

DINNER MENU

ANTIPASTI

Add on: Chicken \$7, 3 shrimp \$11, or 3 scallops \$11

Nonna's Handmade Focaccia \$11

Served with Tuscan bomba olive oil

Fantasia Salad \$18 V

Pickled beets, arugula, goat cheese and pecans

Caprese Salad \$20 V

Fresh fior di latte mozzarella, fresh ripe tomatoes, Sicilian olives in Tuscan olive oil balsamic glaze

Caesar Salad \$16 V

Smoky bacon, toasted homemade croutons, classic caesar dressing, and parmigiano

Polpette \$22

3 homemade meatballs stuffed with pork, veal, beef, and ricotta cheese, finished in our homemade Pomodoro sauce, topped with parmigiano, served with two crostini

Calamari Fritti \$22

Flash-fried, tossed with herbs served in a Pomodoro sauce

Mussels & Clams \$21

Fresh herbs, in your choice of white wine or Pomodoro sauce

Antipasto board \$34

Ask server for details

Bruschetta \$19 V

4 pieces of grilled crostini with fresh tomatoes, basil and olive oil

Shrimp and Scallop Sambuca \$29

3 jumbo shrimps and 2 scallops, roasted cherry tomatoes, and roasted green peppers on a skillet with flaming Sambuca

PIZZA

Gourmet Italian style 10 inch thin crust

Gluten free crust available for additional \$4 *GF dough not made in-house

Pizza Margherita \$20

Pomodoro sauce and fior di latte mozzarella with fresh basil and roasted cherry tomatoes

Pizza Diavola \$26

Pomodoro sauce and fior di latte mozzarella with pancetta and spicy salami

Pizza di Parma \$25

Pomodoro sauce and fior di latte mozzarella with shaved parmigiano, arugula and prosciutto

Pizza Ragazzi \$27

Pesto sauce and fior di latte mozzarella with chicken, roasted cherry tomatoes finished with roasted garlic aioli

Vegetarian Options Available

V vegetarian - GF gluten free

Please inform your server of any allergies

If there is anything you would like that you do not see on the menu,
please notify your server and we will gladly make it for you

Parties of 8+ will have an automatic 18% gratuity

PASTA & RISOTTO

Gluten free options available

Add on: Chicken \$7

Linguine Pescatore \$39

2 shrimps, 2 scallops, and mussels in a Pomodoro sauce

Penne alla Vodka \$29

Onions, garlic, parmigiano and pancetta in a rosé sauce

Penne Florentina \$29 V

Traditional Italian pesto, mushrooms, peas, and cherry tomatoes served in a béchamel crema

Linguine Vongole \$33

Little neck clams, roasted cherry tomatoes and fresh herbs in a garlic olive oil and white wine

Tagliatelle alla Bolognese \$29

Beef, pork, and veal in an Italian-style meat sauce on egg-noodle pasta

Linguine with Meatballs \$30

3 homemade meatballs in a Pomodoro sauce with parmigiano

Risotto Funghi \$30 GF

Porcini, portobello, and cremini mushrooms, finished with a 12-year-aged parmigiano

Risotto ai Frutti di Mare \$41

2 shrimps, 2 scallops, mussels and clams in a rosé sauce

Nonna's Homemade Gnocchi \$29 V

Choice of rosé, tomato, pesto cream or meat sauce

Spaghetti Carbonara \$28

Guanciale, pecorino cheese and egg yolk

Rigatoni alla Julian \$32

Sausage, peas, cherry tomatoes in Alfredo cream

ENTRÉE

Add-on: shrimps \$11, 5 oz Nova Scotia lobster tail \$18, parmigiana & herb frites \$14

Nonna's Lasagna \$32

Classic homemade three-meat lasagna topped with béchamel crema sauce and served with a choice of caesar or house salad

Chicken or Veal Parmigiano \$40

Breaded cutlets, mozzarella cheese, Pomodoro sauce with a side of tagliatelle in a rosé sauce

Halibut \$43

Pan-seared halibut served with roasted cherry tomatoes in a olive garlic oil with a choice of seasonal vegetables and potatoes or a side of penne pasta in a Pomodoro sauce

Bistecca di Carne \$47

14 oz AAA bone-in ribeye steak topped with our homemade peppercorn sauce with a side of parmigiana and fresh herb frites

Add: 5 oz Nova Scotia lobster tail \$18

Seafood Platter - ask server for details