

Full menu Monday through Friday
11:30-3:30

Lasagnas \$14.50

Six layers of ultra-thin pasta with béchamel tomato sauce, parmigiano, mozzarella and one of the seven fillings below.

Includes an organic baby greens salad

Abruzzo

House made Italian sausage with a fresh mildly spicy tomato sauce

Sicilian Eggplant

Fresh roasted local eggplant and fresh herbs in a mildly spicy tomato sauce

Bolognese

Fresh ground prime Angus sirloin in a savory tomato sauce

Mushroom

Crimini and portobello mushrooms sautéed with minced garlic and herbs in a mild red wine tomato sauce

Butternut

Roasted local butternut squash in a slightly sweet tomato sauce

Verdure

House-made pesto layered with fresh, local zucchini and sun dried tomatoes

Bianca

Naturally cured pancetta, onions, béchamel and parmigiano reggiano

Lasagna special! \$16.50

A single portion of one of seven lasagnas with an insalata fresca, fresh sliced baguette

Panini \$15.00

Fresh ciabatta brushed with EVOO and grilled.
Comes with a fresh baby green salad

The Massimo

Thin sliced Prosciutto di Parma, mozzarella di bufala, fresh arugula and our house made truffle aioli

The Tuscan

Sliced grilled chicken breast, mozzarella di bufala, arugula with a fresh pesto aioli

Zuppa di Giorno

Made fresh every day

Soup of the day (8 oz.) \$6.00

Closed Saturday, Sunday and Holidays

Pastas

Made fresh daily, on premise

Fettuccine con ragù \$15.50

Fresh made pasta with a red wine, Angus beef and porcini tomato sauce topped with parmigiano reggiano

Penne Puttanesca \$13.50

Penne 'al dente' tossed with a spicy tomato sauce, minced garlic, black olives and wild capers

Spaghetti Carbonara \$14.50

Local champignon mushrooms, sliced smoked pancetta and a touch of cream and grated parmigiano

Spaghetti alle Vongole \$15.50

Fresh spaghetti and local clams sautéed in a light white wine sauce, and topped with grated parmigiano

Antipasto Autentico 14.50

Prosciutto di Parma, Salame al Barolo, spicy Calabrese sausage, mozzarella Caprese, pecorino di Crotona, crostini al tartufo nero and seasonal Italian Olives and peperoncini

Insalate

Fresh local produce and the finest imported Italian mozzarella, buratta and cheeses

Mediterraneo \$13.50

Grilled chicken breast, feta, calamata olives, fresh tomatoes, thin sliced red onions tossed with with a very light balsamic vinaigrette

Caprese \$14.50

Imported mozzarella di bufala, sliced tomatoes and fresh basil on a bed of mixed baby greens tossed with EVOO, oregano, salt and pepper

Caesar with grilled chicken \$13.50

Hearts of romaine, sliced grilled chicken, house made croutons and shaved parmigiano topped with our house Caesar dressing (no anchovies)

Just Caesar (no chicken) \$ 9.50

Insalata Fresca \$ 6.00

Mixed seasonal local greens tossed with a mild house vinaigrette

Lasagna Pick up and To Go Only
All day til 4:30

House Favorites

Ravioli alla Romana \$14.50

Hand made raviolis filled with mild cheeses and spinach in a light tomato basil sauce with a touch of cream

Ravioli al Tartufo \$15.50

Hand made raviolis filled with a blend of cheeses and local mushrooms in a black truffle sauce

Rigatoni con Pollo \$14.50

Fresh made rigatoni sautéed with sliced chicken breast, fresh red bell peppers and crimini mushrooms in a light Chardonnay sauce, a touch of cream and grated parmigiano

Tortelloni giganti con ripieno di costine di manzo \$16.50

Giant tortelloni filled with tender beef short ribs in a red wine ragu sauce and sprinkled with Pecorino Italiano

Beverages

Sparkling Waters \$4.00
San Pelligrino Aqua Panna

Italian Sodas \$3.00

Wines

Premium Italian wines by the season

Beers

\$6.00
Peroni & Anchor Steam Amber

Dolci e Café

Gelato Italiano \$ 4.50
Seasonal flavors

Biscotti \$ 3.00

Housemade Pizzelle (2) \$ 3.00

Espresso (single) \$ 3.50

Latté / Cappuccino \$ 4.50

Espresso fatto al Tavola

Fine ground medium roast Lavazza coffee pressed through a Bialetti Moka

Small Moka (serves 2) \$ 8.00

Large Moka (serves 4) \$12.00