

Full menu Monday through Friday
11:30-2:30

Lasagnas \$16.75

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

Panini \$16.50

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 ragú \$16.50

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

Penne Puttanesca \$16.50

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

Spaghetti Carbonara \$16.50

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

Antipasto Autentico \$17.50

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

Insalate

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

Mediterraneo \$16.50

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

Caprese \$16.50

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

Caesar with grilled chicken \$16.50

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

Just Caesar (no chicken) \$12.50

Insalata Fresca \$ 7.50
Mixed local greens tossed with a mild house vinaigrette

Lasagna Pick up and To Go Only
All day til 2:30

House Favorites

Ravioli alla Romana \$16.50

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

Ravioli al Tartufo \$17.50

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

Rigatoni con Pollo \$16.50

Rigatoni sautéed with sliced chicken breast, red bell peppers and crimini mushrooms in a light Chardonnay sauce and a touch of cream, topped with grated parmigiano

Tortelloni gigante con ripieno di costine di manzo \$16.50

Giant tortelloni filled with tender beef short ribs in a red wine sage sauce topped with a fine grate of Pecorino

Spaghetti alle Vongole \$17.50

Fresh made spaghetti and local clams sautéed in a light white wine sauce, topped with a grate of Parmigiano

Beverages

Sparkling Waters \$ 4.50
San Pelligrino Aqua Panna

Sugar-free Essenze \$4.50
Lemon, Lemon zest, Morello cherry, Tangerine, Wild Cherry

Beers \$ 6.00
Peroni Anchor Steam Amber

Dolci e Café

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) \$ 7.00
Large Moka (serves 4) \$12.00
Hand made biscotti \$ 3.00