

Appetizers

Bruschetta Napoli 14

Combination of our toasted bread topped with roasted eggplant, diced roma tomatoes, fresh basil, garlic oil and fresh mozzarella cheese.

Calamari Fritti 14

Fried tender calamari with our homemade arrabbiata sauce and affogati.

Caprese 13

Fresh mozzarella cheese, sliced roma tomatoes, roasted peppers, kalamata olives, basil and olive oil.

Spinach and Artichoke Al Forno 14

Our home made spinach and artichoke dip served with homemade toasted bread.

Cozze Vongole 14

Mussels and clams in our garlic white wine and tomato sauce.

Calamari Affogati 14

Sautéed Calamari in our spicy tomato sauce with peppers and onions.

Vincitore Appetizer 20

Our combination platter of Napoli bruschetta, calamari, caprese and prosciutto.

Carpaccio 14

Thinly sliced filet steak with lemon caper aioli, arugula and parmesan cheese.

Artichoke Flatbread 15

Mozzarella cheese, artichoke, roma tomatoes and basil.

Garlic White Wine Scampi 14

Shrimp sautéed in a garlic white wine sauce and served with our homemade bread.



Gluten Free Bruschetta 15

Combination of Roma tomatoes, fresh basil, garlic, balsamic vinaigrette and feta cheese.

Mushroom Flatbread 15

Mozzarella Cheese, sautéed mushrooms and onions

Salads

Italian Salad sm 7 lg 13

Romaine and iceberg lettuce with corn, carrots, white beans, roma tomato, pepperoncini and mozzarella cheese in Italian dressing.

Caesar Salad sm 7 lg 13

Romaine lettuce, homemade garlic herb croutons, Parmesan cheese tossed in our garlic Caesar dressing.

Greek Salad sm 7 lg 13

Romaine lettuce, bell peppers, kalamata olives, feta cheese and roma tomatoes in Italian dressing.

Grilled Salmon Salad 21

Grilled Salmon, mixed greens, tomatoes, white beans, carrots, goat cheese and creamy balsamic dressing.

Insalata del a Casa 18

Romaine and iceberg lettuce, grilled chicken, sliced apples, roma tomatoes, caramelized walnuts and goat cheese tossed in a balsamic dressing.

Grilled Vegetable Salad 16

Romaine and Iceberg lettuce, grilled red bell peppers, zucchini, onions, eggplant, carrots and goat cheese tossed in Italian dressing.

Insalata de Fresca 16

Mixed springs, fresh buffalo mozzarella, cucumbers, carrots, apples, caramelized walnuts, and tomatoes in raspberry vinaigrette dressing.

Vincitore Insalata 19

Romaine and iceberg lettuce with grilled chicken, mortadella ham, salami, white beans, black olives, mozzarella cheese and tomatoes tossed in Italian dressing.

Pollo Arugula Salad 18

Grilled chicken, arugula, goat cheese, tomatoes, caramelized walnuts and raspberry vinaigrette dressing.

Pollo Kale Salad 18

Grilled chicken with kale salad, Parmesan cheese, Roma tomatoes, croûtons and homemade Caesar dressing.

Minestrone Soup 7



Entrees

All entrées served with seasoned veggies and side pasta.

Chicken Marsala 21

Chicken with mushrooms in our marsala sauce.

Chicken Piccata 21 Chicken breast in our lemon white wine sauce with capers.

Chicken Fiorentina 22

Chicken breast baked with spinach and melted mozzarella cheese in a homemade tomato sauce.

Chicken Parmigiana 21

Breaded chicken breast baked with parmesan and mozzarella cheese in a homemade tomato sauce.

Chicken Carciofi 22

Chicken breast with artichokes, fresh roma tomato, capers and kalamata olives in a lemon sauce.

Chicken Boscaiola 22

Chicken breast with mushrooms, artichokes, and Canadian bacon in a wild mushroom sauce.

Chicken Sicilian 22

Chicken breast with eggplant, mozzarella cheese topped with a light tomato sauce.

Chicken Cacciatore 22

Our sautéed chicken topped with mushrooms, bell peppers, onions, Italian sausage and salami in our delicious pink sauce.

V

Eggplant Parmigiana 21

Roasted eggplant, parmesan and mozzarella cheese with our homemade tomato sauce.

_

Risotti al Pollo 22

Risotto with chicken and mushrooms.

Risotto Pescatore 27

Risotto in a white wine garlic tomato sauce with manila clams, shrimp, calamari and mussels.

${f \widehat{V}}$ Risotto Primavera 21

Risotto tossed with broccoli, zucchini, carrots, mushrooms and spinach in our tomato sauce.

Salmon al Limone 26 Salmon in a white wine lemon and caper sauce.

Salmon Checca Sauce 26 Salmon cooked in extra virgin olive oil and garlic topped with basil and tomatoes.

Veal Parmigiana 28 Breaded veal baked with parmesan and mozzarella cheese in a homemade tomato sauce.

Veal Marsala 28 *Veal with mushrooms in our marsala wine sauce.*

Veal Piccata 28 Veal in our lemon white wine sauce with capers.

> Filet Gorgonzola 29 Grilled filet with gorgonzola cheese and garlic herb sauce.

> > Filet Rossini 29

Grilled filet Layered with wild mushroom truffle sauce.

Scampi al Limone 26

Jumbo tiger shrimp in a white wine and lemon caper sauce.

Scampi Campagnola 26

Jumbo tiger shrimp with roasted peppers, mushrooms, onions, Italian sausage in a light white wine tomato sauce.

Scampi Diavola 26

Jumbo tiger shrimp in a spicy tomato sauce.

Risotti

Risotto Italiano 22

Risotto with italian sausage, mushrooms, onions and bell peppers in our pink sauce.

Risotto Alla Pollo Arrabiata 23

Chicken breast with sausage, mushrooms, spinach in our arrabiata sauce served over risotto.



Pasta

We also serve gluten free pasta Choices of penne, spaghetti and fusilli (add \$2)

V Capellini Pomodoro 18

Angel hair pasta with fresh roma tomato, basil, garlic and extra virgin olive oil.

Spaghetti Carbonara 19

Pancetta, sweet peas and egg in a cream sauce.

Rigatoni Caponata 18

Tube pasta with roasted eggplant, zucchini and melted mozzarella cheese in tomato sauce.

Penne Paesana 20

Pasta with chicken breast, broccoli, sundried tomatoes in a cream sauce.

Linguini alle Vongole 22

Pasta with fresh manila clams and roasted garlic in a white wine sauce.

Linguini Putanesca 19

Pasta with anchovies, spinach, olives, capers in a garlic and tomato sauce.

Lasagna Napoletana 19

Lasagna in our homemade meat sauce.

Fettuccini Gamberetti 23

Pasta with shrimp, porchini mushrooms, artichokes and truffle oil.

🕅 Ravioli di Spinach 19

Homemade spinach and ricotta cheese ravioli in a pink sauce.

Farfalle al Salmon 21 Bowtie pasta with capers and salmon in a pink sauce.

Farfalle al Matriciana 19 Bowtie pasta with pancetta, garlic, basil, in our homemade tomato sauce.

Cioppino Meditterraneo 28

Fresh fish, clams, shrimp, calamari, and mussels in a light tomato fish broth.

Linguini Pescatore 27

Linguini in a white wine garlic tomato sauce with manila clams, shrimp, calamari and mussels.

V Linguini Primavera 19

Linguini tossed with broccoli, zucchini, carrots, mushrooms and spinach in our tomato sauce.

Spaghetti Alla Vodka Bolognese 21

Spagetti tossed with Italian sausage and salami in our homemade vodka Bolognese sauce.

GF Fusilli Scampi 23

Organic gluten free Fusilli, Jumbo shrimp, mushrooms, artichoke, Roma tomatoes, arugula in our garlic olive oil sauce.

Lobster Ravioli and Jumbo Shrimp 27

Ravioli filled with lobster meat tossed in our saffron sauce with jumbo black tiger shrimp.

House Pasta 17

Spaghetti pasta with choice of: Homemade meat sauce, marinara, pink sauce, garlic pesto cream sauce, spicy tomato sauce or fresh parmesan cream sauce.

Gnocchi

Gnocchi Boscaiola al Pollo 22

Wild mushrooms sauce with chicken.(porcini, button, shitake)

Gnocchi Arrabbiata 21

Italian sausage and mushrooms in a spicy tomato sauce.

🕅 Gnocchi Brando 20

Basil and melted mozzarella with fresh buffalo cheese and eggplant. **Gnocchi Cardinale 26** Mushrooms, green peas, sun dried tomatoes

and jumbo shrimp in our pink sauce.

House Gnocchi 19

Our homemade gnocchi with your choice of sauce: Homemade Meat Sauce, Pesto Cream Sauce, Fresh Cream Sauce, Pink Sauce or Spicy Tomato Sauce.

\$2 charge for split plate. Not all ingredients are listed. Alert your server of any food allergies.



Make Your Own Pizza

	8"	12"	14"	16"
Cheese & Tomato Sauce	9.00	14.00		16.00
Regular Toppings	1.00	2.00		2.50
Gourmet Toppings	1.50	2.50		3.00
Gluten free Pizza (cheese and tomato)			16.00	

Toppings: Pepperoni, Sausage, Mushrooms, Onions, Bacon, Green Peppers, Olives, Eggplant, Garlic, Salami, Meatballs, Canadian Bacon, Zucchini & Pineapple.

Gourmet Toppings: Chicken, Pesto, Capers, Goat Cheese, Basil, Sun-dried Tomatoes, Anchovy, Feta Cheese, Kalamata Olives, Prosciutto, Smoked Mozzarella, Ricotta Cheese & Mortadella Ham.

Pizzas

Our dough is made fresh with Italian water and we only use the highest quality of Italian cheese. Available in 14" gluten free dough.

	8″	12"	16"
Margherita: Fresh tomatoes, basil, garlic & mozzarella cheese.	12.00	17.00	23.00
Vincitore: Pepperoni, Italian sausage, mushrooms, bell peppers, tomato sauce & mozzarella cheese.	13.00	18.00	24.00
Italian garden : Mushrooms, eggplant, artichoke, fresh tomatoes, onions, bell peppers, tomato sauce & mozzarella cheese.	13.00	18.00	24.00
Capricciosa: Artichoke, salami, prosciutto, black olives, mushrooms, tomato sauce & mozzarella cheese.	13.00	18.00	24.00
Spicy all Meat Classic: Pepperoni, meatballs, Italian sausage, salami & mozzarella cheese in a fresh garlic arrabbiata sauce.	13.00	19.00	24.00
Quattro Formaggi: Ricotta, gorgonzola, goat & mozzarella cheeses.	13.00	18.00	24.00
Boscaiola: Italian sausage, mushrooms, tomatoes and mozzarella cheese.	13.00	18.00	24.00
Grilled Chicken Pesto: Chicken breast, tomatoes, basil, mozzarella cheese, & pesto sauce.	13.00	18.00	24.00
Hawaiiana: Pineapple, Canadian bacon, mozzarella cheese, & tomato sauce.	13.00	18.00	23.00
Pizza Bianca: Spinach, garlic olive oil, ricotta, mozzarella cheese & goat cheese.	13.00	18.00	24.00
Sweet Barbeque Chicken: Chicken breast, caramelized red onions, cilantro, mozzarella cheese and sweet BBQ sauce.	13.00	18.00	24.00
Calzone: Filled with ricotta cheese & tomato sauce. Add. \$1.00 per additional filling.	13.00		
Italian Bolognese Pie: Meat sauce tossed with Italian sausage, mushrooms and onions cooked in our homemade pie topped with melted mozzarella cheese.	16.00		



Mac and Cheese 8 **Fettuccini Alfredo 8** Spaghetti Marinara 8 Spaghetti w/ Meat Sauce 8

Chicken Fingers 8 Grilled Chicken & Broccoli 8 Cheese Pizza 8 Pepperoni Pizza 8