

Main Menu

ANIPASTI FREDDI (COLD)

Mozzarella Caprese **\$9.99**

house specialty. fresh mozzarella, sweet basil and beefsteak tomatoes layered and drizzled with olive oil and a balsamic vinegar glaze

Bruschetta Caprese **\$9.99**

grilled italian bread brushed with olive oil and topped with fresh tomatoes, mozzarella sweet basil and herbs

ANIPASTI CALDI (HOT)

Mussels Or Clams Zafferano

mussels or clams steamed in spicy saffron white wine sauce or a diavolo sauce

Mussels	\$13.99
Clams	\$14.99
Combo	\$15.99

Calamari Fritti Combo

calamari with zucchini fritti or mushrooms fritti. or all three

Two Item Combo	\$10.99
Three Item Combo	\$13.99

Crispy Mushroom Fritti **\$8.99**

fresh mushrooms battered and fried served with ranch dressing

Calamari

house specialty. tender pieces of baby squid battered in spicy flour and served with garlic aioli sauce and marinara

Medium	\$9.99
Large	\$13.99

Calamari Siciliano **\$14.99**

fried with artichoke & pepperoncini, light saute of butter, olive oil and lemon juice with diced Tomato & Capers

Crispy Zucchini Fritti

fresh zucchini battered and fried served with ranch dressing

Zucchini	\$8.99
Zucchini / Mushroom Combo	\$9.99

Artichoke Spinach Dip **\$10.99**

house specialty. homemade with spinach, artichoke hearts and mixed cheeses served with pizza bread for dipping

ZUPPE, MINESTRE / SOUPS

Tuscan Sausage And Orzo

italian sausage and three bean soup with orzo

Cup **\$3.99**

Bowl **\$5.99**

Minestrone Soup

Cup **\$3.99**

Bowl **\$5.99**

Mama's Chicken Soup

Cup **\$3.99**

Bowl **\$5.99**

INSALATE / SALADS

Antipasto Salad **\$13.99**

romaine topped with salami, spicy capicola ham, pepperoni and provolone cheese served with italian dressing

Salmon Cake Salad **\$14.99**

house specialty. two italian style salmon cakes served over a bed of fresh spinach then topped with our homemade lemon caper dressing

Grilled Salmon Salad **\$18.99**

grilled fresh salmon fillet, plated with tossed mixed greens and tomatoes, served with a raspberry vinaigrette.

Shrimp Brutus Salad **\$14.95**

romaine lettuce tossed with our creamy parmesan dressing and topped with grilled shrimp

Chicken Tenderloin Brutus Salad **\$14.49**

romaine lettuce tossed with our creamy parmesan dressing and topped with golden fried chicken tenderloins

Calamari Brutus Salad **\$14.49**

romaine lettuce tossed with our creamy parmesan dressing and topped with spicy fried calamari

Trattoria Salad **\$14.49**

diced chicken, gorgonzola crumbles, basil marinated tomatoes, hard cooked eggs, and applewood smoked bacon bits served over a bed of romaine lettuce. choice of vinaigrette

INSALATE / SALADS - HOUSE SALADS

side or large

House Tossed Salad

iceberg, green leaf, spring mix, onions, tomato cucumber, olives

Side **\$5.95**

Regular **\$12.99**

Little Italy Salad

iceberg & Romaine, blue cheese, crispy bacon, and red onions. Served with our signature house dressing

Side **\$6.25**

Regular **\$14.25**

Spinach Salad

Contains Nuts! leaf spinach, diced red pepper, roasted red onion, and blue cheese. Sprinkled with toasted pine nuts, bacon. Apple cider vinegar

Side **\$6.95**

Regular **\$15.25**

Brutus Salad

"Hail Ceasar" romaine tossed with our creamy parmesan dressing

Side **\$5.75**

Regular **\$12.99**

Chopped Salad

iceberg, diced tomatoes, blue cheese crumbles, avocado and crisp bacon. Served with our signature house dressing

Side **\$6.25**

Regular **\$15.25**

PANE / BREADS

Toasted Garlic Bread

homemade italian bread toasted with fresh garlic butter and grated romano cheese

Pizza Bianca

\$2.99

homemade rustic flat bread flavored with olive oil and kosher salt

..... **\$2.29**
Add Mozzarella Cheese **\$.99**

ALLA GRILLA / FROM THE GRILL

add our signature mushroom marsala sauce to your grill \$3.49

Center Cut Filet Mignon **\$28.99**

1/2 lb. filet grilled to order. served with mashed red potatoes and fresh asparagus

Classic Grilled Pork Chop **\$16.99**

house specialty. a ten-ounce pork chop seasoned to perfection, served with red mashed potatoes

Gorgonzola Crusted New York Strip Steak **\$29.99**

seasoned 14 oz. steak grilled, crusted with gorgonzola cheese. served with mashed red potatoes and asparagus

Artichoke And Blue Cheese Stuffed Pork Chop **\$18.99**

house specialty. a broiled 10oz chop filled with our homemade stuffing, topped with a red wine tomato sauce. served with trattoria potatoes

New York Strip Steak **\$27.99**

grilled 14 oz. new york strip steak seasoned and made to order. served with mashed red potatoes and fresh asparagus

Grilled Homemade Italian Sausage **\$15.49**

spicy or mild sausage prepared in house, topped with roasted peppers and onions. served with seasoned red potatoes

Rib Eye Alla Tuscany **\$26.99**

certified angus grilled 1 lb. rib eye steak, seasoned and grilled to order. served with red mashed potatoes and fresh asparagus

SPECIALITA DE MARE / FISH AND SHELLFISH

Food from the Sea

Lobster Ravioli **\$19.99**

lobster stuffed ravioli served with shrimp and roasted bell peppers in a lobster cream sauce

Gamberoni Fritti - Golden Fried Shrimp **\$18.99**

hand breaded butterflied shrimp, served over our Tuscan Fries

Shrimp Scampi **\$17.99**

broiled shrimp with a scampi style sauce of white wine, lemon, shallots and garlic served over angel hair pasta

Seafood Fra Diavolo **\$18.99**

Brandied shrimp, scallops, clams & mussels tossed with a hot and spicy fire roasted tomato fra diavolo sauce over pasta marinara

Fruitti Di Mare **\$18.99**

shrimp, scallops, clams and mussels steamed with fresh diced tomatoes, steamed white wine and garlic tossed with tomatoes and linguine

Grilled Atlantic Salmon Fresca **\$18.99**

hand cut in-house, seasoned and grilled. plated with toasted baked rice & vegetable

Trout Almondine **\$15.99**

Contains Nuts! baked rainbow trout coated with parmesan seasoned bread crumbs and sliced almonds. served with baked rice and vegetables

Grilled Mahi **\$18.99**

wild caught mahi-mahi marinated, seasoned and grilled.topped with lemon basil butter. served with fresh green beans

Shrimp Fra Diavolo **\$17.99**

brandied shrimp tossed with a hot and spicy fire roasted tomato fra diavolo sauce over pasta marinara

Salmon Romano **\$19.49**

house specialty. romano crusted salmon baked and served over spinach with a lemon caper sauce and toasted baked rice

Pignoli Encrusted Tilapia **\$16.99**

Contains Nuts! house specialty. striped pangasius encrusted in a pine nut breading with a lemon butter grape tomato sauce. served with pasta garlic butter

Trout Parmesan **\$15.99**

baked rainbow trout coated with parmesan seasoned bread crumbs. served with baked rice and vegetables

FAVORITI DELLA CASA

Veal Parmigiano **\$21.99**

house speciality, hand breaded veal culet topped with our tomato sauce and mozzarella cheese. served with pasta marinara.

Chicken Parmigiano **\$17.99**

house speciality, hand breaded chicken breasts topped with our tomato sauce and mozzarella cheese. served with pasta marinara.

Eggplant Parmigiano **\$13.99**

lightly battered eggplant slices topped with our tomato sauce and mozzarella cheese. served with pasta marinara

PIATTI DELLA CASA

Plates of the House

Veal Marsala **\$21.99**

veal slices sautéed in a marsala wine sauce with fresh baby portabella mushrooms. served with pasta garlic butter

Veal Piccata **\$21.99**

veal slices sautéed with lemon, butter and white wine served with pasta garlic butter. capers added on request

Chicken Scaloppini **\$17.99**

chicken breasts with artichoke hearts, mushrooms and capers in a lemon cream sauce served over pasta

Chicken Under A Brick **\$17.49**

herbed crumb crusted full chicken breast lightly sauced with a basil vinaigrette. red mashed potatoes or spinach salad

Chicken Caprini **\$18.99**

house specialty. grilled marinated full chicken breast, topped with goat cheese, sundried tomatoes, basil lemon butter sauce. choice of vegetables, or red mashed potatoes

Chicken Marsala **\$17.99**

chicken breasts sautéed in a marsala wine sauce with baby portabella mushrooms. served with pasta garlic butter

Chicken Piccata **\$16.99**

chicken breasts sautéed with lemon, butter and white wine. served with pasta garlic butter. capers added on request

PASTE / CLASSIC PASTAS

select your favorite pasta noodle: spaghetti, linguine, fettuccine, capellini, penne or farfalle

Marinara Calabrese

our family's tomato sauce

..... **\$12.49**

Meatballs, add **\$3.00**

Italian Sausage, add **\$3.00**

Arrabbiata

\$12.99

spicy tomato sauce with pancetta and garlic

Vongole Al Vino Bianco

\$17.99

clams in a white wine and garlic

Sugo Di Carne

tomato meat sauce

..... **\$12.99**

Meatballs, add **\$3.00**

Italian Sausage, add **\$3.00**

Pastora

\$14.99

buttery ricotta and asiago cream sauce

Bolognese

\$15.99

Traditional Bolognese, ground veal, pork, and beef tomato sauce with a touch of milk.

GRANDI PASTE

Entrée Pasta

Lasagna

\$14.49

homemade baked lasagna with pasta, our tomato meat sauce, mozzarella and fresh ricotta cheese

Meat Ravioli

\$12.99

egg pasta pillows filled with beef, pork, veal, spinach, romano and parmesan. tomato meat sauce

Manicotti

\$14.49

homemade italian crepes stuffed with herbed ricotta cheese, topped with marinara sauce

Three Cheese Ravioli

\$12.49

egg pasta pillows filled with ricotta, romano and parmesan. topped with our marinara sauce

Bowtie Pasta And Grilled Chicken

\$15.99

grilled chicken breasts in an asiago cream sauce with pancetta and red onions tossed in bowtie pasta

CONTORNI / SIDES

Garlic Bread **\$2.29**

Fresh Green Beans **\$4.25**

Sauteed Spinach **\$4.25**

Sauteed Mixed Vegetables **\$4.25**

Creamy Parmesan Spinach

Substitute **\$2.95**

Regular **\$5.49**

Italian Sausage **\$3.00**

1 link - Hot or Mild

Broccilini **\$4.25**

Baked Rice **\$4.25**

Mashed Red Potatoes **\$4.25**

Fresh Grilled Asparagus

Substitute **\$2.95**

Regular **\$5.49**

Roasted Mushrooms **\$3.79**

Meatballs **\$3.00**

2 House made meatballs

LA DOLCE VITA

toppings ghirardelli chocolate sauce (\$1.59 extra), raspberry syrup (\$0.99 extra), fresh strawberry fruit topping (\$1.79 extra)

Tiramisu Cake **\$6.99**

mrs. t's famous tiramisu cake. not traditional tiramisu made with ladyfingers. layers of homemade pan di spagna soaked in brandy, coffee liqueur and espresso, layered with a marsala mascarpone egg cream dusted with ground chocolate, plated with ghirardelli chocolate sauce

Cheesecake **\$6.99**

Warm Apple Crostada, Caramel Sauce **\$7.49**

nana's recipe. with her flaky crust, a scoop of vanilla bean ice cream and carmel sauce

Cream Puff **\$5.99**

"torta di cacao" traditional two-layer cake atop a crushed toasted graham biscotti cookie crust

Chocolate Mousse **\$4.99**

"coviglie al cioccolato" prepared in house, extra creamy with whipped cream, maraschino cherry and dusted with chocolate

Key Lime Pie **\$5.99**

"torta di limone" a homemade classic, sweet yet tart, topped with whipped cream and powdered sugar and lime

Cannoli **\$5.99**

"italian pastry pipe" crisp pastry tube filled with sweetened ricotta, laced with cocoa drops and cinnamon oil. sprinkled with roasted pistachios

Gelato (dark Chocolate Or Cappuccino)

try your gelato "affogato"

..... **\$5.49**

Topped Tableside With Hot Espresso

..... **\$.99**

baked homemade puff generously filled with a blend of either chocolate mousse or vanilla pudding. dusted with powdered sugar

Chocolate Delight **\$5.99**

"delizia al cioccolato" fresh baked walnut brownie, rich vanilla ice cream topped with ghirardelli chocolate sauce and whipped cream

Spumoni **\$4.99**

classic spumoni consisting of chocolate, cherry and pistachio ice creams laced with candied cherries

Vanilla Ice Cream **\$4.49**

rich and delicious vanilla ice cream

BELLINI

Bellini

frozen peach smoothie blended with smirnoff vodka, and champagne. served with a raspberry liqueur twist

COSMOPOLITANS

join us for martini happy hour! \$2 off these featured martinis "bar only" every monday - friday from 3:00 pm - 6:30 pm and 9 pm - close

Orange Cosmo

grey goose l'orange vodka, cranberry and lime juices.
garnished with an orange twist

Pomegranate Cosmo

belvedere vodka, pama liqueur, cranberry and lime juices

Raspberry Cosmo

absolut raspberry vodka, cranberry and lime juices

Sweet Cherry Cosmo

"3 olives cherry distilled vodka", cranberry and lime juices

MARTINIS

join us for martini happy hour! \$2 off these featured martinis "bar only" every monday - friday from 3:00 pm - 6:30 pm and 9 pm - close

Margheritta Martini

patron silver tequila, grey goose orange vodka, cointreau,
shaken with margarita mix and splashed with cranberry
juice. served in salt rimmed glass

Chocolatini

vincent van gogh chocolate vodka, absolut vanilla, crème
de cocoa, and cream in a chocolate dipped rim

Ocean Water Martini

absolut citron vodka, parrot bay rum and blue curacao,
served chilled straight up with a spritz

Sicilian Martini

absolut vodka, lemoncello and sweet and sour, served in a
sugar dipped rim

Belvedere Bloody Mary

belvedere's tomato distilled vodka paired with our house-
made bloody mary mix. celery stalk, salt and peppered rim

Hendrick's Cucumber Martini

hendrick's hand-crafted cucumber infused gin combined
with muddled cucumber, fresh basil, lime and dry
vermouth

Baked Apple Manhattan

maker's 46 bourbon, cinzano sweet vermouth and a splash
of organic baked apple bitters. cherry garnish

Sour Appletini

absolut vodka, sour apple pucker, and sweet and sour
served chilled straight up
