

Antipasti

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

Insalate

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

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

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

Add chicken 4.00 - Add shrimp 6.00

Multigrain pasta available.
Gluten Free pasta available.

Petto di Pollo (Chicke Breast)

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

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

Pizza

Margherita	10.00
Basil, mozzarella and tomato sauce	
Hawaiian	11.00
Pineapple, ham, mozzarella and tomato sauce	
Greek	12.00
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	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
<small>12 & under</small>

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
<i>Choose from the following sauces:</i>	
<i>> Porcini: sautéed Porcini mushrooms, cream, onions, garlic and white wine</i>	
<i>> Toscano: olive oil infusion with thyme, rosemary, garlic and lemon</i>	
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>	

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Salmone/Salmon	22.00
<i>Choose from the following sauces:</i>	
<i>> Al Forno: in our wood-fired oven with fresh spinach, kalamata olives, garlic and tomatoes</i>	
<i>> Alla Griglia: with Italian chimichuri</i>	
<i>> Al Limone: with lemon butter sauce and capers</i>	

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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	

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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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