

{Antipasti}

MOZZARELLA IMPANATA
fried, hand-breaded wedges of mozzarella
with marinara Rustica
10

CALAMARI FRITTI
with marinara Fresca
11

MELENZANE FRITTE
lightly dusted, thin, fried eggplant with
marinara fresca and shredded Parmesan
8

{Plates} served with side Italian salad
add \$1 for side caesar or cup of tomato basil soup

TRUFFLED MAC N CHEESE
penne with a blend of Italian cheeses,
pancetta and white truffle oil
15

CRABMEAT CONTESSA
lump crabmeat and diced tomatoes in caper
aioli
layered with fried eggplant medallions
19

PASTA AND MEATBALL
11

PASTA BOLOGNESE
our rich, slow cooked meat sauce
11

MARIO'S LASAGNA
16

PARMIGIANA
chicken or eggplant with marinara Fresca,
mozzarella and side pasta Fresca
12 / 10

CHICKEN PICCATTA
with lemon butter, fresh parsley and capers over
angel hair pasta
12

SHRIMP PEPATE
large shrimp sauteed with roasted garlic and crushed red
pepper tossed with linguini and toasted pine nuts
in a light olive oil sauce
16

VEAL MARSALA
scaloppini with mushroom, dry Marsala and
veal demi glace over angel hair
16

PESCE LIMONE
fresh fish of the day with lemon butter sauce,
mushrooms, capers and roasted asparagus
MP



{Zuppa e Insalata}

ZUPPA D'IERI (YESTERDAY'S SOUP)
choose from our daily creation or Tomato Basil
5c/7b

HOUSE ITALIAN
mixed greens and house vinaigrette with olive salad,
pecorino romano and fried eggplant croutons
6 / 10

CAPRESE
roma tomatoes, fresh mozzarella and basil
11

CAESAR
romaine and house-made dressing topped with pecorino
romano cheese and fried eggplant croutons
6 / 10

GUAPPO SALAD
salami, ham, mortadella, provolone, olive salad,
artichoke hearts, roasted red peppers, sun-dried
tomatoes and house vinaigrette on mixed greens
16

TUNA ALLA GREMOLATA
seared tuna on mixed greens with eggplant crispinis,
tomatoes, flash fried capers and gremolata sauce
16

{Panini} served with side salad

MUFFULETTA
personal size, with salami, ham, mortadella,
provolone and olive salad
10

ITALIAN DIP
roast beef, provolone, and roasted garlic aioli on ciabatta
bread with au jus
11

POLLO PANINI
grilled chicken, spinach, tomatoes and fresh mozzarella
with basil oil on house-made bread
12

AFTER SCHOOL SPECIAL
grown-up grilled cheese with prosciutto on house-made
bread and cup of tomato basil soup
11

PORK CHEEK PANINI
citrus mint aioli, shredded cabbage, drunken goat cheese
on Italian house bread
11

{Add}

TUNA
13

**GRILLED
OR
ITALIAN
FRIED
CHICKEN**
6

**ADD
ITALIAN
SAUSAGE**
6

**FRIED
OR
SAUTEED
SHRIMP**
8

MEATBALL
3.5

**LUMP
CRABMEAT**
15

20% gratuity will be added to parties of 6 or more

gluten free
upon request