
ANTIPASTI

<i>Antipasto Italiano</i>	Prosciutto, Calabrian salami, mortadella, burrata, marinated artichoke, mixed olives, white anchovy	26
<i>Serves up to four</i>		
<i>Granchio al Limone</i>	Crab cakes topped with sautéed spinach, cherry tomatoes, and grilled shrimp in our light lemon cream sauce	24
<i>Calamari Fritti</i>	Lightly breaded calamari served with our basil pomodoro sauce	18
<i>Polpetti di Agnello</i>	Homemade lamb meatballs stuffed with smoked provolone topped with our white wine rose sauce	22
<i>Bruschette</i>	A duo of traditional tomato bruschette and creamy stracciatella bruschette served on toasted sourdough	18
<i>Cozze al Pepe</i>	Sautéed mussels tossed in a peppered garlic wine lemon cream sauce	22
<i>Arancini</i>	Stuffed risotto with beef, peas, and cheese served with our basil pomodoro sauce	18
<i>Burrata Caprese</i>	Burrata imported from Puglia on a bed of arugula and tomatoes drizzled with olive oil	20

INSALATA E ZUPPA

Add grilled shrimp or cage free chicken...\$6		
<i>Mediterranean</i>	Mixed greens, tomatoes, onions, kalamata olives, capers, croutons, feta, roasted pecans, and pepperoncini finished with our Italian vinaigrette	8...12
<i>Caesar</i>	Romaine, shaved parmigiana, and croutons topped with caesar dressing	8...12
<i>Fragola</i>	Mixed greens, spinach, fresh strawberries, pecans, red onions, feta, fat free raspberry vinaigrette	14
<i>Zuppa del Giorno</i>	Ask your server about our soup of the day	8

PASTA

Gluten free pasta...\$4		
<i>Gnocchi Sorrentina</i>	Potato gnocchi tossed in our basil pomodoro sauce topped with fresh mozzarella	22
<i>Spaghetti con Polpette</i>	Homemade meatballs served over spaghetti pomodoro	21
<i>Rigatoni con Salsiccia</i>	Sautéed Italian sausage, mushrooms, bell pepper, and onion in our light pomodoro sauce tossed with rigatoni	22
<i>Lasagna della Nonna</i>	Layers of fresh pasta with beef and four cheeses topped with our tomato basil sauce	22
<i>Pappardelle al Ragu</i>	Wild boar braised in our chianti wine sauce over fresh pappardelle pasta	26
<i>Risotto Pomodoro</i>	Tossed with our homemade pomodoro sauce, capers, kalamata olives topped with grilled shrimp	24
<i>Melenzane Parmigiana</i>	Lightly breaded eggplant topped with our tomato basil sauce and smoked provolone cheese with pasta pomodoro	20

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RIPIENA

<i>Ravioli di Spinaci</i>	Spinach ravioli tossed in our white wine rosé sauce with gorgonzola	24
<i>Ravioli di Carne</i>	Meat ravioli tossed in our homemade wild boar ragù	24
<i>Ravioli ai Funghi e Tartufo</i>	Truffle mushroom ravioli tossed in our light lemon cream sauce	26
<i>Ravioli All' Aragosta</i>	Lobster ravioli and sautéed shrimp tossed in our light lemon cream sauce	28

CARNE

<i>Manzo Portabella</i>	Beef tenderloin medallions served with sautéed shrimp, portabella mushrooms, and spinach in our light lemon cream sauce tossed with pasta	42
<i>Bistecca Fiorentina</i>	14 oz bone-in certified black angus ribeye served with a side of garlic parmigiano rosemary potatoes and Vegi Barese	48
<i>Osso Buco di Vitello</i>	Slow braised veal shank with a side of gorgonzola potatoes	46
<i>Angello</i>	Grilled lamb rack topped with our blueberry wine reduction sauce served with a side of Vegi Barese . . .	46

POLLO

<i>Alfredo</i>	Cage free grilled chicken breast lightly sautéed with spinach and tossed in our alfredo sauce with pasta	22
<i>Parmigiana</i>	Lightly breaded chicken breast topped with our tomato basil sauce and provolone cheese served with pasta	24
<i>Cacciatore</i>	Cage free chicken thighs sautéed with mushrooms, bell peppers and onions in our light pomodoro basil sauce tossed with rigatoni	24
<i>Fiorentina</i>	Cage free chicken breast stuffed with spinach, mushroom, and feta cheese served with spinach ravioli tossed in our white wine rose' sauce with rosemary, asparagus, and artichoke	28

FRUTTI DI MARE

<i>Catch of the Day</i>	Ask your server about our featured fresh catch of the day	MKT
<i>Salmone Romana</i>	Pan-broiled Atlantic salmon served with a side of sautéed shrimp, asparagus, and capers in our cherry tomato garlic olive oil sauce tossed with pasta	38
<i>Gamberi Portabella</i>	Jumbo shrimp stuffed with crab meat topped with sautéed shrimp, portabella mushroom, and spinach in our light lemon cream sauce tossed with pasta	38
<i>Linguine Pescatore</i>	Sautéed mixed seafood in our light pomodoro basil sauce tossed with linguine	34
<i>Cioppino</i>	Sautéed mixed seafood in a light pomodoro basil broth	26
<i>Gamberi di Napoli</i>	Grilled shrimp sautéed in our parmigiano garlic olive oil sauce tossed with pasta	28
<i>Granchio del Mare</i>	Pasta tossed with sautéed spinach, cherry tomatoes in our light lemon cream sauce topped with shrimp and crabcake	32

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PIZZA

Create your own

Traditional cheese; choice of hand tossed or grilled crust starting at....\$14
Gluten Free - Made with cauliflower...+\$4

Regular Toppings \$2: Pepperoni, sausage, bell peppers, onions, mushrooms, garlic, cherry tomatoes, artichoke, basil fresh jalapeño, kalamata olives, pineapple, hot honey, alfredo sauce

Gourmet Toppings \$4: Grilled chicken, Canadian bacon, stracciatella, mortadella, meatballs, white anchovy, fresh mozzarella, spicy salami

<i>Margherita di Bufala</i>	Fresh buffalo mozzarella cheese, basil, marinara sauce, hand tossed	24
<i>Capricciosa</i>	Prosciutto cotto, mushrooms, artichoke, spicy salami, garlic olive oil sauce, hand tossed	24
<i>Texas Original</i>	Texas brisket, bbq sauce, onion, mozzarella, fresh jalapeño, hand tossed	24
<i>Insalata</i>	Mozzarella topped with our Mediterranean vinaigrette salad, Garlic olive oil sauce, grilled crust	20
<i>Toscana</i>	Grilled chicken, mozzarella, alfredo sauce, spinach, sourdough pinsa crust	22
<i>Piccante</i>	Tomato basil sauce, spicy salami, sausage, Calabrian peppers, hot honey, hand tossed	24
<i>Barese</i>	Mozzarella, mortadella, pesto, garlic olive oil, stracciatella on sourdough pinsa crust	24
<i>Italia</i>	3-color; spicy salami, Calabrian peppers (red); stracciatella (white); pesto, arugula (green); grilled crust . . .	24
<i>Fresca</i>	Mozzarella, cherry tomato, prosciutto, arugula, stracciatella, balsamic on sourdough pinsa crust	24
<i>Chicago Suprema</i>	pepperoni, sausage, mushrooms, onions, bell peppers, grilled crust	22

SIDES

<i>Gorgonzola Potatoes</i>	8	<i>Sautéed Vegetables</i>	8
<i>Italian Sausage Links w/ marinara</i>	10	<i>Garlic Parmigiana Potatoes</i>	6
<i>Basil Pomodoro Sauce</i>	4	<i>Alfredo Sauce</i>	4

BAMBINI

<i>Cheese Ravioli</i>	10	<i>Chicken Alfredo</i>	10	<i>Pasta Marinara</i>	10
<i>Add meatball for \$3ea.</i>					

DOLCE

Please ask your server about our seasonal
dessert selections and rotating dessert menu

Tea / Soft Drinks 3

CAFFE' E ALTRO

<i>Espresso</i>	3
<i>Americano</i>	4
<i>Cappucino</i>	5

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Pranzo

Lunch menu served 11am - 3pm

PANINI

All paninis come with house potato chips

Caprese	Fresh mozzarella, pesto, tomato, arugula	12
Add grilled chicken...\$6		
Pollo Parmigiana	Breaded chicken breast topped with our tomato basil sauce and provolone	14
Italiano	Prosciutto cotto, mortadella, stracciatella, smoked provolone, lettuce, tomato, Italian dressing	16

PIZZA

Personal size 8" hand tossed pizza

Cheese	Housemade tomato sauce and mozzarella	10
Texas Original	Texas brisket, bbq sauce, onion, mozzarella, fresh jalapeño	16
Capricciosa	Prosciutto cotto, mushrooms, artichoke, spicy salami, garlic olive oil sauce	16
Margherita di Bufala	Fresh buffalo mozzarella cheese, basil, marinara sauce	16
Toscana	Grilled chicken, mozzarella, alfredo sauce, spinach	15
Insalata	Mozzarella topped with our Mediterranean vinaigrette salad, Garlic olive oil sauce	14

Additional Toppings:

PIATTI

Gamberi Portabella	Jumbo shrimp stuffed with crab meat topped with sautéed shrimp, portabella mushroom, and spinach in our light lemon cream sauce tossed with pasta	24
Gamberi di Napoli	Grilled shrimp sautéed in our parmigiano garlic olive oil sauce tossed with pasta	18
Manzo Portabella	Beef tenderloin medallions served with sautéed shrimp, portabella mushrooms, and spinach in our light lemon cream sauce tossed with pasta	26
Pollo Scallopini	Lightly breaded & sautéed chicken breast with capers and mushrooms tossed with pasta in our light lemon butter sauce	18
Toscana	Sautéed spinach, asparagus, broccolini, and carrots in our light garlic olive oil sauce tossed with pasta	16
Add grilled chicken...\$6		
Catch of the Day	Ask your server about our fresh catch of the day!	MKT

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