

Menu

Lasagnas \$18.75

Six layers of ultra-thin pasta with béchamel, tomato sauce, parmigiano, mozzarella and one of the fillings below. A fresh baby greens salad is included

Sicilian Eggplant

Fresh roasted eggplant, seasoned with fresh and dried herbs in a spicy red sauce

Mushroom

Crimini and Portobello mushrooms sautéed with fresh garlic and herbs in a mild red wine tomato sauce

Butternut

Roasted butternut squash in a mildly sweet tomato sauce

Verdura

Home made pesto, roasted zucchini and sun dried tomatoes

Abruzzo

Our own hand made Italian sausage with a spicy red sauce

Bolognese

Ground Angus sirloin in a savory red tomato sauce

Bianca

Pancetta, onions, béchamel and parmigiano reggiano

Pastas \$17.50

Made fresh, daily on premise.

Penne Puttanesca

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

Ravioli alla Romana

Our hand made raviolis filled with mild cheese and spinach in a light tomato basil sauce and a touch of cream

Ravioli al Tartufo

Hand made raviolis filled with a blend of cheese and mushrooms in a black truffle sauce and a light sprinkle of grated black truffle

Fettuccine con ragú

Fresh pasta in a red wine, Angus beef and porcini tomato sauce topped with Parmigiano reggiano

Spaghetti Carbonara

Local champignon mushrooms, smoked pancetta and a touch of cream, with a fine grate of parmigiano

Spaghetti alle Vongole

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

Rigatoni con pollo

Fresh made rigatoni sautéed with slices of chicken breast in a light chardonnay sauce made with cremini mushrooms, minced red pepper, a touch of cream and Parmigiano Reggiano

Tortelloni giganti con ripieno di costine di manzo

Giant tortelloni filled with tender short rib beef in a ragú sauce and sprinkled with imported Pecorino

Insalate \$17.50

Insalata fresca \$7.00

Mixed seasonal local greens with a choice of dressings.

Caesar \$13.00

Hearts of romaine with our house dressing (no anchovies), home made croutons and shaved Parmigiano Reggiano

Caprese

Fresh imported mozzarella di bufala, sliced tomatoes and fresh basil over a bed of greens tossed with EVOO, a pinch of oregano, sea salt and fresh ground pepper

Mediterraneo

Grilled chicken breast, feta cheese calamata olives, fresh tomatoes, thin sliced red onions with a delicate balsamic vinaigrette

Caesar + grilled chicken

Hearts of romaine with our house dressing (no anchovies), grilled chicken breast, home made croutons and shaved Parmigiano Reggiano

Panini \$17.50

Sliced ciabatta, brushed with olive oil and grilled. Comes with a fresh baby greens salad

The Massimo

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

The Tuscan

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