

Pasta.	
SPAGHETTI	\$13.99 \$16.99
Pomodoro sauce Bolognese meat sauce or Meatballs	
LASAGNA	\$17.79
Pasta layered with our Pomodoro sauce, meat sauce, ricotta, Parmesan, Romano and mozzarella cheese.	
FETTUCCINE WEESIE Fettuccine Alfredo with sautéed shrimp, scallions, garlic and mushrooms in our white wine lemon butter sauce.	\$20.99
LINGUINE PESCATORE Shrimp, sea scallops, mussels and spicy marinara sauce.	\$24.49
FETTUCCINE CARRABBA Fettuccine Alfredo with wood-grilled chicken, sautéed mushrooms and peas.	\$19.99
Steak & Chop.	
TUSCAN-GRILLED SIRLOIN	\$19.99 \$23.99
Served simply grilled or with your choice of a topping. 7oz 10 oz	
TUSCAN-GRILLED RIBEYE	\$29.99
Served simply grilled or with your choice of a topping. $16\ \rm oz$	
TUSCAN-GRILLED FILET	\$29.99
Served simply grilled or with your choice of a topping. 9 oz	
TUSCAN-GRILLED PORK CHOP Served simply grilled or with your choice of a topping. One Chop Two Chop	\$18.99 \$21.99
Specialty.	
CHICKEN PARMESAN	¢21.00
Coated with Mama Mandola's breadcrumbs, sautéed and topped with our comodoro sauce, Parmesan, Romano and mozzarella cheese.	\$21.99
EGGPLANT PARMESAN	\$17.99
Layers of sliced eggplant coated with seasoned breadcrumbs and topped with comodoro sauce, parmesan, romano and mozzarella cheese.	
CHICKEN MARSALA	\$21.99
Wood-grilled and topped with mushrooms and our Lombardo Marsala wine sauce.	
TUSCAN-GRILLED CHICKEN	\$18.99
Wood-grilled and seasoned with Mr. C's Grill Baste, olive oil and herbs.	7-50//
Sides.	
SAUTÉED BROCCOLI	\$4.29
GARLIC MASHED POTATOES	\$4.29
PARMESAN TRUFFLE FRIES	\$4.29

GRILLED ASPARAGUS

\$6.79

Appetizer.	
CALAMARI Hand-breaded to order and served with our marinara and Ricardo sauces.	\$12.79
MOZZARELLA MARINARA Hand-cut and breaded, served with our marinara sauce.	\$10.29
BREAD & DIPPING SAUCE TRIO Enjoy our warm bread with a trio of made-from-scratch sauces including	\$4.29
Alfredo, Marinara and Sugo Rosa tomato cream. FOUR-CHEESE & SAUSAGE STUFFED MUSHROOMS Stuffed with sausage, Spinach, Ricotta, Parmesan, Romano, mozzarella cheese and Italian breadcrumbs served over our tomato cream sauce.	\$7.79
ZUCCHINI FRITTE Hand-breaded, lightly friend and served with toasted garlic aioli.	\$10.29
Salad.	
AL PATRO SALAD Wood-grilled shrimp, sea scallops or a combination served over romaine tossed with roasted red peppers, kalamata olives and ricotta salatain our Italian vinaigrette.	\$20.79
CEASER SALAD Wood-grilled chicken served over romaine, croutons, parmesan and romano cheese and caesar dressing.	\$16.99
ITALIAN SALAD Wood-grilled chicken served over romaine, garden vegetables, kalamata olives and our Italian vinaigrette dressing.	\$16.99
Soup.	
SICILIAN CHICKEN SOUP Spicy chicken soup that has soothed the family for generations.	\$7.29
SOUP OF THE DAY Ask your server for today's made-from-scratch selection.	\$7.29
Dessert.	
SOGNO DI CIOCCOLATA "CHOCOLATE DREAM" A rich fudge brownie with chocolate mousse, fresh whipped cream and chocolate sauce.	\$9.49
STRAWBERRY CHEESECAKE Creamy New York-style cheesecake topped with our strawberry purée.	\$9.49
TRADITIONAL CANNOLI Two crisp pastry shells stuffed with sweet ricotta and chocolate chip filling, topped with pistachios and powdered sugar.	\$8.29
TIRAMISÚ Lady fingers dipped in liqueur-lace espresso, layered with sweetened mascarpone, Myers's Rum and chocolate shavings.	\$9.49
Specialty Cocktail.	
POMEGRANTE MARTINI Absolut Apeach vodka, pomegranate, orange juice and a cherry.	\$8.99
SICILIAN PRICKLY PEAR MARGARITA Lunazul Blanco tequila, Citrónge, prickly pear, fresh lime juice and a hint of habanero pepper.	\$8.49
SANGRIA-RITE Lady fingers dipped in liqueur-lace espresso, layered with sweetened mascarpone, Myers's Rum and chocolate shavings.	\$8.99
ITALIAN OLD FASHIONED Our Italian twist on an American classic with Maker's Mark bourbon, Disaronno amaretto, fresh orange and cherry	\$8.99
SPARKLING TUSCAN LEMONADE Absolut Citron vodka, Il Tramonto Limoncello, house-made basil syrup and fresh lemon juice.	89.49