







## APPETIZERS

<b>BURRATA &amp; PROSCIUTTO</b>	\$22	<b>STEAMED CLAMS &amp; MUSSELS</b>	\$26
Burrata on a bed of arugula with cherry tomatoes topped with olive oil and balsamic with side of prosciutto & olives		Clams and Mussels sautéed with garlic, olive oil, parsley, and white wine	
<b>MEATBALLS</b>	\$19	<b>OCTOPUS CARPACCIO</b>	\$26
Pork-beef meatballs in tomato sauce		Thinly sliced, boiled octopus topped with capers, olive oil, lemon juice, arugula, and cherry tomatoes (COLD DISH)	
<b>BRUSSEL SPROUTS</b>	\$19	<b>OCTOPUS TENTACLE</b>	\$19
Sautéed Brussel sprouts with pancetta pork and garlic in a balsamic sauce with parmesan cheese on top		Grilled Spanish octopus tentacle	
<b>BEEF CARPACCIO</b>	\$19	<b>GAMBERETTI ALL'AGLIO</b>	\$19
Thinly sliced raw beef, topped with capers, olive oil, and lemon juice (COLD DISH)		Sautéed shrimp served in garlic and olive oil sauce	
 <b>ZUCCHINI FLOWERS</b>	\$19	 <b>GAMBERETTI FRADIAVOLA</b>	\$19
Breaded, fried filled with mozzarella cheese		Sautéed shrimp with garlic, Calabrese peppers, and a spicy marinara sauce	
 <b>FRIED ZUCCHINI</b>	\$15	 <b>SPICY SAUTÉED CALAMARI</b>	\$19
Lightly battered, fried zucchini with side of marinara sauce		Sautéed calamari with Calabrese peppers, garlic, and a spicy marinara sauce	
 <b>BRUSCHETTA</b>	\$12	<b>FRIED CALAMARI</b>	\$21
Four pieces of ciabatta crostini topped with diced roma tomatoes, garlic, basil, and olive oil		Lightly battered, fried calamari with side of tartar sauce	
<b>ARANCINI</b>	\$19	 <b>BROCCOLI CALABRESE</b>	\$19
 Choose 4 pieces of spinach & cheese (vegetarian), Bolognese sauce, or 2 of each		Sautéed with garlic, olive oil, and spicy Calabrese peppers	
 <b>MOZZARELLA MARINARA</b>	\$19		
Breaded, deep-fried mozzarella cheese topped with fresh marinara sauce			

*Your meal comes with complimentary bread. Extra basket of bread is \$0.50 per person*

## SOUP & SALADS

<b>MEDITERRANEAN SALAD</b>	\$22	 <b>SICILIANA SALAD</b>	\$13
Romaine lettuce with shrimp, cherry tomatoes, onions, oranges, mozzarella, and olives with olive oil		Spring mix, cherry tomatoes, red onions, and olives in olive oil and balsamic dressing	
<b>CAESAR SALMON SALAD</b>	\$33	Add grilled chicken \$5 Add anchovy \$3 Add shrimp \$5	
Romaine lettuce with Caesar dressing, topped with croutons and parmesan cheese topped with grilled salmon		 <b>CAESAR SALAD</b>	\$13
 <b>CAPRESE SALAD</b>	\$16	Romaine lettuce with Caesar dressing, topped with croutons and parmesan cheese	
Fresh mozzarella, sliced roma tomatoes, and fresh basil topped with olive oil and balsamic vinegar		Add grilled chicken \$5 Add anchovy \$3 Add shrimp \$5	
		 <b>MINESTRONE SOUP</b>	\$12
		Homemade hearty Italian vegetable soup with a mix of fresh seasonal vegetables.	

## SIDES

 <b>RIGATONI WITH BUTTER</b>	\$12	 <b>OLIVES</b>	\$8
 <b>LINGUINE WITH OLIVE OIL</b>	\$12	 <b>BROCCOLI</b>	\$6
 <b>SAUTÉED MUSHROOMS</b>	\$6	 <b>FRENCH FRIES</b>	\$12
 <b>CALABRESE PEPPERS</b>	\$6	<b>ANCHOVIES</b>	\$6

*Before placing your order, please inform your server if you have a food allergy or intolerance. There may be cross contamination which could affect those with severe allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.*

## PASTA


### LINGUINE

**TUTTO MARE** \$37  
Mussels, salmon, shrimp, clams, calamari, and garlic served in a white wine sauce OR red sauce

**CLAMS** \$30  
Fresh clams, parsley, and garlic served in a white wine sauce


**TARANTINA** \$30  
Mussels, shrimp, garlic in marinara sauce

**CARBONARA** \$25  
Creamy egg yolks, pancetta pork, and black pepper  
Add peas \$3

 **SCERIFFO NON PERDONA** \$28  
Creamy egg yolks, pancetta pork, Calabrian pepperoncino, and Calabrese pepper with a splash of tomato sauce

**PUTTANESCA** \$26  
Sautéed anchovies, black olives, capers, garlic, and parsley in a marinara sauce  
Add spicy Calabrese peppers \$3

**MEATBALLS** \$25  
Pork-beef meatballs in a fresh tomato sauce

 **MARINARA** \$23  
Fresh Italian basil and garlic in fresh chopped tomato  
Add spicy Calabrese peppers \$3 Add shrimp \$5 Add broccoli \$3


**CARRETTIERA** \$20  
Sautéed anchovies, garlic, and extra olive oil  
Add spicy Calabrese peppers \$3 Add shrimp \$5 Add broccoli \$3


### RIGATONI

**BOLOGNESE** \$25  
Ground beef and tomato sauce  
Add meatballs \$6 Add mushrooms \$3 Add peas \$3

**MAFIOSA** \$26  
Ground Italian sausage, garlic, and marinara sauce  
Add spicy Calabrese peppers \$3

**GODFATHER** \$29  
Ground Italian sausage, red wine, oregano, and Burrata cheese in tomato sauce  
Add spicy Calabrese peppers \$3

 **PASTA E PISELLI** \$23  
Peas, white onions, and olive oil  
Add pancetta \$5 Add mushrooms \$3 Add broccoli \$3

 **PRIMAVERA** \$27  
Bell peppers, cherry tomatoes, mushrooms, and broccoli in marinara sauce OR pink sauce



### HOMEMADE PAPPARDELLE

**LOS GATOS** \$34  
Clams, shrimp, and cherry tomatoes in a creamy pesto sauce

**CAMPAGNOLA** \$29  
Ground sausage, beef demi-glaze, cherry tomatoes, bell peppers in tomato sauce with a touch of creamy sauce

**RUSTICA** \$29  
Mushrooms and peas in a Bolognese sauce with a touch of creamy sauce


All our sauces are homemade according to Sicilian traditions, without preservatives or chemical additives. Gluten-free (+\$3) or dairy-free options are available upon request. Substitute Linguine or Rigatoni Pasta with our Homemade Fettuccine, Pappardelle, or Casarecce Pasta (+\$4).


 Vegetarian  Spicy

### HOMEMADE CASARECCE


**AMATRICIANA** \$27  
Marinara, pancetta pork, garlic, and onions  
Add spicy Calabrese peppers \$3


**SALSICCIA E FUNGHI** \$29  
Ground Italian sausage and mushrooms in a white cream sauce  
Add peas \$3

 **PESTO** \$25  
Homemade Pesto Genovese sauce  
Add chicken \$5 Add ground sausage \$5 Add shrimp \$5

 **QUATTRO FORMAGGI** \$25  
Gorgonzola, Parmesan, provolone, and Pecorino Romano cheeses with heavy cream  
Add shrimp \$5 Add ground sausage \$5 Add broccoli \$3

### HOMEMADE FETTUCCINE

 **ALFREDO** \$22  
Heavy cream, butter, and parmesan cheese  
Add chicken \$5 Add shrimp \$5 Add broccoli \$3


 **VODKA PINK SAUCE** \$22  
Homemade tomato sauce with vodka shot and cream  
Add pancetta \$5 Add shrimp \$5 Add broccoli \$3


### HOMEMADE RAVIOLI


**VEAL OSSOBUCO** \$29  
Ravioli stuffed with veal ossobuco served with beef demi-glaze, butter, and tomato sauce

**CROSTACEI** \$29  
Ravioli stuffed with lobster, shrimp, and asparagus served in pink vodka sauce


**SHORT RIBS** \$29  
Ravioli stuffed with short ribs in a creamy, marsala sauce


 **GORGONZOLA & PERA** \$28  
Ravioli stuffed with gorgonzola and pears served in gorgonzola sauce


 **FUNGHI PORCINI** \$28  
Ravioli stuffed with porcini mushrooms in a creamy sauce


 **SPINACH & CHEESE** \$28  
Ravioli stuffed with spinach and cheese in marinara sauce

### HOMEMADE GNOCCHI

 **QUATTRO FORMAGGI** \$23  
Gorgonzola, Parmesan, provolone, and Pecorino Romano cheeses with heavy cream  
Add shrimp \$5 Add ground sausage \$5 Add broccoli \$3

 **PESTO** \$23  
Homemade Pesto Genovese sauce  
Add shrimp \$5 Add ground sausage \$5 Add broccoli \$3

 **MARINARA** \$23  
Homemade marinara sauce  
Add shrimp \$5 Add ground sausage \$5 Add broccoli \$3

 **VODKA PINK SAUCE** \$23  
Homemade tomato sauce with vodka shot and cream  
Add shrimp \$5 Add ground sausage \$5 Add broccoli \$3

**BOLOGNESE** \$25  
Ground beef and tomato sauce

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## RISOTTOS

### SEAFOOD

Mussels, salmon, shrimp, clams, calamari, and garlic in a red sauce

\$37

### SALSICCIA E FUNGHI

Ground Italian sausage, mushrooms, white onions in a white wine sauce

\$26



### FUNGHI PORCINI

Porcini mushrooms, white onions in a white wine sauce

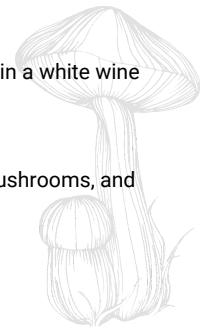
\$23



### VEGANO

Bell peppers, cherry tomatoes, mushrooms, and broccoli in a pesto sauce

\$25



## PINSA ROMANA (PIZZA)



### MARGHERITA

Tomato sauce, mozzarella, basil  
Add anchovies \$3

\$19



### QUATTRO FORMAGGI

Gorgonzola, provolone, mozzarella, and pecorino cheese  
Add black olives \$3 Add sausage \$3

\$23



### VEGETARIANA

Tomato sauce, mozzarella, bell peppers, mushrooms, onions, cherry tomatoes  
Add side of spicy Calabrese peppers \$3

\$23

### SAN DANIELE

Tomato sauce, mozzarella, arugula, prosciutto, cherry tomatoes, truffle oil

\$25



### DIABOLA

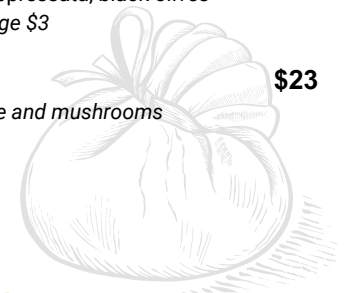
Tomato sauce, mozzarella, soppressata, black olives  
Add mushrooms \$3 Add sausage \$3

\$23

### BOSCAIOLA

Provolone, mozzarella, sausage and mushrooms  
Add black olives \$3

\$23



## ENTRÉES

Served with a side of vegetables

### CHICKEN

#### CHICKEN ALLA MILANESE

Breaded fried chicken served with French fries OR vegetables

\$21

#### CHICKEN PICCATA

Sautéed chicken breast in a lemon-caper pan sauce

\$30

#### CHICKEN PARMIGIANA

Breaded and fried chicken breast, topped with mozzarella cheese and fresh tomato sauce

\$30

#### CHICKEN MARSALA

Golden pan-fried chicken and mushrooms in a rich Marsala wine sauce

\$30

#### CHICKEN PUTTANESCA

Sautéed with olive oil, garlic, black olives, anchovy paste, and capers in a marinara sauce

\$30

#### CHICKEN ALLA CACCIATORA

Chicken with cherry tomatoes, mushrooms, bell peppers, zucchini, and onions in a red wine, tomato sauce  
Side of veggies not included

\$30

### FISH

#### SALMON GRIGLIATO

Grilled fresh salmon simply seasoned with salt & pepper

\$33

#### SALMON PICCATA

Sautéed fresh salmon in a lemon-caper pan sauce

\$34

#### CIOPPINO

Sautéed garlic and olive oil with clams, mussels, squid, salmon, and shrimp in a marinara sauce  
Side of veggies not included

\$39

### VEAL

#### VEAL PICCATA

Sautéed veal breast in a lemon-caper pan sauce

\$35

#### VEAL PARMIGIANA

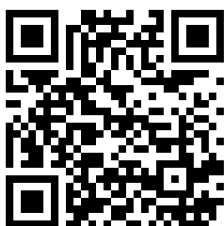
Breaded and fried veal breast, topped with mozzarella cheese and fresh tomato sauce

\$35

#### VEAL MARSALA

Golden pan-fried veal and mushrooms in a rich Marsala wine sauce

\$35



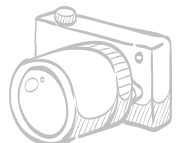
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Catering



Food Pictures



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Vegetarian



Spicy

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