Pizza is our passion. This delicious dish of Italian origin consists of a usually round, flattened base of leavened wheat-based dough topped with tomatoes, cheese, and often various other ingredients such as anchovies, mushrooms, onions, olives, pineapple, pepperoni, meats, etc.

Pepperoni is a variety of salami, made from a cured mixture of pork and beef seasoned with paprika or other chili pepper; typically soft, slightly smoky, and bright red in color; and thinly sliced.

The veggies pizza has roasted red peppers, spinach, onions, mushrooms, tomatoes, and black olives; topped with feta, provolone, and mozzarella; and sprinkled with garlic herb seasoning.

Hawaiian pizza, or pineapple pizza, is topped with pineapple, ham, tomato sauce and cheese. The fruit gets super juicy when is warmed up, thus it’s a lovely sweet foil to salty cured ham.

Meats pizza, or a meat lover’s affair, comes topped with pepperoni, sliced ham, seasoned ground beef, Italian sausage, and bacon with real mozzarella cheese and provolone.

Creamy Alfredo sauce pizza comes topped with spinach, feta cheese, and olives. It is very tasty as the garlic and Parmesan mix added on the sauce really enhances the flavor of bacon and salami.

Italian sausage is a pork sausage; usually sweet and pleasant, it is primarily flavored with fennel and garlic, but contains other spices with a shake of chili pepper and paprika; topped with real mozzarella.

The cheese pizza is a cherished and delicious dish of Italian origin consisting of a round, flattened base of leavened wheat-based dough topped with real mozzarella cheese, provolone, tomatoes and olives.

Our spicy pizza displays mushrooms marinated with chili pepper, sliced pepperoni and ham, mozzarella cheese, sliced jalapenos and olives, on a crispy crust drizzled with extra virgin olive oil.

Cheese sticks are elongated pieces of battered or breaded mozzarella, usually served as a snack or appetizer with tomato paste or ketchup, buttermilk or marinara sauce.

Garlic parmesan breadsticks are a side dish, loaded with flavor and served with warm marinara. This magical blend of seasoning and herbs brings our delicious pizza dough to life.

Italian meatballs are made of beef and pork together with onions, bread crumb mixture, eggs, parsley, garlic, salt, black pepper, red pepper flakes, Italian herb seasoning, and parmesan cheese.

Pasta primavera is made with glorious pasta, fresh and roasted vegetables, and served with parmesan. It delivers all the flavors of spring produce wrapped up in a light butter garlic sauce.

Our succulent Italian grilled chicken is a delicious meal combined with our Italian salad of fresh tomatoes, basil, balsamic vinegar and a splash of orange juice and olive oil.

Our Italian rice and chicken is a nutritious meal that is packed with flavors when served with roasted asparagus and sun-dried tomatoes, red capsicum or bell pepper, sprinkled with cheese and parsley.

Italian oven-roasted golden potatoes go with any meat or fish or seafood. Authentic and classic, they are buttery with Italian seasoning, garlic, paprika and parmesan cheese.

Whether you prefer it sweet or spicy, Italian sausage is versatile and can be eaten in many different ways. Often seasoned with fennel as the primary seasoning, they are made of pork and beef.

Grilled garlic parmesan bread is placed on a hot cast iron grill pan until toasted, gently rubbed with smashed garlic and butter or olive oil, and sprinkled with a pinch of salt, pepper and parmesan.

Garlic bread is made of sliced bread, combined with butter, parmesan cheese, garlic powder, parsley, pepper and salt; then wrapped and sealed tightly with foil, cooked until fluffy.

Italian grilled vegetables consist of marinated zucchini, yellow squash, asparagus, mushrooms, onions, and peppers cooked on the grill and finished with grated parmesan cheese.

A healthy choice that is a sandwich lover's dream, and will help people who are having a hard time eating all their garden fresh veggies; easily available as vegan or gluten-free first choice.

This Italian sub is prepared using a bread roll stuffed with salami, mortadella, capicola, ham, provolone, tomato, onion, sour pickle, green bell pepper, olives, olive oil, salt and black pepper.

Our eggs sandwich is prepared with boiled eggs as the main filling, together with tomatoes, onions, olives, lettuce, green onion, mayonnaise, lemon juice, mustard, salt and pepper.

A classic sandwich of tender and silky bread that is toasted and stuffed with sliced ham, cheese, lettuce, tomato, onions, pickles, cucumbers, and mayonnaise. It is often cut into halves.

Our cheese sandwich is made with one or more varieties of cheese on any sort of bread that is toasted, together with spreads such as butter, mayonnaise, cream cheese.

Our Italian version of the croissant is mouth-watering, with their shiny surface, not too sweet nor too buttery. Freshly baked in-house, it is usually served with Italian coffee or hot tea.

Coffee has developed its own world and culture in Italy. In fact, Italians pretty much invented the way the rest of the world confects, serves and drinks coffee with a rich and intense flavor.

Tea is an aromatic beverage commonly prepared by pouring hot or boiling water over cured or fresh leaves. It has been scientifically confirmed that hot tea improves your digestion.

Tiramisu is a coffee-flavored Italian dessert. It is made of ladyfingers dipped in coffee, layered with a whipped mixture of eggs, sugar and mascarpone cheese, spiced with cocoa.

Budino is a sweet Italian dessert, usually rich and creamy like a custard or pudding, made with butter, brown sugar, heavy cream, egg yolks, and vanilla.

Italian fruit cake is a dessert made with abundant nuts, candied orange peel, dried fruits and aromatic spices; usually served with coffee or tea, it makes the day of children and adults.

Cannoli is an Italian dessert made of pastry dough, shaped into a cone and then fried. The creamy and sweet filling is made from ricotta or mascarpone cheese, sprinkled with chocolate chips.

Inspired by the classic baklava, this just sweet enough granola also makes a filling, protein and fiber rich snack, tossed with salted pistachios and dried apricots.

Our Italian cream cake has three layers of moist cake filled with shredded coconut and toasted pecans; filled and frosted with whipped cream and a cheese topping for a lovely and classic cake.

Our Italian fresh fruit salad is made with your favorite variety of fruit, and served in a bowl that is perfect for breakfast, lunch and dinner. It can be enriched with honey and lemon juice.

Our Italian ice-cream and fruits is made with your favorite variety of ice-cream and fruits, and served in a bowl that is perfect for breakfast, lunch and dinner. It can be enriched with vanilla and cream.

Our cinnamon-apple pie is flavored with white and brown sugar, loads of cinnamon and maple syrup; its crust is golden brown and the pie filling bubbles through the lattice.