



For the whole table

- **Meat & Cheese Board \$23**
Salami and Cured Meats
Italian Cheeses
Olives & Pickled Vegetables
- Antipasti Board \$18**
Housemade Meatballs
Tomato Bruschetta
Housemade Mozzarella

ANTIPASTI

- Mozzarella Garlic Bread \$11**
signature garlic bread with mozzarella cheese melted over it. Served with marinara
- Tomato Bruschetta \$13**
toasted baguette topped with fresh tomato, garlic, basil and shaved parmesan



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- Crispy Calamari \$16**
served with our marinara and lemon aioli
- **Mussels Marinara \$16**
steamed with white wine, garlic, fresh tomatoes and chili flakes, finished with basil pesto
- Housemade Meatballs \$14**
beef, veal, pork meatballs topped with riotta cheese and served with a toasted baguette
- Fresh House-Made Mozzarella \$15**
fresh made and served with Sicilian love dip and grilled Tuscan bread

ZUPPA E INSALATA

- Add Shrimp \$10 • Add Chicken \$8 • Add Steak \$14
- Italian Wedding Soup** cup \$7 / bowl \$9
chicken broth, fresh vegetables & housemade meatballs.
- Tomato & Mozzarella Caprese \$14**
ripe tomatoes, house-made fresh mozzarella, basil leaves and extra virgin olive oil
- **Gorgonzola Arugula \$14**
spinach tossed in a light Gorgonzola-rosemary vinaigrette with spiced walnuts, apple, amarena cherries, prosciutto and crumbled Gorgonzola

- *Caesar \$14**
romaine, classic house-made Caesar dressing, croutons, soft-cooked egg and parmesan cheese

- Antipasti \$14**
romaine, spinach, provolone, salami, artichokes, olives, red onion and pepperoncini, tossed in a red wine-oregano vinaigrette

- Italian Mixed \$14**
chopped romaine and spinach with red bell pepper, tomato, cucumber, red onion and parmesan tossed in a Italian vinaigrette

BRICK OVEN PIZZA

10" HAND-TOSSED PIZZA
WITH SAN MARZANO PIZZA SAUCE
OR WHITE (MOZZARELLA, PARMESAN & OLIVE OIL)

\$17 /\$2 per topping

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|------------------------|------------------------------|
| Pepperoni | *Fried Egg |
| Sausage | Green Olives |
| Meatballs | Black Olives |
| Chicken | Anchovies |
| Garlic-Spinach | Sliced Roma Tomatoes |
| Roasted Peppers | House-made Mozzarella |
| Mushrooms | Ricotta |
| Artichokes | Arugula |
| Onions | |

Margherita Pizza \$19
Fresh mozzarella, tomatoes, basil

George's Favorites

- Chick-a Chick-a Boom \$29**
Dine-O-Mite! Pasta shaped into a purse stuffed with 6 cheeses, in a pomodoro sauce with Italian sausage, bell peppers, mozzarella cheese and chicken
- Frutti Di Mare \$36**
A Pescatori (Fisherman's) Favorite! Fettuccini with baby clams, mussels, calamari and shrimp in a spicy garlic white wine sauce
- Pasta Mafia \$36**
"A dish you can't refuse!" olive oil with garlic, broccoli peppers, and sirloin steak all tossed in a parmesan cream sauce, dash of hot sauce, Italian herbs over fettuccini
- Pasta Diavolo \$25**
ziti, diced tomatoes, spicy vodka sauce and fresh mozzarella cheese
+broccoli \$5 +chicken \$8
+shrimp \$10 +steak \$14
- Chicken Bambino \$33**
capers, artichoke hearts, shrimp, butter white wine lemon sauce, served with Capellini

PASTA CLASSICO

- **Tortellini & Roasted Mushrooms \$26**
three cheese tortellini, baby spinach, mushrooms, garlic, peas, mushroom broth, basil pesto drizzle & parmesan
- Spaghetti and Meatballs \$28**
beef, veal and pork meatballs, topped with marinara and parmesan
- Fettuccine Alfredo \$24**
classic parmesan cheese cream sauce
+broccoli \$5 +chicken \$8 +shrimp \$10 +steak \$14
- Spaghetti Bolognese \$26**
slow-cooked beef, veal, and pork tomato sauce with parmesan
- Three Cheese Ravioli \$25**
pasta stuffed with mozzarella, ricotta and parmesan in our San Marzano marinara sauce

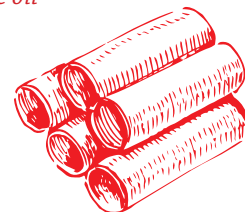
- *Spaghetti Carbonara \$25**
spaghetti with pancetta, onion, egg and parmesan cheese
+chicken \$8 +shrimp \$10 +steak 14

- Tortellini Baronessa \$25**
cheese tortellini tossed with parmesan and cream, peas, mushrooms and prosciutto

- Seafood al Diavolo \$36**
spicy vodka sauce loaded with lobster, clams, mussels, & shrimp served over capellini

- Shrimp Scampi \$36**
sautéed shrimp with garlic & lemon served over capellini

- Capellini Verdura Aglio E Olio \$24**
fresh seasonal vegetables served with garlic oil and tossed with capellini pasta (vegan)
+chicken \$8 +shrimp \$10



*Consuming undercooked and/or raw meats, eggs, and seafood may lead to food borne illness.
**Contains nuts

20% gratuity added to parties 8 or larger

ENTRÉES

- Pan Seared Striped Bass \$35**
fresh catch of the day served with garlic spinach, roasted potatoes, and your choice of puttanesca or lemon caper butter sauce
- *Steak Pizziola \$40**
Sinatra's Way – char broiled beef tenderloin medallions, baked with San Marzano tomato caper sauce, topped with fresh mozzarella and capellini – steak cooked medium unless otherwise requested
- *Steak Mediterranean \$40**
filet medallions, cooked in sweet butter, garlic, olive oil, with garlic butter capellini – steak cooked medium unless otherwise requested

- Veal Parmigiana \$34**
lightly breaded veal cutlet, sauced with marinara, baked with mozzarella cheese, served with ziti and marinara sauce

- Chicken Parmigiana \$29**
lightly breaded chicken breast, sauced with marinara sauce, baked with mozzarella cheese, served with ziti and marinara sauce

- Eggplant Parmigiana \$24**
lightly breaded eggplant, sauced with marinara sauce, baked with mozzarella cheese, served with ziti and marinara sauce

- Chicken Marsala \$29**
chicken breast in marsala butter sauce with mushrooms, served with capellini pasta and marsala sauce

PASTA al FORNO

(Baked Pasta)

- Baked Ziti \$23**
ziti baked in rosa sauce with mozzarella, ricotta and parmesan
- Stuffed Shells \$25**
pasta shells filled with mozzarella, parmesan, romano and ricotta and baked with marinara sauce and more mozzarella
- Lasagna Bolognese \$28**
lasagna layered with beef, veal and pork sauce, with ricotta, parmesan and mozzarella

CRAFT COCKTAILS

Basil Limoncello Martini 16
House-made Limoncello, muddled with fresh basil and served with a basil ice cube

Sangria 11
Mama’s house-made Sangria

Pomegranate Negroni 14
Tanqueray gin, Campari, Carpano Antica sweet vermouth, PAMA Pomegranate liqueur

Espresso Martini 16
Smirnoff Vanilla vodka, Kahlua, Frangelico, shot of espresso
Fresh Disaronno Amaretto whipped cream available upon request

Sicilian Sour 14
Disaronno Amaretto, house-made Limoncello, fresh lemon juice, cane sugar

Venice Bellini 12
White peach purée and La Marca Prosecco

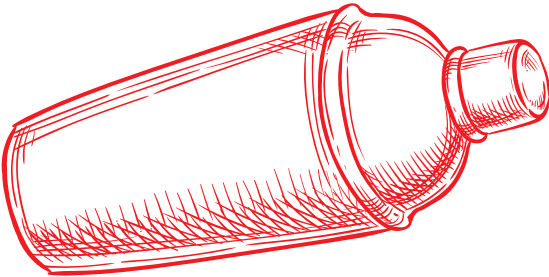
Full Monty 16
Bulleit bourbon, Amaro Montenegro, Luxardo Cherry liqueur and Cherry Vanilla Bark bitters

Aperol Spritz 12
Aperol, La Marca Prosecco and club soda

Cucumber Vespa 14
Bombay Sapphire gin, San Pellegrino Limonata and muddled fresh cucumber

Margarita Italiano 15
Sauza Tres Generaciones tequila, Disaronno Amaretto, fresh lime juice and cane sugar

Redemption Perfect Manhattan 16
Redemption bourbon, Carpano Antica sweet vermouth, Carpano dry vermouth and Angostura bitters



HOUSE WINES

<i>Pinot Grigio</i>	<i>Sangiovese</i>
<i>Aglianico</i>	<i>Prosecco</i>
Quartino (250 ml, 8 ½ oz.)	Carafe (1/2 ltr, 17 oz.)
\$12	\$18
Carafe (ltr, 34 oz.)	
\$35	

WINE LIST

<i>Reds</i>	5 oz.	8 oz.	B
<i>Sea Sun</i> , Pinot Noir, California	\$12	\$18	\$48
<i>Etude</i> , Pinot Noir, California			\$68
<i>RouteStock</i> , Pinot Noir, California			\$45
<i>Decoy by Duckhorn</i> , Merlot, California	\$12	\$18	\$48
<i>Bonanza</i> , Cabernet Sauvignon, California	\$12	\$18	\$48
<i>Louis M. Martini "Sonoma"</i> , Cabernet Sauvignon, California	\$14	\$21	\$56
<i>Paul Hobbs Crossbarn</i> , Cabernet Sauvignon, California			\$135
<i>Vermeil</i> , Zinfandel, Italy			\$85
<i>Dinotte</i> , Mezzacorono, Italy			\$26
<i>Ruffino Aziano</i> , Chianti, Italy	\$15	\$23	\$60
<i>Carpiento Riserva</i> , Chianti Classico, Italy			\$100
<i>Costa di Bussia</i> , Barolo, Italy			\$112
<i>Catena Lunlunta</i> , Malbec, California	\$16	\$24	\$64
<i>Jean-Luc Colombo Crozes-Hermitage</i> , Syrah, France			\$75
<i>Longboard Vineyards</i> , Shiraz, California			\$65

SODA, WATER, COFFEE



Pepsi Products \$3.75
Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Dr Pepper, Un-sweet Brisk Tea, Tropicana Lemonade

Aqua Panna Natural Spring Water \$8
San Pellegrino Sparkling \$8

Red Bull \$5
San Pellegrino Soda \$6
Aranciata, Limonata
Italian Sodas \$5
Raspberry, Cherry, and Peach

Coffee
Coffee Fresh Brewed \$4
Caffe Latte \$8
Cappuccino \$8
Espresso \$6 solo, \$8 doppio
Café Macchiato \$8
Affogato \$11
vanilla gelato with a double shot of espresso

<i>Whites</i>	5 oz.	8 oz.	B
<i>Tattinger La Francaise</i> , Brut Champagne, France			\$135
<i>La Marca</i> , Prosecco, Italy	\$12		\$48
<i>Chateau d’Esclans “Whispering Angel”</i> , Rosé, France	\$14	\$21	\$56
<i>Chateau Ste. Michelle</i> , Riesling, Washington			\$48
<i>Washington Hills</i> , Riesling, Washington			\$35
<i>Maso Canali</i> , Pinot Grigio, Italy	\$12	\$18	\$48
<i>Jermann</i> , Pinot Grigio, Italy	\$14	\$21	\$56
<i>Emmolo</i> , Sauvignon Blanc, California	\$12	\$18	\$48
<i>Firestone</i> , Sauvignon Blanc, California			\$21
<i>Sonoma Cutrer "Sonoma"</i> , Chardonnay, California	\$14	\$21	\$63
<i>A to Z</i> , Chardonnay, California			\$28
<i>M. Chapoutier Belleruche Blanc</i> , Côtes du Rhône, France			\$29
<i>Château La Freynelle</i> , Bordeaux, France			\$31
<i>Condes de Albarei</i> , Albarino, Spain			\$30
<i>Rocca delle Macie</i> , Orvieto Classico, Italy			\$29
<i>Pala I Fiori</i> , Vermentino, Italy			\$32

BEER LIST

Tap
Barley Creek Seasonal \$9
Blue Moon Belgian White \$9
Guinness \$9
Lagunitas IPA \$9
Miller Lite \$8
New Belgium Voodoo Ranger \$11
Sam Adams Seasonal \$9
Shawnee Session IPA \$9
Stella Artois \$9
Yuengling Lager \$8

Bottle

Bud Light \$8
Budweiser \$8
Coors Light \$8
Corona \$9
Guinness \$9
Heineken \$9
Michelob Ultra \$8
Miller Lite \$8
Modelo \$9
Peroni \$9
Sam Adams Boston Lager \$8

Non-Alcoholic

Athletic Brewing \$7
Upside Dawn, Run Wild IPA

SELTZERS & CIDERS

Angry Orchard \$8
Twisted Tea \$8
White Claw \$8
Mango, Black Cherry, Lime
Truly Hard Seltzer \$9
Wild Berry, Strawberry Lemonade
High Noon \$10
Watermelon, Lime, Pineapple, Grapefruit

