

Antipasti

Caprese Fresh tomatoes, fresh mozzarella, basil, extra virgin olive oil and balsamic reduction	10.75
<i>with prociutto San Danielle Add 6.00</i>	
Mozzarella Fritta Fried mozzarella with tomato sauce	8.00
Calamari Fritti Fried calamari with marinara sauce and mint aioli	10.00
Scampi Picanti Shrimp in a white beans, zucchini and fresh tomato stew	14.50
Fantasia di Mare alla Griglia Grilled calamari, clams, mussels, shrimp and octopus with onions, carrots, extra virgin olive oil, parmigiano-reggiano and mint aioli	15.00
Polpo a la Romana Grilled octopus with sweet potatoes fries and mint aioli	14.25

Insalate

Insalata Italiana Romaine lettuce, kalamata olives, red onions, fresh tomatoes, cucumber, Italian vinaigrette dressing and shaves of parmigiano-reggiano	9.25
Insalata Cesare Crispy Romaine, herb croutons, Caesar dressing and grated Parmesan cheese	8.50
Insalata di Arugula Arugula lettuce, steak tomatoes, artichokes and shaved Parmesan cheese	8.50
Insalata di Fragola Arugula lettuce, fresh strawberries, carrots, goat cheese and roasted walnuts with infused vanilla oil vinaigrette	12.00

Add grilled chicken 6.00 - shrimp 8.00 - calamari 6.00 skirt steak 8.00 - salmon 10.00 - tuna salad 5.00

Zuppa

Cup 4.25 - Bowl 5.25
Minestrone alla Toscana Traditional Italian vegetable soup with cavatelli pasta
Zuppa di Fagioli Traditional Italian vegetable soup with cavatelli pasta

Pasta

Spaghetti con le Polpette di Carne Spaghetti with meatballs and tomato sauce	11.00
Spaghetti Bolognese Spaghetti with panchetta and meat ragu sauce	11.50
Spaghetti Pomodoro Extra thin egg pasta, pomodoro sauce and fresh basil	11.00
Tagliatelle Alfredo Fettuccine with Parmesan cream sauce	11.50
Linguine allo Scoglio Linguine, shrimp, calamari, mussels, clams and marinara sauce <i>Add cream sauce 2.00</i>	18.50
Lasagna Napoletana Fresh homemade pasta with Bolognese ragu sauce and mozzarella	12.00

Parmigiana di Melanzane Lightly breaded eggplant with mozzarella baked in a light tomato sauce	12.00
Fiocchetti di Pera Pasta stuffed with pear and taleggio cheese in a Brandy walnut butter sauce	14.00
Ravioli di Ricotta con Spinaci Ravioli filled with spinach and ricotta in fresh tomato sauce	13.25
Ravioli di Zucca Ravioli filled with sweet pumpkin in a pink sage butter sauce	15.00
Gnocchi della Casa Homemade potatoe dumplings with choice of pomodoro, pesto, Alfredo, ragu or Gorgonzola cheese	13.50

Add chicken 4.00 - Add shrimp 6.00

Multigrain pasta available.
Gluten Free pasta available.

Petto di Pollo (Chicke Breast)

Parmigiana Breaded baked with pomodoro sauce, mozzarella and Parmesan cheese	11.50
Limone Sautéed with capers and lemon butter sauce	13.00
Milanese Breaded with mixed salad and fresh tomato	11.50
Spinaci Grilled over sautéed spinach	12.00
Portobello Sautéed Portobello mushrooms, cream and goat cheese	15.00

Carni

Bistecca di Sotto - Skirt Steak* 8 oz,	15.00
Bistecca Piemontese-Rib-Eye Steak* 12 oz,	29.00
<i>Choose from the following sauces:</i>	
➢ Porcini: sautéed Porcini mushrooms, cream, onions, garlic and white wine	
➢ Toscana: olive oil infusion with thyme, rosemary, garlic and lemon	
Cotolette D' Agnello	18.00
Two 4oz lamb chops, sautéed spinach with garlic and extra virgin olive oil	
Verona Burger	10.99
Grilled prime beef with Gorgonzola cheese aioli served with Parmesan-Rosemary French Fries	
<i>Add avocado 2.00 Add onions and tomatos 2.00</i>	

Pesci

Fresh fish of the Day	M.P.
Salmone/Salmon	17.50
<i>Choose from the following sauces:</i>	
➢ Al Forno: in our wood-fired oven with fresh spinach, kalamata olives, garlic and tomatoes	
➢ Alla Griglia: with Italian chimichuri	
➢ Al Limone: with lemon butter sauce and capers	

Contorni

All entrees, except our pasta dishes are served with a your choice of one side item.
Any additional items 6.00

Funghi Trifolati - Sautéed Mixed Mushrooms
Patate Arrosto Romero - Rosemary Roasted Potatoes
Verdura Mixta - Italian Mixed Vegetables
Pure di Patate - Home-style Mashed Potatoes
Spinaci con Aglio - Sautéed Spinach with Garlic
Pasta al Sugo - Pasta with your choice of sauce: Olio, Pomodoro, Alfredo or Pink
Insalata della Casa - House Salad
Insalata Cesare - Cesar Salad
Patate Dolci Fritte - Home-style Sweet Potato Fries
Tartufo Mac e Formaggio - Truffled Mac @ Cheese
Chiles Toreados - Chile jalapeño and Serrano roasted and marinated with soy sauce, Maggie sauce and fresh lime juice

Panini

All paninis are made with Bastoni Bread and served with your choice of french fries or sweet potato fries.

Caprese Fresh mozzarella, avocado, tomatoes, arugula, basil, jalapeño aioli	10.00
Pollo Chipotle Grilled chicken, pancetta, cheddar cheese, Romaine lettuce and chipotle sauce	10.00
Di Carni Skirt Steak, arugula, cheddar cheese and horseradish sauce	12.00

Pizza

Margherita Basil, mozzarella and tomato sauce	10.00
Hawaiian Pineapple, ham, mozzarella and tomato sauce	11.00
Greek Brick oven pizza topped with Romain lettuce, red onion, kalamata olives, cucumber, feta cheese and Mediterranean dressing	12.00

Available Toppings:

Artichoke, broccoli, onions, kalamata olives, sweet peppers, tomatoes, spinach, arugula, garlic, mushrooms, eggplant, sun-dried tomatoes,			
		1.25 each	
Ham	2.00	Prosciutto	2.00
Chicken	2.00	Goat cheese	2.00
Italian sausage	2.00	Pepperoni	2.00
Salami	2.00	Cheese	2.00
Meatballs	2.50		

All substitutions charged A la Carte.
Prices subject to change without notice.
*Cooked to Order: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please let us know if you have any food allergies. Not all ingredients are listed in the menu.



SUNDAY BRUNCH

11am to 3pm

\$ 28 Adults
\$ 32 Unlimited mimosas
\$ 14 Kids 12 & under

Live Music



Antipasti

Caprese	13.00
Fresh tomatoes, fresh mozzarella, basil, extra virgin olive oil and balsamic reduction	
<i>with prociutto San Danielle Add 6.00</i>	
Mozzarella Fritta	9.00
Fried mozzarella with tomato sauce	
Polpo a la Romana	16.00
Grilled octopus with sweet potatoes fries and mint aioli	
Calamari Fritti	13.50
Fried calamari with marinara sauce and mint aioli	
Scampi Picanti	16.00
Shrimp in a white beans, zucchini and fresh tomato stew	
Antipasto Toscano	18.00
Imported Sopressata, Prosciutto, Salami Toscano, Brie cheese, fresh mozzarella, monaco peppers, sundried tomatoes, fava beans, bruschetta, olives and extra virgin olive oil	
Carpaccio di Manzo*	16.00
Thinly sliced raw prime filet mignon, lemon, fresh arugula and shaves of parmigiano-reggiano and Horseradish Aioli	
Fantasia di Mare alla Griglia	18.00
Grilled calamari, clams, mussels, shrimp and octopus with onions, carrots, extra virgin olive oil, parmigiano-reggiano and mint aioli	

Insalate

Insalata Italiana	12.00
Romaine lettuce, kalamata olives, red onions, fresh tomatoes, cucumber, Italian vinaigrette dressing and shaves of parmigiano-reggiano	
Insalata Cesare	11.00
Crispy Romaine, herb croutons, Caesar dressing and grated Parmesan cheese	
<i>Add grilled chicken 6.00 - shrimp 8.00 - calamari 6.00 skirt steak 10.00 - salmon 10.00 - tuna salad 5.00</i>	

Zuppa

Cup 5.25 - Bowl 6.25	
Minestrone alla Toscana	
Traditional Italian vegetable soup with cavatelli pasta	
Zuppa di Fagioli	
Italian bean soup with panchetta and cavatelli pasta	

Pasta

Spaghetti con le Polpette di Carne	16.00
Spaghetti with meatballs and tomato sauce	
Spaghetti Bolognese	16.25
Spaghetti with panchetta and meat ragu sauce	
Penne Pomodoro	13.00
Penne, pomodoro sauce and fresh basil	
Tagliatelle Alfredo	15.50
Fettuccine with Parmesan cream sauce	

Pennette Arrabiatta	16.00
Penne in a spicy tomato sauce with fresh mozzarella and parmigiano	
Linguine alla Viviana	18.00
Linguine with grilled chicken, fresh tomatoes, garlic, basil and extra virgin olive oil	
Linguine allo Scoglio	23.00
Linguine, shrimp, calamari, mussels, clams and marinara sauce	
<i>Add cream sauce 2.00</i>	
Lasagna Napoletana	15.00
Fresh homemade pasta with Bolognese ragu sauce and mozzarella	
Parmigiana di Melanzane	14.00
Lightly breaded eggplant with mozzarella baked in a light tomato sauce	
Fiocchetti di Pera	15.00
Pasta stuffed with pear and taleggio cheese in a Brandy walnut butter sauce	
Ravioli di Zucca	17.00
Ravioli filled with sweet pumpkin in a pink sage butter sauce	
Ravioli di Aragosta	28.00
Fresh lobster ravioli with green peppercorn cream sauce	
Ravioli di Formaggio	16.00
Choice of sauce: Alfredo, pomodoro or pink sauce	

Add chicken 4.00 - Add shrimp 6.00

Multigrain pasta available.
Gluten Free pasta available.

Petto di Pollo (Chicke Breast)

Parmigiana	16.50
Breaded baked with pomodoro sauce, mozzarella and Parmesan cheese	
Limone	18.00
Sautéed with capers and lemon butter sauce	
Marsala	18.00
Sautéed Portobello mushrooms and Marsala demi-glazed wine sauce	
Portobello	18.00
Sautéed Portobello mushrooms, cream and goat cheese	

Carni

Bistecca di Sotto - Skirt Steak*	10 oz, 21.00
Bistecca Piemontese-Rib-Eye Steak*	12 oz, 29.00
Choose from the following sauces:	
<ul style="list-style-type: none"> > Porcini: sautéed Porcini mushrooms, cream, onions, garlic and white wine > Toscano: olive oil infusion with thyme, rosemary, garlic and lemon 	
Cotolette D' Agnello	27.00
Three 4oz lamb chops, sautéed spinach with garlic and extra virgin olive oil	
Verona Burger	14.50
Grilled prime beef with Gorgonzola cheese aioli served with Parmesan-Rosemary French Fries	
<i>Add avocado 2.00 Add onions and tomato 2.00</i>	

All substitutions charged A la Carte.
Prices subject to change without notice.

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Pesci

Fresh fish of the Day	M.P.
Salmone/Salmon	22.00
Choose from the following sauces:	
<ul style="list-style-type: none"> > Al Forno: in our wood-fired oven with fresh spinach, kalamata olives, garlic and tomatoes > Alla Griglia: with Italian chimichuri > Al Limone: with lemon butter sauce and capers 	

Contorni

All entrees, except our pasta dishes are served with a your choice of one side item.
Any additional items 6.00

Funghi Trifolati	- Sautéed Mixed Mushrooms
Patate Arrosto Romero	- Rosemary Roasted Potatoes
Verdura Mixta	- Italian Mixed Vegetables
Pure di Patate	- Home-style Mashed Potatoes
Spinaci con Aglio	- Sautéed Spinach with Garlic
Pasta al Sugo	- Pasta with your choice of sauce: Olio, Pomodoro, Alfredo or Pink
Insalata della Casa	- House Salad
Insalata Cesare	- Cesar Salad
Patate Dolci Fritte	- Home-style Sweet Potato Fries
Tartufo Mac e Formaggio	- Truffled Mac @ Cheese
Chiles Toreados	- Chile jalapeño and Serrano roasted and marinated with soy sauce, Maggie sauce and fresh lime juice

Pizza

Margherita	12.00
Basil, mozzarella and tomato sauce	
Di Pollo	14.50
Grilled Chicken, avocado, chipotle sauce, onions, cilantro and mozzarella	
Hawaiian	14.50
Pineapple, ham, mozzarella and tomato sauce	
Greek	15.00
Brick oven pizza topped with Romain lettuce, red onion, kalamata olives, cucumber, feta cheese and Mediterranean dressing	

Available Toppings:

Artichoke, broccoli, onions, kalamata olives, sweet peppers, tomatoes, spinach, arugula, garlic, mushrooms, eggplant, sun-dried tomatoes		1.25 each	
Ham	2.00	Prosciutto	2.00
Chicken	2.00	Goat cheese	2.00
Italian sausage	2.00	Pepperoni	2.00
Salami	2.00	Meatballs	2.50
Cheese	2.00		

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