONE (V) (optional GF with no pasta)

TORTELLINI in **BRODO** Cheese tortellini, tomatoes

VEGETARIANO 🍩 🕜 Mixed vegetables with egg whites in broth SEAFOOD SOUP

SEASONAL SOUP

Bruschette

\$9.00 Choice of Three \$15.00 Choice of Six

CLASSICA (?) Fresh tomato, garlic, fresh basil GAMBERI

Roasted jumbo shrimp, tomato, hot peppers

MOZZARELLA-BASILICO

Roasted red peppers, mozzarella & basil pesto

Roasted cherry tomatoes & fresh mozzarella

PARMA Prociutto di parma, parmigiano reggiano,

baby arugula & spicy oil CAPRINO con NOCI 🕜

Goat cheese, raisins & walnut PERA 🕜 Roasted squash, fresh ricotta & pears

Panini Per I Bambini

(Kids Only)

MATTIA \$7.50 Mozzarella, tomato, basil on rustic hero **ERIKA** \$10.00 Chicken cutlet, mozzarella on rustic hero FORMAGGINO \$7.50 Double mozzarella melted between flattened round bread

MARGHERITA

\$12.00 Half **\$17.00** Full Homemade tomato sauce topped with fresh mozzarella and fresh basil

CAULIFLOWER CRUSTED MARGHERITA 🥯 🕜 \$15.50

Homemade tomato sauce topped with fresh mozzarella and fresh basil

BIANCA 🕜

\$14.50 Half \$21.50 Full A blend of cheeses, fresh mozzarella, ricotta & goat cheese, drizzled with extra virgin olive oil

SALSICCIA \$15.50 Half \$20.50 Full Crumbled italian sweet sausage, with tomato sauce and fresh mozzarella

& scallions in broth

Pint \$8.50

LOBSTER BISQUE M/P

RICCOTA Sautéed mushrooms and kale with fresh ricotta

ZUCCHINI Grilled zucchini, smashed avocado and hot pepper

Bacon Artichoke puree, bacon & parmigiano

PEPERONCINO (V) Avocado, red onion, tomato with hot pepper

POLPETTE Mini meatball with fresh tomato sauce & mozzarella

PORTOBELLO (V) Roasted portobello & walnut with goat cheese

POLLO con PATATINE \$10.00 Chicken strips with a side of Tuscan fries PENNE \$8.50 \$9.00 Penne with choice of marinara, garlic and oil, or butter sauce, add \$1.50 for alla vodka GIUSEPPE JR. 🍥 \$10.00 Hamburger, mozzarella, ketchup and tomato

Pizza

on round bread

ALA VODKA 🕜 \$12.50 Half \$18.00 Full Fresh mozzarella with ala vodka sauce

CHICKEN BACON RANCH \$15.50 Half \$22.50 Full Chicken cutlet, bacon, fresh mozzarella, topped w/ ranch dressing

BUFFALO CHICKEN

\$15.50 Half \$22.50 Full Buffalo chicken, fresh mozzarella, blue cheese & buffalo sauce

VEGETARIAN PRIMAVERA

\$14.50 Half **\$21.50** Full Grilled zucchini, grilled eggplant, sauteed bell peppers, onion and black olives topped with fresh mozzarella

Antipasti

FRIED ZUCCHINI

\$11.50 Lightly breaded and served with a marinara dipping sauce

SPAGHETTI PATTIE

\$12.50 Homemade Spaghetti patties w/ Ricotta, pecorino cheese pan fried with vodka sauce

CALAMARI FRITTI \$15.50 Crispy golden fried calamari served with a fresh tomato sauce

MEATBALL \$9.50

5 meatballs in marinara sauce with a scoop of ricotta

MINI ARANCINI 3 for \$5; 5 for \$7; 10 for \$13.50; \$1.75 each Famous cheese rice balls served with a tomato dipping sauce

Secondi

Served with choice of potato & vegetable, or pasta

POLLO MOZZARELLA

\$24.00 Chicken breast topped with fresh tomato, brocoli rabe and fresh mozzarella in a lemon and white wine sauce

POLLO FUNGHI \$23.00 Chicken breast with mixed mushrooms, onions in a marsala wine sauce

BRUSCHETTE di POLLO \$23.00

Grilled chicken breast lightly marinated in balsamic, topped with tomato & mozzarella brushette over mix greens in a light citrus dressing

POLLO al VINO BIANCO

\$23.00 Breast of chicken with white wine, lemon, fresh parsley

POLLO alla SORRENTINO

\$24.00 Breast of chicken with eggplant, prosciutto and fresh mozzarella in a brown sauce

SALMONE con VINO BIANCO \$27.00 Pan seared Atlantic salmon with sundried tomatos in a lemon white wine sauce

SALMONE POMODORINI

Pan seared Atlantic salmon \$27.00 & cherry tomato light sauce

Sides

Broccoli	\$9.50
Cauliflower	\$9.50
Potatoes, Peppers	
& Onions	\$9.50
Mushrooms	\$9.50
Chicken	\$6.00
Shrimp	\$8.00

MOZZARELLA CAPRESE

Pasta Gluten free brown rice penne also available \$2.00 extra

Substitute with zucchini linguine for a healthier option for \$3.00 extra

\$22.00

\$21.00

\$23.00

\$22.00

21.00

(Impossible Chop Meat: meat free & cholesterol free, made with all natural ingredients like coconut oil and potatoes)

\$13.50

\$14.00

\$15.50

\$15.00

Homemade Unsweetened Iced Tea

Homemade Mango Unsweetened Iced tea

Homemade Raspberry Unsweetened Iced Tea

ASK ABOUT OUR DRINK OPTIONS

as well as our Specialty Homemade Drinks

Full Array of **Bottles**

Brown rice penne with veggie chop meat, a touch of marinara and topped with fresh mozzarella

Burgers

Served with a side order of Stagione or Caesar salad,

Tuscan fries or sweet potato fries

Substitute Gluten free roll \$2.50

round rustic

PANINI

spread on ciabatta

SYOSSET alla VODKA

chicken cutlet

Bolognese Meat sauce

Penne with fresh mozzarella, spinach &

RIGATONI BOLOGNESE

Rigatoni Pasta mixed with our delicious

RAVIOLI con GAMBERI

Cheese ravioli & sautéed shrimp in a

ZUCCHINI BOLOGNESE

Zucchini style spaghetti mixed with our

TORTELLINI TRICOLORE

Tricolor cheese tortellini with chicken

SPAGHETTI CHICKEN

Spaghetti with fresh crumbled chicken

Herb mayo, avocado, arugula, tomato on

(BEYOND BURGER - MEAT FREE)

Topped with provolone, tomato, avocado,

mozzarella, broccoli rabe, roasted pepper

Limited Time Only

LOBSTER ROLL MP

Lobster, avocado, chives, sprouts, light

mayo and a touch of crushed red pepper

\$3.00

\$4.00

\$4.00

sautéed spinach & roasted pepper

spread on round rustic

chop meat in a bolognese sauce

delicious bolognese meat sauce

cutlet in a creamy alfredo sauce

SEAFOOD PASTA

BOLOGNESE

tomato sauce with a touch of cream

\$21.00

\$21.00

\$22.00

\$23.00

\$24.00

LINGUINE con Gamberi

Linguine with jumbo shrimp, white wine,

PENNE INTEGRALI

Brown rice penne, grilled chicken,

spinach, cannellini beans with garlic & oil

ZUCCHINI PRIMAVERA

vegetables topped with shrimp in a garlic &

Fresh broccoli rabe, wild mushrooms, cherry

Cajun grilled chicken, sun dried tomatoes in

a basil pesto sauce with shaved parmigiano

VEGETARIAN BOLOGNESE 🥯

HAMBURGER CLASSICA

Ground angus beef, mozzarella, red onion

tomato baby arugula, spicy salsa aioli, on

HAMBURGER MODERNA

Ground angus beef, mozzarella, sauteed

onion, sauteed mushroom, crispy bacon,

tomato, mixed greens, spicy artichoke

Topped with gorgonzola, bacon, sautéed

Avocado, mixed greens, tomato, provolone, &

onion and herb mayo on round rustic

sauce on round rustic

pesto on round rustic

BISON BURGER 🍥

tomato,in a garlic & virgin olive oil brodo

Zucchini style spaghetti with mixed

PENNE with ITALIAN SWEET SAUSAGE

BROWN RICE PESTO

con POLLO

oil brodo

PASTA

reggiano

round rustic

garlic, cherry tomato & a touch of marinara

(v) \$11.50 Fresh mozzarella, roasted peppers, Gaeta olives, tomato, fresh basil topped with balsamic glaze

STUFFED AVOCADO 🥯

\$15.00 Stuffed with shrimp, cherry tomatoes over a bed of arugula with balsamic glaze

EGGPLANT BRUSCHETTE

\$16.50

Two grilled or fried eggplant topped with tomato, onion, basil & avocado **MOZZARELLA CARROZA**

OR (MOZZARELLA STICKS) () \$13.00

Hom made mozzarella breaded & pan fried served with marinara sauce

PETTO di POLLO

Breast of chicken with spinach, roasted peppers and mozzarella in a brown sauce

POLLO alla **GRIGLIA**

\$24.00 Grilled chicken, broccoli rabe, and roasted peppers with melted fresh mozzarella, in a light wine sauce

\$24.00

\$26.00

\$21.00

\$9.50

\$9.50

\$10.50

\$9.50

\$6.50

\$7.50

GRILLED SALMON

\$27.00 Fresh grilled Atlantic salmon filet

SHRIMP FRANCESE \$26.00 Fresh egg battered shrimp, pan seared in our white wine and lemon sauce topped with

SHRIMP PARMIGIANA

GRILLED HANGER STEAK

802 Hanger steak grilled to perfection **\$27.00**

EGGPLANT ROLLATINI

Fresh eggplant battered and rolled with ricotta,

parmigiana, fresh mozzarella and tomato sauce

Breaded and fried shrimp topped with melted mozzarella and marinara

Mixed Vegetables

Escarole & Beans

Sweet Potato Fries

Broccoli Rabe

Tuscan Fries

Spinach

narslev



2/16/22