

TRADITIONAL ITALIAN

Appetizers

Cold Antipasto	18	Grilled Octopus	19
<i>Assorted imported meats and cheeses, roasted peppers and marinated olives.</i>		<i>Topped with shaved red onions, capers, red wine vinegar and EVOO.</i>	
Baked Clams - (13)	15	La Torre	16
Fried Calamari	14	<i>A tower of breaded eggplant, fresh mozzarella & plum tomatoes. Topped with fresh basil and balsamic glaze.</i>	
Eggplant Rollatini	14	Artichoke Hearts Francese	16
Zuppa di Mussels or Clams (Red or White)	18	<i>Battered artichoke hearts sautéed in a lemon and white wine sauce.</i>	
Calamari Concerto	16	Burrata Caprese	17
<i>Pan-fried tender calamari tossed with fresh garlic, sweet butter and sliced hot cherry peppers. Flavored with a lemon vinaigrette.</i>		<i>Fresh imported burrata, paired with plum tomatoes, roasted red peppers and arugula. Topped with EVOO and balsamic glaze.</i>	
Pesca Scallops - (5)	20	Fennel and Sausage Gratinato	18
<i>Bacon wrapped scallops in a bourbon peach glaze.</i>		<i>Blend of cheese and cream with hot Italian sausage, fennel, onion and served with homemade crostini.</i>	
Arancini Speciale	12		
<i>Sicilian style rice ball topped with ricotta, imported aged shaved parmesan and marinara sauce.</i>			

Zuppa Di Casa

Pasta Fagioli	9	Chicken Soup	9
<i>Classic Italian favorite! White cannellini beans, a touch of fresh plum tomato & extra virgin olive oil.</i>		<i>Nobody makes chicken soup like us! Chunks of chicken & lots of vegetables and noodles fill this soup.</i>	
Lentil & Fresh Spinach	9	Chef's Soup of the Day	
<i>A must try... chef's specialty.</i>			

Salads

Add: Grilled Chicken – 5 • Grilled Shrimp – 12 • Grilled Salmon – 10

Tossed	8	Pompeii	11
<i>Iceberg lettuce, ripe plum tomatoes, cucumbers, red onions and roasted peppers.</i>		<i>Mixed greens with goat cheese, cranberries and walnuts with our house balsamic dressing.</i>	
Arugula	10	San Marzano	14
<i>Arugula, shaved parmesan cheese, with lemon vinaigrette.</i>		<i>A mix of romaine and iceberg lettuce, red onions, tomatoes, olives, provolone cheese, roasted peppers, salami and imported ham with a red wine vinaigrette.</i>	
Caesar	9	Roman	15
<i>Crispy romaine lettuce topped with homemade croutons, shaved parmesan cheese and our special Caesar dressing.</i>		<i>Romaine lettuce, chopped, grilled chicken, mandarin oranges, cranberries & walnuts with house dressing.</i>	

Pasta Specialties

Add a Side Salad to any Pasta Specialty Dish – 4 • Add: Chicken – 5 • Salmon – 10 • Shrimp – 12
Substitute Gluten-free Gnocchi – 7 • Whole Wheat Penne – 2

Fettucini Carbonara	16	Lasagna Al Forno	16
<i>Served in a rich cream sauce with bacon, peas, onions and imported parmesan.</i>		<i>Layered with meat sauce, ricotta, mozzarella and parmesan cheese.</i>	
Stuffed Rigatoni Caprese	18	Orecchiette with Sausage & Broccoli Rabe	20
<i>Stuffed rigatoni with chunks of fresh plum tomato, sautéed with garlic and EVOO, topped with fresh mozzarella.</i>		<i>Sautéed with garlic & extra virgin olive oil.</i>	
Penne Vodka	14	Cheese Ravioli	14
<i>Penne pasta in a light cream tomato sauce with a splash of vodka and prosciutto.</i>		Fettuccini Alfredo	16
Stuffed Rigatoni Bolognese	18	<i>Fettuccini pasta served in a rich creamy alfredo sauce.</i>	
<i>Jumbo rigatoni stuffed with ricotta and topped with our homemade bolognese meat sauce.</i>		Linguini with Clams	18
Cavatelli, Shrimp & Broccoli Rabe	24	<i>Our traditional clam sauce, fresh vongole, served in a red or white sauce.</i>	
<i>Sautéed with garlic and EVOO.</i>		Nonna's Sunday Gravy	16
Baked Ziti	14	<i>Our famous red gravy, sweet sausage, and meatballs served over your choice of pasta.</i>	

Entrées

All entrées include a Side Salad. Substitute Chef's Choice Sautéed Vegetables – 4
Substitute Whole Wheat Penne – 2 • Substitute Gluten-free Gnocchi – 7

Seafood

Brassica	27
<i>Grilled salmon dressed in a whole grain mustard sauce over a bed of sautéed spinach.</i>	
Filet of Sole Francese	25
<i>Lightly battered fresh filet of sole in a white wine and lemon butter sauce. With choice of pasta.</i>	
Grilled Salmon	27
<i>Served over an array of grilled vegetables, sautéed in a delicate tomato basil broth.</i>	
Colossal Shrimp Francese	26
<i>Lightly battered and sautéed in a white wine lemon butter sauce. With choice of pasta.</i>	
Shrimp Parmigiana	25
<i>Crispy colossal shrimp with fresh tomato sauce, covered in mozzarella cheese. With choice of pasta.</i>	
Zuppa di Pesce	31
<i>Colossal shrimp, clams, mussels, scungilli & calamari in a marinara sauce.</i>	
Seafood Fettuccine	31
<i>Colossal shrimp and scallops in a creamy lemon parmesan sauce over homemade fettuccini.</i>	
Seafood Risotto	32
<i>Pan-seared scallops and colossal shrimp sautéed in a garlic butter sauce served over vegetable risotto.</i>	

Pork

Pork Osso Buco	28
<i>Served over risotto finished with a demi-glace.</i>	

Eggplant

Parmigiana	23
<i>Lightly breaded skinless eggplant topped with marinara sauce and mozzarella cheese. With choice of pasta.</i>	
Rollatini	25
<i>Lightly breaded skinless eggplant stuffed with ricotta, topped with marinara sauce and mozzarella cheese. With choice of pasta.</i>	

Chicken

Francese	25
<i>Lightly battered and sautéed in a lemon, white wine butter sauce. With choice of pasta.</i>	
Marsala	25
<i>Sautéed in a “classic” marsala wine sauce with fresh mushrooms. With choice of pasta.</i>	
Parmigiana	21
<i>Lightly breaded with fresh tomato sauce, topped with mozzarella. With choice of pasta.</i>	
Sicilia	26
<i>Sautéed with crumbled sweet sausage and sliced spicy cherry peppers in a white wine lemon sauce over broccoli rabe. With choice of pasta.</i>	
Greggario	26
<i>Grilled and topped with our homemade pesto sauce and bruschetta, served with roasted potatoes and fresh spinach.</i>	
Saltimbocca	27
<i>Pan-seared and layered with prosciutto, sautéed spinach, melted fresh mozzarella in a flavorful brown garlic sauce. With choice of pasta.</i>	
Milanese	24
<i>A crispy breaded cutlet over arugula, topped with a thin slice of Prosciutto di Parma, flavored with a lemon infused EVOO.</i>	
Ala Jessica	27
<i>Pan-seared and topped with Prosciutto di Parma, spinach and mozzarella. Flavored with a mushroom cream sauce over risotto.</i>	

Veal

Parmigiana	24
<i>Lightly breaded with fresh tomato sauce, topped with mozzarella. With choice of pasta.</i>	
Saltimbocca	29
<i>Pan-seared and layered with prosciutto, sautéed spinach, melted fresh mozzarella in a flavorful brown garlic sauce. With choice of pasta.</i>	

Pre-Fixe Dinner – 19

Available Monday – Thursday, 4pm to 6pm. Dine In only. Tax and gratuity not included.

No sharing. No substitutions.

Includes our homemade seeded twist Italian bread

Appetizer (Select one)

- Arancini Speciale** - Sicilian style rice ball topped with ricotta, imported aged shaved parmesan and marinara sauce.
- Caprese** - Fresh mozzarella paired with fresh plum tomatoes garnished with our homemade pesto.

Salad

- Tossed Salad** - Iceberg lettuce, ripe plum tomatoes, cucumbers, red onions and roasted peppers.

Pasta (Select one)

- Penne Vodka** - Penne pasta in a light cream tomato sauce with a splash of vodka and prosciutto.
- Rigatoni Filetto Di Pomodoro** - Rigatoni pasta in a light fresh tomato sauce with olive oil & garlic.

Entrée (Select one)

- Chicken Francese** - Lightly battered and sautéed in a lemon, white wine butter sauce. Served with sautéed broccoli.
- Eggplant Rollatini** - Lightly breaded skinless eggplant stuffed with ricotta, topped with marinara sauce and mozzarella cheese. Served with roasted potatoes.

Dessert - Coffee & Mini Cannoli

Ask about our daily Chef's Specials. Family style available upon request.

Wood Burning Brick Oven Pizza

Neapolitan – 15

Siciliano – 18

Gluten-free Cheese Pizzette – 13

Regular Toppings

Half Pie – add 3
Whole Pie – add 5

Anchovies • Bacon • Broccoli • Garlic • Ham
Extra Cheese • Green Peppers • Hot Peppers
Meatballs • Mushrooms • Olives • Onions
Pepperoni • Sausage • Spinach • Sliced Tomatoes

Gourmet Style Toppings

Half Pie – add 5
Whole Pie – add 8

Flame Roasted Peppers • Artichoke Hearts
Breaded Chicken • Grilled Chicken
Sun-dried Tomatoes • Eggplant

All pizzas are available as a pizzette.

Thin crust whole wheat personal or large pies available.

We only use 100% Wisconsin real whole milk mozzarella cheese.

Gourmet Pies

Bianca Neve <i>Fresh garlic, extra virgin olive oil, ricotta and mozzarella cheese.</i>	24	La Nonna <i>Thin crust Sicilian with fresh mozzarella, EVOO, basil & our famous San Marzano filetto sauce.</i>	22
"Original" Smoked Mozzarella <i>A thin crust layered with fresh smoked mozzarella and our famous San Marzano sauce. Drizzled with EVOO.</i>	22	San Marzano <i>Layered with fresh mozzarella, basil, EVOO and spotted with a flavorful San Marzano tomato sauce.</i>	22
Florentine <i>A thin, square crispy crust topped with fresh mozzarella, fresh spinach and filetto di pomodoro. Garnished with shaved parmesan and roasted garlic.</i>	24	Brooklyn Pizza <i>A thin rectangular crust topped with cubes of mozzarella cheese, filetto di pomodoro sauce, Sicilian oregano, EVOO and Pecorino Romano.</i>	23

Lunch Menu (Only available from 11-3)

All pasta specialties & entrées are available in lunch portions

Specialty Hero, Panini or Wrap

Substitute Whole Wheat Wrap - 1 • Add: French Fries - 3 or Side Salad - 4

Buffalo Chicken <i>Freshly breaded or grilled spicy buffalo chicken with lettuce, tomato and blue cheese.</i>	9	Bensonhurst <i>Fresh mozzarella, roasted peppers, romaine lettuce, breaded eggplant and balsamic vinegar.</i>	10
Chicken Caesar <i>Grilled chicken tossed with romaine lettuce and Caesar dressing.</i>	9	Anthony's Favorite <i>Breaded or grilled chicken, melted smoked provolone cheese and broccoli rabe drizzled with EVOO.</i>	13
California Chicken <i>Tender breaded chicken topped with lettuce, tomato and mayonnaise.</i>	9	Cheesesteak	8
Ranchero <i>Grilled chicken, smoked bacon, fresh tomato with ranch dressing.</i>	10	Chicken Parmigiana	9
Tuscan Chicken <i>Grilled chicken, fresh mozzarella & roasted peppers with house balsamic dressing.</i>	10	Meatball Parmigiana	7
		Eggplant Parmigiana	9

Calzones & Rolls

All rolls are made with 100% Wisconsin mozzarella cheese

Cheese Calzone <i>Stuffed with mozzarella & ricotta cheese. Additional fillings upon request</i>	7	Chicken Parm Roll	8
		Buffalo Chicken Roll	8
		Pepperoni Roll	6

We appreciate your patience as we freshly prepare each delicious meal specifically for you.

A 20% gratuity will be added to parties of 8 or more.