APPETIZERS

TAGLIERE DI SALUMI E FORMAGGI 30

selection of Italian cured meats, cheeses & olives with fresh focaccia

CALAMARI FRITTI 19

fried calamari served with homemade cocktail sauce

CALAMARI ALLA GRIGLIA 20

calamari made on the grill finished off with a balsamic

reduction

FRITTURA MISTA 30

fried calamari & fried shrimps served with our homemade cocktail sauce

COZZE MARINARA 18

mussels sauteed in a tomato sauce with white wine served with garlic focaccia

POLENTA FRITTA 14

fried polenta strips served with tomato sauce

ARANCINI 15

mini rice balls infused with tomato sauce & mozzarella

CHICKEN DIAVOLA 16

tender chicken bites sauteed with our homemade diavola bomba bbq sauce

FAGIOLI, SALCICCIA E RAPINI 16

Italian sausage, fresh rapini & romano beans sauteed with onions & garlic

FOCACCIA 13

our homemade focaccia served with cocktail olives * a side of homemade bomba

PROSCIUTTO & FIOR DI LATTE GRIGLIATA 15 fior di latte wrapped in prosciutto crudo then grilled and drizzled with balsamic reduction on a bed of arugula

PIPI E PATATE 14

patate wedges & a medley of peppers fried in extra virgin olive oil

ADD PROTEIN grilled chicken 8 breaded chicken 8 breaded veal 9 grilled sal 9 grilled steak 10

tuna 4

GARDEN 14

romaine, iceberg & radicchio lettuce with fresh cherry tomatoes & onions with homemade Italian dressing

CEASAR 15

romaine lettuce tossed with croutons, bacon & parmigiano cheese

CAPRESE 16

fior di latte on top of freshly sliced tomatoes with a drizzle of olive oil & balsamic reduction

ARUGULA, PROSCIUTTO E PERA 17

baby arugula, sliced pears, prosciutto crudo & shaved parmigiano with our homemade dressing

SPRING MIX 16

mixed greens, roasted red peppers, & goat cheese with our homemade Italian dressing

STEAK SALAD 22

spring mix greens with sauteed mushrooms, onion & roasted red peppers finished with our grilled steak and goat cheese

PASTA-

gluten free pasta + 3

ALLA VODKA 20

tomato cream vodka sauce with pancetta

AL POMODORO 18

choice of spaghetti, linguini, penne, fettuccine with our authentic homemade tomato sauce

RIGATONI BOLOGNESE 22 our homemade meat sauce topped with parmigiano

FETTUCINE AL UOVO CON GAMBERI 25

egg noodle pasta sauteed with shrimps, cherry tomatoes, onions, spinach, garlic & oil

GNOCCHI GORGONZOLA 23

homemade gnocchi in a cream gorgonzola sauce

ORECCHIETTE BARESE 23

sauteed with rapini, sausage, garlic, onions, olive oil & parmigiano

MEDAGLIONI ROSE 22

our homemade pasta filled with spinach & ricotta cheese in a rose sauce

SPAGHETTI CARBONARA 22 sauteed with pancetta, onions, eggs & parmigiano cheese

LINGUINI PESCATORE 28

our homemade pasta with fresh seafood made in a tomato, garlic, white wine sauce

substitute risotto 2

RISOTTO CON FUNGHI 22 arborio rice cooked with a medley of mushrooms & onions sauteed in white wine sauce finished off with shaved

parmigiano

EGGPLANT PARMIGIANA 21 eggplant layers with mozzarella topped with tomato sauce &

parmigiano

LASAGNA 22

fresh layers of pasta with mozzarella topped with a bolognese

sauce & parmigiano

ENTREES-

BISTECCA ALLA GRIGLIA 40

10 oz AAA steak grilled with herbs & butter served with mashed potatoes & vegetable of the day

grilled lamb chop with mashed potatoes & vegetable of the day

POLLO AL LIMONE 27

PESCE IN BIANCO 28

chicken breast lightly flavoured in a lemon butter sauce served with roasted potatoes & vegetable of the day

AGNELLO ALLA GRIGLIA 40

CHICKEN / VEAL PARMIGIANA 27 breaded chicken / veal topped with tomato sauce * mozzarella

lemon-butter sauce served with risotto

served with penne al pomodoro

SALMONE ALLA GRIGLIA 29 grilled atlantic salmon marinated with butter & lemon served

with roasted potatoes & vegetable of the day

ZUPPA DI PESCE 38

white fish lightly flavoured & shrimps, pan fried & sauteed with

pan fried veal in a marsala mushroom sauce served with

VEAL SCALOPPINE 27

roasted potatoes & vegetable of the day

a medley of fresh seafood cooked in a tomato, white wine sauce served with garlic focaccia

VEAL SALTINBOCCA 28

grilled veal topped with fresh slices of tomato, prosciutto crudo, & fior di latte served with roasted potatoes & vegetable of the day

PANINI & WRAPS

lunch only 11:30pm to 4:00

STEAK FOCACCIA 24 grilled steak topped with sauteed mushrooms, onions, topped

with mozzarella & served with your choice of garden salad or fries

CHICKEN FOCACCIA 21

grilled chicken breast topped with lettuce, tomato & mayo served with your choice of garden salad or fries

BREADED VEAL OR CHICKEN FOCACCIA 22

peppers topped with mozzarella **CHICKEN WRAP 21**

grilled steak with mushrooms, onion, rapini, roasted red

grilled chicken, lettuce, tomato & mayo served with your choice

STEAK WRAP 25

of garden salad or fries

WHITE FISH WRAP 24

pan seared white fish with sauteed mushrooms, onion, spinach, topped with tartar sauce served with your choice or garden salad or fries

peppers & mozzarella served with your choice of salad or fries

breaded veal / chicken topped with tomato sauce, mushroom,

PIZZA ROSSA

MARGHERITA 18

tomato sauce, fior di latte, basil

AMERICANA 20

tomato sauce, mozzarella, pepperoni, mushroom, green

peppers

ROMANA 21

CALABRESE 20

tomato sauce, mozzarella, roasted red peppers, spicy

soppressata, gorgonzola

tomato sauce, mozzarella, artichokes, Italian sausage, green

olives

QUATTRO STAGIONI 21

tomato sauce, mozzarella, soppressata, prosciutto cotto,

mushroom, artichoke

MARE E MONTE 22

half panzerotto, half pizza with tomato sauce, mozzarella,

prosciutto cotto, mushroom

NAPOLETANA 20

tomato sauce, mozzarella, whole black olives, capers, anchovies

9BACI DELUXE 22

tomato sauce, mozzarella, roasted red peppers, mushrooms,

soppresata, hot peppers, caramelized onions

ORTOLANA 21

tomato sauce, mozzarella, roasted red peppers, grilled

eggplant, grilled zucchini, mushrooms

GIUSEPPE 22

tomato sauce, mozzarella, mushroom, black olives, roasted red

peppers, green peppers, soppresata

PIZZA BIANCA-

gluten free + 4

BRUSCHETTA 19

cherry tomatoes, black olives, onion, salt, pepper, oregano, fresh basil

PIZZA AL TONNO 21

mozzarella, tuna, onion, cherry tomato, fresh basil & extra virgin

olive oil

PROSCIUTTO & ARUGULA 22

mozzarella, cherry tomatoes, prosciutto crudo, baby arugula, shaved parmigiano topped with balsamic drizzle

BARESE 21

mozzarella, Italian sausage, rapini, onions

PATATE, RAPINI & PANCETTA 20

mozzarella, potato, rapini, pancetta, onion, black olives

FUNGHI 22

fior di latte, blue cheese, mushroom, roasted garlic, caramelized

onions

FRIED PIZZA-

CASERTA 24

fried dough with ricotta, mortadella topped with crushed pistacchio, lemon zest

CREATE YOUR OWN-

base pizza (tomato sauce & mozzarella) 18

EXTRA TOPPINGS 2/PER

pepperoni, mushroom, green pepper, onion, artichoke, bacon, black & green olives, capers, anchovies, grilled eggplant, grilled zucchini, soppressata, prosciutto cotto, roasted red peppers

GOURMET TOPPINGS 3/PER

Italian sausage, mozzarella, fior di latte, grilled chicken, prosciutto crudo, rapini, gorgonzola, goat cheese, infornata olives, arugula

BEVERAGES

AQUA PANNA 1L 8

SAN PELLE CHINOTTO 4

SAN PELLEGRINO 11 8

CRANBERRY JUICE 3.5

SAN PELLE ARANCIATA 4

SHIRLEY TEMPLE 4

ORANGE JUICE 3.5

COKE 4

MILK 4

DIET COKE 4

CHOCOLATE MILK 4

10 % OFF OF ALL TAKE-OUT ORDERS

CATERING

OUR MENU IS AVAILABLE IN CATERING TRAYS OR INDIVIDUALLY PACKED MEALS FOR YOUR NEXT EVENT