



ITALIAN TAPAS

MOZZARELLA STICKS (7)

Served with Homemade Marinara Sauce 8

MINI RICE BALLS (4)

Sicilian Style Arancini made with Arborio Rice and coated with Bread Crumbs served with a Spicy Vodka Dipping Sauce 8

CHICKEN MEATBALLS (4)

served with a Garlic Oregano Sauce and Diced Tomatoes 8

ARTICHOKE BRUSCHETTA (3)

Fresh Puree of Artichoke Hearts, Roasted Garlic & Parmesan Cheese served on Top of a Crispy Crostini 8

FRIED OR GRILLED CALAMARI

Served with Fried Hot Cherry Peppers & Marinara Sauce 11

COLD ANTIPASTO Reggiano Parmigiana Cheese, Fresh Mozzarella, Roasted Peppers, Mixed Olives, Marinated Grilled Vegetables, Sweet & Spicy Sopressatta & Prosciutto 14

CRISPY WINGS (8) Wings marinated with BBQ or Buffalo Sauce served with Celery, Carrots & Bleu Cheese 9

EGGPLANT PARMESAN Layered Sliced Eggplant with Tomato Sauce & Fresh Mozzarella 8

CREAMY SOFT POLENTA

with Sausage Tomato Ragu 8

ROASTED CAULIFLOWER with Ricotta Salata and Crispy Toasted Herb Bread Crumbs 7

BAKED TRUFFLE MAC AND CHEESE

Baked Macaroni & Cheese topped with Truffle Oil 10

FRIES WITH PARMESAN AND TRUFFLE AIOLI 5

SALAD

GRILLED CHICKEN +3 - GRILLED SHRIMP +5 - MARINATED SLICED STEAK +6

DRESSING CHOICES

BASIL BUTTERMILK, BLEU CHEESE, RANCH, BALSAMIC VINAIGRETTE, WHITE BALSAMIC, CAESAR, CITRUS, MUSTARD DRESSING, OIL & VINEGAR, RED WINE VINAIGRETTE

BABY SPINACH SALAD with Sweet Gorgonzola, Red Onion & White Balsamic Vinaigrette 9

CAESAR SALAD Romaine Lettuce, Crispy Croutons, Parmesan Cheese & Creamy House Made Caesar Dressing 8.50

ARUGULA SALAD with Goat Cheese, Roasted Pears and Glazed Walnuts with Citrus Dressing 10

MIXED GREENS Cucumbers, Tomatoes & Balsamic Vinaigrette 8

BOCCONCINI SALAD with Fresh Mozzarella Balls, Cherry Tomatoes, Celery, Black Olives, Basil & Extra Virgin Olive Oil 11

ARUGULA STEAK SALAD with Sliced Marinated Steak, Charred Olive Bread, Sun-Dried Tomato Aioli & Bacon in a Lemon Vinaigrette 14

GRILLED APPLE SALAD Marinated Grilled Apples, Red Leaf Lettuce, Glazed Walnuts & Warm Goat Cheese in a Mustard Vinaigrette 10.50

ROMAINE BIBB SALAD Cornbread Croutons, Grape Tomatoes, Seared Red Onions, White Aged Cheddar & Bacon in a Basil Buttermilk Dressing 11

RED LEAF ARUGULA CHICKEN SALAD Seared Chicken tossed with Arugula & Red Leaf Lettuce in a Citrus Vinaigrette with Blood Orange aioli drizzle 13

SOUP

ESCAROLE & BEAN 5 MINESTRONE 5

CHICKEN NOODLE 5 SOUP OF THE DAY 6
Inquire with your Server!

SANDWICHES

ACCOMPANIED WITH MIXED GREENS OR FRENCH FRIES
GLUTEN FREE & WHOLE WHEAT SANDWICHES AVAILABLE

PARMIGIANA

CHICKEN 9 | EGGPLANT 8 | MEATBALL 9 | SHRIMP 13

GRILLED CHICKEN & BROCCOLI RABE

with Fresh Mozzarella on Ciabatta Bread 10.50

BUFFALO CHICKEN WRAP

Crispy or Grilled Chicken with Buffalo Sauce, Monterey Jack Cheese, Lettuce, Tomatoes & Choice of Bleu Cheese or Ranch Dressing 10

GRILLED CHICKEN CAESAR PIADINA

Classic Caesar with Grilled Chicken on a Charred Pizza Crust 10

EGGPLANT CIABATTA WITH BASIL LEAVES

Mozzarella Cheese, Basil Leaves & Spicy Vodka Dipping Sauce 9.95

GEMELLI BURGER

Homemade burger with Crispy Onions & Pepper Jack Cheese served with French Fries 11.95

CHICKEN SALTIMBOCCA

Chicken Breast with Prosciutto, Fontina Cheese & Sage on Ciabatta 9.95

GRILLED VEGETABLE CIABATTA

Grilled Zucchini, Mozzarella Cheese, Red Peppers, Portobello Mushrooms & Basil 9.95

PROSCIUTTO DI PARMA

with Goat Cheese & Arugula drizzled with Balsamic Vinegar and folded in a Charred Pizza Crust 10

CHURRASCO STEAK SANDWICH

Hot Cherry Peppers, Broccoli Rabe, Mozzarella Cheese & Caramelized Onions 14

BEVERAGES

CAPPUCCINO 4.00

ESPRESSO 2.75

DOUBLE ESPRESSO 3.75

COFFEE 2.25

TEA 1.5

PURE LEAF 2.75

UNSWEETENED, LEMON, PEACH, RASPBERRY AND GREEN TEA

PELLEGRINO 250ML 2.25

FOUNTAIN CUP 2.50

CRANBERRY JUICE 2.25

WINE

Bottle 19.00 / Glass 7.00

Cabernet

Merlot

Pinot Noir

Pinot Grigio

Chardonnay

SANGRIA

Pitcher 20.00 / Glass 8.00

(White, Red or Seasonal)

BEER

BLUE MOON 5

MODELO 6

COORS LIGHT 4.5

CORONA 4.5

CORONA LIGHT 5

BUDWEISER 5

Consumer Advisory:

Raw or undercooked meat, poultry, fish or eggs may increase risk of foodborne illness. If you have a food allergy, please speak with the owner, manager, chef or your server.

PIZZA

PIZZA	LARGE 16" -15.50	PERSONAL 10" - 11.00
GLUTEN FREE 10" PIE	14	
GRANDMA	17	
SICILIAN	16	
WHOLE WHEAT	17.50	

GOURMET PIZZA

TOPPINGS: PEPPERONI, SAUSAGE, MEATBALLS, CHICKEN CUTLET, BACON, MUSHROOMS, SUNDRIED TOMATOES, CHERRY PEPPERS, ONIONS, OLIVES, ANCHOVIES, EGGPLANT, FRESH TOMATOES, ARTICHOKE HEARTS, FRESH GARLIC, BROCCOLI, SHRIMP, SPINACH, BROCCOLI RABE, SOPRESATTA, PROSCIUTTO, SWEETPEPPERS

MARGHERITA Fresh Mozzarella, Basil & Olive Oil
Personal 12.00 Large 17.00

SALAD Mixed Greens, Cherry Tomatoes, Red Onions, Cucumbers, Olives & Balsamic Vinaigrette
Personal 13.00 Large 18.00

PESTO Pesto, Fresh Mozzarella & Sliced Tomatoes served Grandma Style
Personal 13.00 Large 18.00

WHITE Mozzarella, Ricotta & Fresh Herbs
Personal 12.00 Large 17.00

VODKA Penne alla Vodka Pizza
Personal 13.00 Large 18.00

CHICKEN SCARPARELLO PIZZA Served Grandma Style, Sautéed Chicken Breast with Potatoes and Sausage with Mixed Sweet & Hot Cherry Peppers in a Garlic White Wine Sauce
Personal 14.00 Large 19.00

BIG MAC PIZZA Chop Meat, Pickles, Shredded Lettuce, Cheddar Cheese & Big Mac Sauce
Personal 14.00 Large 19.00

WHOLE WHEAT ROASTED VEGETABLE Artichoke Hearts, Eggplant, Mushrooms, Onions, Red Pepper & Mozzarella
Personal 14.00 Large 19.00

ARUGULA PROSCIUTTO Arugula, Prosciutto, Mozzarella Cheese & Citrus Vinaigrette
Personal 14.00 Large 18.00

BROCCOLI RABE Mozzarella Cheese, Tomato Sauce, Broccoli Rabe & Ground Sausage
Personal 14.00 Large 18.00

SPICY SOPRESSATA Fresh Mozzarella, Tomato Sauce, Oregano & Sliced Sopresatta - The Ultimate Pepperoni Pizza
Personal 13.00 Large 18.00

CHICKEN BRUSCHETTA Grilled Chicken, Chopped Tomato, Red Onions, Parsley, Basil, Mozzarella & Olive Oil served Grandma Style
Personal 14.00 Large 19.00

BUFFALO CHICKEN Diced Chicken, Hot Sauce, Diced Celery, Monterey Jack Cheese & Ranch
Personal 14.00 Large 19.00

WILD MUSHROOM PIZZA Caramelized Onions, Mozzarella, Rosemary & Wild Mushrooms served Grandma Style
Personal 14.00 Large 19.00

SIDES

- BROCCOLI RABE 7
- SAUTÉED SPINACH 6
- GRILLED VEGETABLES 5
- GARLIC BREAD W/ MOZZARELLA 5
- PENNE OR SPAGHETTI MARINARA 5
- SALAD 5 (CAESAR, MIXED GREENS)
- SAUTÉED BROCCOLI 5

KID'S MENU

- KIDS RAVIOLI 7.95
- SPAGHETTI W. MEATBALLS 8
- BAKED ZITI 8
- PENNE W. MARINARA OR BUTTER 5
- CHICKEN FINGERS & FRENCH FRIES 8.95

LUNCH AVAILABLE UNTIL 4:00 P.M.

PASTA

GRILLED CHICKEN +3 - GRILLED SHRIMP +5
MARINATED SLICED STEAK +6

PENNE ALLA VODKA Fresh Pink Sauce with a touch of Vodka, Prosciutto & Shallots
Lunch 11.00 Dinner 15.50

CAVATELLI BOLOGNESE Traditional Meat Ragù
Lunch 11.00 Dinner 15.00

RIGATONI PORCINI with Porcini Mushrooms, Shallots & Pancetta in a Truffle Cream Sauce
Lunch 11.00 Dinner 16.00

CHEESE RAVIOLI with Tomato Sauce
Lunch 10.00 Dinner 16.00

LINGUINE with Fresh Garden Tomatoes, Sautéed Chicken, Parmesan Cheese & White Wine Garlic Sauce
Lunch 10.50 Dinner 16.00

ORECCHIETTE with Sautéed Broccoli Rabe, Garlic, Extra Virgin Olive Oil & Sweet Italian Sausage
Lunch 11.00 Dinner 16.00

TORTELLINI ALFREDO Cheese Tortellini in our Homemade Alfredo Sauce
Lunch 11.00 Dinner 16.00

GEMELLI PASTA with Sautéed Sausage, Tomato Sauce & a Dollop of Fresh Ricotta
Lunch 11.00 Dinner 16.00

RIGATONI EGGPLANT with Eggplant, Zucchini, Fresh Mozzarella & Garlic in a Pink Sauce
Lunch 10.00 Dinner 15.00

SPAGHETTI with Fresh Shrimp, Crushed Tomatoes, Chili Flakes, Garlic & Oil
Lunch 12.00 Dinner 17.00

WHOLE WHEAT PENNE with Broccoli, Sun-dried Tomatoes, Garlic & Oil
Lunch 10.00 Dinner 15.00

MANICOTTI homemade pasta filled with ricotta cheese topped with a pink sauce
Lunch N/A Dinner 15.00

ENTRÉES

INCLUDES CHOICE OF PENNE MARINARA OR SALAD

CHICKEN PARMIGIANA Chicken Cutlet lightly breaded and baked with Mozzarella & our Housemade Marinara
Lunch 11.00 Dinner 17.00

CHICKEN MARTINI Parmesan crusted Chicken Breast in a Lemon White Wine Sauce
Lunch 11.00 Dinner 17.00

CHICKEN SCARPARELLO Sautéed Chicken Breast with Potatoes and Sausage with Mixed Sweet & Hot Cherry Peppers in a Garlic White Wine Sauce
Lunch 11.00 Dinner 17.00

CRISPY CHICKEN MILANESE Pan Fried Breaded Chicken Cutlet topped with Arugula, Shaved Parmesan, Cherry Tomatoes, Olive Oil & Roasted Peppers Drizzled with Balsamic
Lunch 12.00 Dinner 18.00

GRILLED CHICKEN Served with Seasonal Grilled Vegetables
Lunch 11.00 Dinner 17.00

SAUSAGE & PEPPERS Fresh Italian Sausage & Mixed Peppers
Lunch 10.00 Dinner 15.00

GRILLED NY STRIP STEAK with Crispy Garlic Potatoes & Sautéed Spinach
Lunch N/A Dinner 24.00

SHRIMP SCAMPI served over White Rice & Spinach
Lunch 12.00 Dinner 18.00

SHRIMP PARMIGIANA Lightly breaded Shrimp with Mozzarella & our Housemade Marinara
Lunch 12.00 Dinner 18.00

DESSERTS

- BROWNIE 2
- BROWNIE ALLA MODE 5
- ZEPPOLE 4.5
- NUTELLA PIZZA (10" PERSONAL) 10
- NUTELLA OR OREO
- VANILLA OR CHOCOLATE ICE CREAM 4.5
- FRIED CHEESECAKE 6.5

Ask for our Specialty Desserts