

BRICK OVEN PIZZETTAS

Enjoy our “old world” style 12” thin crust personal pizza, prepared w/ only the finest homemade & imported ingredients baked in our authentic Brick Oven.  
WHOLE WHEAT ULTRA-THIN -OR- CAULIFLOWER CRUST 2.00 EXTRA

MARGHERITA 14.75  
Neapolitan style thin crust pizza topped w/ our crushed San Marzano plum tomato sauce, fresh mozzarella, basil & a whisper of E.V.O.O.

FRA DIAVOLO 17.75  
Tomato basil sauce topped w/ fresh mozzarella, crumbled Italian style hot sausage & a touch of cherry peppers

PROSCIUTTO E ARUGULA 19.00  
Fresh mozzarella, imported fontina cheese & Parma prosciutto, finished w/ arugula, White truffle oil & Reggiano cheese shavings

ALLA MELENZANA 16.75  
Tomato basil sauce topped w/ fresh battered eggplant, spotted w/ seasoned ricotta cheese, imported pecorino cheese & fresh mozzarella

AL FORMAGGIO 18.50  
Fresh mozzarella, imported fontina, shredded provolone & seasoned ricotta, drizzled w/ garlic E.V.O.O.

SAUSAGE & BROCCOLI RABE 17.75  
Tomato basil sauce topped w/ fresh mozzarella, crumbled Italian style Hot sausage & fresh sautéed broccoli rabe

MESCLUN SALAD PIZZA 18.75  
Crispy thin crust pizza baked & topped w/ mesclun spring greens, diced tomatoes, red onion & gorgonzola cheese crumbles, drizzled w/ balsamic dressing

VEGETARIAN 18.50  
Tomato basil sauce topped w/ a combination of sautéed fresh spinach, broccoli, mushrooms, flame roasted peppers & fresh mozzarella

SUPREMO 18.50  
Tomato basil sauce topped w/ crumbled sausage, mini meatballs, pepperoni & shredded mozzarella

• CREATE YOUR OWN •

1/2 TOPPING	2.75	1 TOPPING	4.25	2 TOPPINGS	5.25
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CHOOSE FROM THE FOLLOWING ITEMS TO ADD TO A MARGHERITA PIZZA

Artichoke Hearts • Pepperoni • “Italian Style” Crumbled Sausage

Onions • Mushrooms • Fresh Garlic • Cherry Peppers

Red Peppers • Anchovies • Black Olives • Eggplant • Fresh Spinach

Mini Meatballs • Roasted Peppers

Broccoli • Ricotta Cheese • Low-Fat Mozzarella

Grilled- or- Fried Chicken (2.25 Extra)

PIZZA

NEAPOLITAN {8 slices} 3.70 21.00  
NY style 18” thin crust pizza w/ mozzarella & tomato sauce

SICILIAN {9 slices} 3.70 22.50  
Square thick crust pan pizza w/ mozzarella & tomato sauce

• TOPPINGS •

1/2 TOPPING	4.25	TOPPING	6.00	2 TOPPINGS	8.00	3 TOPPINGS	9.50
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Sausage • Mini Meatballs • Pepperoni • Mushrooms • Peppers • Onions • Olives

Garlic • Extra Cheese • Anchovies • Ham • Roasted Peppers • Eggplant

SPECIALTY PIZZAS

Specialty pizzas available as half pie toppings

GRANDMA 3.75 23.00  
Thin crust pan pizza layered w/ fresh mozzarella spotted w/ a garlic & San Marzano crushed plum tomato sauce & finished w/ a whisper of E.V.O.O.

MARGHERITA 5.25 26.50  
Brick oven baked, crispy round pie topped w/ crushed San Marzano plum tomato sauce, fresh mozzarella, basil & a whisper of E.V.O.O.

MESCLUN SALAD PIZZA 5.25 26.50  
Crispy round pie topped w/ fresh mesclun greens, diced tomatoes, red onion & gorgonzola cheese crumbles drizzled w/ a balsamic vinaigrette dressing

BUFFALO CHICKEN {Our Signature Pizza} 5.75 35.00  
Crispy round pie topped w/ Louisiana style spicy chicken pieces, blue cheese sauce & mozzarella

VEGETARIAN {8 slices} N/A 26.50  
Crispy round pie topped w/ a combination of sautéed broccoli, fresh spinach, mushrooms & flame roasted peppers w/ mozzarella cheese & tomato sauce

BIANCA {White Pie} N/A 26.50  
Crispy round pie topped w/ fresh mozzarella, aged pecorino cheese & seasoned ricotta drizzled w/ fresh garlic oil

DRUNKEN GRANDMA 5.25 29.00  
Thin crust pan pizza layered w/ fresh mozzarella & pecorino cheese spotted w/ our creamy vodka pink sauce

EGGPLANT DELIGHT N/A 26.50  
Crispy round pie topped w/ fresh battered eggplant, sliced Roma tomatoes, seasoned ricotta, pecorino cheese & mozzarella served over tomato sauce

HOT HONEY PIZZA 5.25 29.00  
Crispy round pie topped w/ fresh mozzarella & charred pepperoni, spotted w/ a garlic and San Marzano plum tomato sauce & finished w/ a drizzle of “Mike’s Hot Honey”

HOUSE SPECIAL NEAPOLITAN 31.25 | SICILIAN 33.50  
A hearty combination of fresh sausage meatballs, pepperoni, mushrooms, peppers, onions, black olives, extra cheese & tomato sauce (Anchovies available by request)

BEVERAGES

DESANI WATER {20 oz} 3.00

SAN PELLEGRINO {1 ltr bottle} 8.50

20 oz BOTTLE SODA {Assorted Coca Cola Beverages} 3.25

2 LTR BOTTLE SODA {Coke, Diet Coke, Sprite, Ginger Ale} 4.75

MINUTE MAID JUICES {Orange, Apple, Cranberry, Apple & Rasp.} 3.00

SNAPPLE TEAS & DRINKS {Assorted flavors} 3.50

• DESSERT •

TARTUFO ICE CREAM 8.50

CLASSIC TIRAMISU 9.50

HOMEMADE CANNOLI 8.00

NY STYLE CHEESECAKE 9.50

CANTUCCINI BISCOTTI 4.75

PIZZETTA AL CIOCCOLATO {serves 2} 13.25

• CATERING FOR ALL OCCASIONS •

GIFT CARDS AVAILABLE

A 3% DISCOUNT WILL BE APPLIED IF PAYING WITH CASH.  
SALES TAX NOT INCLUDED. PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

PICK-A-PAIR  
\$16.25 (P/P)  
CREATE YOUR FAVORITE LUNCH - CHOOSE 2  
AVAILABLE MONDAY THRU SATURDAY UNTIL 4PM  
\$3.25 SHARING CHARGE

CANNOT MAKE BOTH SELECTIONS FROM THE SAME SECTION.

PANINI

Homemade garlic & herb basted rolls stuffed with the following combinations:

PRIMAVERA PANINI  
Grilled eggplant, zucchini, roasted red peppers & fresh mozzarella, drizzled w/ pesto aioli

POLLO E RABE PANINI  
Grilled chicken, sautéed broccoli rabe, roasted red peppers & fresh mozzarella

BUFFALO CHICKEN PANINI  
Buffalo chicken cutlets, fresh mozzarella & baby arugula, drizzled w/ blue cheese sauce

AMERICANO PANINI  
Grilled marinated chicken, sliced tomatoes, baby arugula & fresh mozzarella, drizzled w/ E.V.O.O.

HALF-A-PIZZETTA

PIZZETTA NEAPOLITAN  
Ultra thin whole wheat “Neapolitan style” pizzetta topped w/ tomato sauce & fresh mozzarella

TOPPINGS \$.75 each

Pick from the following toppings to add to your Pizzetta Neapolitana

Sausage • Mini Meatballs • Pepperoni • Mushrooms • Peppers • Onions

Olives • Garlic • Extra Cheese • Anchovies • Ham • Roasted Peppers • Eggplant

SOUP {8 oz Cup}

HOMEMADE VEGETABLE MINESTRONE

PASTA E FAGIOLI

LENTIL & SPINACH

TORTELLINI IN BRODO

STRACCIATELLA ROMANA

PASTA

CHOICE OF PENNE -OR- SPAGHETTI

Whole Wheat / Gluten Free Penne 2.50 extra

MARINARA SAUCE

POMODORO SAUCE

VODKA SAUCE

AGLIO & OLIO

ALFREDO SAUCE

SIDE SALADS

TOSSED GARDEN SALAD  
Iceberg & Romaine mix, cherry tomatoes, cucumbers, carrots, onions, mushrooms, pimentos, black & green olives, drizzled w/ our house Italian style dressing

CAESAR SALAD 1.00 extra  
Romaine hearts topped w/ homemade focaccia croutons, shaved Reggiano cheese & Dijon Caesar dressing

AVOCADO SALAD 2.00 extra  
Mesclun spring greens w/ onions, tomatoes, imported feta cheese & fresh avocado, drizzled w/ a lemon & E.V.O.O. dressing

ALL SALADS AVAILABLE WITH

Shredded Mozzarella 2.50 • Feta Cheese 3.25 • Crumbled Gorgonzola 3.25

Avocado 5.25 • Grilled -or- Fried Chicken Strips 7.00 • Buffalo Chicken Pcs 7.00

Grilled Shrimp 9.00 • Grilled Salmon 13.75 • Chopped Salad 2.50

TAKEOUT



**Pizzaïola**

PIZZA • PASTA • BRICK OVEN

PIZZERIA

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OR EXCLUSIVELY ON 

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SALES TAX NOT INCLUDED. PRICES SUBJECT TO CHANGE WITHOUT NOTICE.



APPETIZERS		
BURRATA FRITTA	15.25	
Golden fried fresh burrata cheese served over creamy pink sauce, finished w/ a pesto & aged balsamic drizzle		
BUFFALO CHICKEN WINGS {8 per order}	16.75	
Tossed in “Louisiana style” buffalo sauce, w/ side of blue cheese dressing		
BAKED CLAMS {1/2 Dozen}	15.75	
Whole breaded & baked Littleneck clams		
ZUPPA DI COZZE {Red -OR- White}	15.75	
Fresh PEI mussels, steamed & seasoned in your choice of a white wine garlic & herb sauce - or - in a fresh garlic & crushed plum tomato brodino		
CHICKEN FINGERS {5 per order}	13.25	
Golden fried & served w/ a side of honey mustard - or - tomato sauce		
FRIED ZUCCHINI STICKS	11.75	
Golden fried & served w/ tomato sauce		
MAMMA’S HOMEMADE MEATBALLS {4 per order}	12.00	
Crowned w/ fresh ricotta cheese		
EGGPLANT ROLLATINI {2 per order}	15.25	
Fresh battered eggplant stuffed w/ mozzarella & seasoned ricotta baked & served in a light tomato basil sauce w/ melted mozzarella		
BRUSCHETTA DI POMODORO	12.00	
Freshly toasted garlic bread wedges topped w/ melted fresh mozzarella & a diced plum tomato, red onion & basil bruschetta salad		
MOZZARELLA STICKS {6 per order}	11.75	
Golden fried & served w/ tomato sauce		
GARLIC BREAD	6.50	
Freshly toasted Italian bread wedges basted w/ extra virgin garlic oil & seasonings		
w/ baked mozzarella cheese	7.50	
• CALAMARI CORNER • {serves 2}		
FRITTI 18.25 Golden fried calamari served w/ a side of marinara sauce		
ARRABBIATA 19.25 Golden fried calamari tossed w/ flame roasted peppers in a spicy Arrabbiata plum tomato sauce		
BUFFALO 19.25 Golden fried calamari tossed in a spicy “Louisiana style” buffalo sauce		
SCARPAREILLO 19.50 Golden fried calamari w/ Italian style crumbled sausage & cherry peppers tossed in a fresh rosemary garlic sauce		
SALADS		
TOSSED GARDEN SALAD	9.50	
Iceberg & Romaine mix, cherry tomatoes, cucumbers, carrots, onions, mushrooms, pimentos, black & green olives, drizzled w/ our house Italian style dressing		
CAESAR SALAD	10.75	
Romaine hearts topped w/ homemade focaccia croutons, shaved Reggiano cheese & Dijon Caesar dressing		
COLD ANTIPASTO	small 13.00 large 17.75	
Tossed garden salad topped w/ fresh broccoli florets, assorted Italian cold cuts, fresh cheeses & our Italian style dressing		
PIZZAIOLA SALAD	17.00	
Chopped romaine lettuce, & a medley of fresh grilled vegetables tossed w/ a sundried tomatoes & balsamic vinaigrette		
BUFFALO CHICKEN SALAD	17.00	
Romaine hearts, diced plum tomatoes, shredded carrots & red onions tossed w/ our creamy blue cheese dressing topped off w/ warm buffalo chicken pieces		
AVOCADO SALAD	17.25	
Mesculin spring greens w/ onions, tomatoes, imported feta cheese & fresh avocado, drizzled w/ a lemon & E.V.O.O. dressing		
BURRATA & TOMATO SALAD	16.00	
Fresh imported burrata cheese served over vine ripe tomatoes & flame roasted peppers finished w/ fresh basil, E.V.O.O. aged balsamic & cracked sea salt		
ALL SALADS AVAILABLE WITH		
Shredded Mozzarella 2.50 • Gorgonzola Crumbles 3.25 • Feta Cheese 3.25 Avocado 5.25 • Grilled -or- Fried Chicken Strips 7.00 • Buffalo Chicken Pcs 7.00 Grilled Shrimp 9.00 • Grilled Salmon 13.75 • Chopped Salad 2.50		

SOUPS {Pint}		
HOMEMADE VEGETABLE MINESTRONE	9.25	
A hearty combination of fresh vegetables & ditalini pasta served in a tomato vegetable brodino		
PASTA E FAGIOLI	9.25	
A classic Italian favorite w/ ditalini pasta, imported cannellini beans w/ a touch of fresh crushed plum tomato, roasted garlic & E.V.O.O.		
LENTIL & SPINACH	9.25	
Imported lentils & braised spinach in a vegetable brodino		
TORTELLINI IN BRODO	9.25	
Cheese tortellini pasta served in a light chicken brodino		
STRACCIATELLA ROMANA	9.25	
Chicken brodino w/ fresh spinach & egg drop		
CALZONES, ROLLS & PANINI		
CALZONE	8.50	
Pizza dough pocket filled w/ seasoned ricotta & mozzarella Additional Fillings Add 1.50		
SAUSAGE ROLL	8.50	
Pizza dough rolled w/ fresh sautéed Italian style sausage, peppers & onions w/ mozzarella & tomato sauce		
CHICKEN ROLL	8.50	
Pizza dough rolled w/ tender strips of fresh chicken cutlets, mozzarella & tomato sauce		
RICE BALL	6.50	
Sicilian style arancini stuffed w/ a ground beef, green peas & mozzarella center, served w/ a side of pomodoro sauce		
HOMEMADE POTATO CROQUETTE	5.00	
Golden fried mashed potato, seasoned ricotta & parmesan cheese fritter		
GARLIC KNOTS {6 per order}	4.50	
Golden baked dough knots marinated w/ fresh garlic, olive oil, Reggiano cheese & seasonings		
PIN WHEELS	4.50	
Thin crust pizza dough pinwheels available in 2 delicious combinations: • Pepperoni & mozzarella cheese • Sautéed fresh Spinach & Broccoli w/ mozzarella cheese		
• PANINI •		
PRIMAVERA 9.50 Grilled eggplant, zucchini, roasted red peppers & fresh mozzarella drizzled w/ pesto aioli		
POLLO E RABE 9.50 Grilled chicken, sautéed broccoli rabe, roasted red peppers & fresh mozzarella		
BUFFALO CHICKEN 9.50 Buffalo chicken cutlets, homemade mozzarella & baby arugula, drizzled w/ blue cheese sauce		
AMERICANO 9.50 Grilled marinated chicken, sliced tomatoes, baby arugula & fresh mozzarella drizzled w/ E.V.O.O.		
PLATTERS & HEROS CLASSICS		
Platters served w/ choice of spaghetti / penne pomodoro - or - tossed house salad. Side of pasta available w/ other sauces for an additional charge.		
AGLIO & OLIO, VODKA, BOLOGNESE - OR - MARINARA	2.50 extra	
	HERO	PLATTER
CHICKEN CUTLET PARMIGIANA	14.50	22.50
VEAL CUTLET PARMIGIANA	16.00	24.00
MEATBALL PARMIGIANA	14.00	21.50
EGGPLANT PARMIGIANA	14.00	21.50
SAUSAGE PARMIGIANA	14.00	21.50
SAUSAGE, PEPPER & ONION {Red -OR- White}	14.50	22.00
JUMBO SHRIMP PARMIGIANA	17.25	25.50
CHICKEN ALLA VODKA PARMIGIANA	16.50	24.25
Fried chicken cutlets topped w/ a creamy vodka pink sauce & fresh mozzarella		
GRILLED OR FRIED CHICKEN CLUB	14.50	N/A
served w/ lettuce, tomato, Italian dressing {mayo upon request}		
w/ melted mozzarella	1.50 extra	
PARMIGIANA TRIO	N/A	26.00
A combination of chicken, veal, & (2) jumbo shrimp baked & served “parmigiana style” w/ tomato sauce & mozzarella		
HERO SERVED ON GARLIC BREAD 1.50 extra		
A 3% DISCOUNT WILL BE APPLIED IF PAYING WITH CASH. SALES TAX NOT INCLUDED. PRICES SUBJECT TO CHANGE WITHOUT NOTICE.		

PASTA		
All pasta dishes are served as listed - or - w/ your choice of: SPAGHETTI, PENNE, RIGATONI, LINGUINE, FUSILLI - OR - FETTUCCINE. WHOLE WHEAT / GLUTEN FREE PENNE 2.50 EXTRA • ZUCCHINI LINGUINE / TORTELLINI / RAVIOLI 3.00 EXTRA LUNCH PASTAS ONLY AVAILABLE UNTIL 4PM DAILY.		
• PASTA CLASSICI •		
	LUNCH	DINNER
AGLIO & OLIO	11.00	15.50
ALFREDO	12.75	19.75
MARINARA	11.00	15.50
POMODORO	9.50	14.50
RIGATONI FIORENTINA	14.75	22.50
Fresh baked chicken pieces, spinach & mozzarella tossed in a creamy pink sauce		
PENNE MADEIRA	15.25	23.25
Baked chicken pieces, fresh mozzarella & crushed plum tomatoes, sautéed in a brown Madeira wine sauce		
LINGUINE CON VONGOLE {Red -OR- White}	15.25	24.75
Our authentic clam sauce includes: imported baby clams, hint of crushed plum tomato, sautéed in a garlic & E.V.O.O.		
LINGUINE DI MARE {Red -OR- White}	16.25	24.75
Fresh shrimp, mussels & baby clams sautéed in your choice of: garlic & E.V.O.O. - or - Marinara sauce - or - Spicy “Fra Diavolo” sauce		
RIGATONI CAMPANIA	14.75	22.50
Fresh escarole, crumbled Italian sausage & cannellini beans sautéed in a light roasted garlic & E.V.O.O. sauce		
FUSILLI PESTO ROSSO	14.75	22.50
Fresh grilled chicken, sautéed in a “San Marzano” plum tomato sauce blended w/ our homemade pesto “di basilico” sauce		
LINGUINE SHRIMP MARINARA	15.00	23.25
Fresh shrimp sautéed in a traditional garlic & herb plum tomato Marinara sauce - or - Spicy “Fra Diavolo” style		
LINGUINE PRIMAVERA {Red -OR- White}	13.75	20.75
A colorful mélange of assorted fresh garden vegetables sautéed in a light tomato basil sauce - or - garlic & E.V.O.O.		
PENNE ALLA VODKA	14.00	20.75
Fresh diced imported prosciutto, sautéed in a creamy vodka pink sauce		
PENNE MELENZANA	13.25	19.50
Diced fresh roasted eggplant, sautéed in a unique marsala plum tomato sauce, crowned w/ fresh ricotta cheese		
PENNE GAMBERI	16.25	24.50
Fresh shrimp, broccoli florets & diced roma tomatoes sautéed in a light roasted garlic & herb brodino		
PENNE CAPRESE	13.25	19.75
Fresh diced mozzarella tossed in a crushed plum tomato & basil sauce		
SPAGHETTI AL CARTOCCIO	15.25	23.00
Fresh shrimp, crumbled sausage & roasted cherry tomatoes, sautéed in a Sambuca infused creamy pink sauce		
FUSILLI CAMPAGNOLA	14.25	21.75
Fresh broccoli rabe & Italian style sausage, sautéed in a roasted garlic & E.V.O.O. sauce		
TRUFFLE MUSHROOM RISOTTO	14.25	21.50
Imported Italian aborio rice, sautéed mushrooms, touch of cream, White truffle oil drizzle & shaved Reggiano cheese		
TORTELLINI ALLA PANNA	14.25	21.00
Cheese tortellini pasta topped w/ fresh peas & diced prosciutto in an Alfredo cream sauce		
SPAGHETTI & MEATBALLS	14.25	21.00
Traditional “Old World” Italian tomato sauce topped w/ Mamma’s homemade meatballs		
RIGATONI BOLOGNESE	14.00	20.75
“Southern Italian style” hearty ground veal meat sauce w/ fresh ricotta cheese 1.00 extra		
• BAKED PASTA •		
w/ meatballs -or- sliced sausage 6.00 extra		
BAKED PENNE 17.25		
BAKED CHEESE RAVIOLI {8} 17.75		
HOMEMADE MEAT LASAGNA 19.75		
BAKED PENNE SICILIANA {w/ fresh battered eggplant} 17.75		

ENTRÉES			
Entrées are served w/ one choice of: SOUP, GARDEN SALAD, PENNE -OR- SPAGHETTI POMODORO Side pasta sauce substitutions: Marinara, Bolognese, Vodka, Alfredo -or- Aglio & Olio 2.50 extra Side Caesar salad substitution 2.00 extra			
PIZZAIOLA	CHICKEN 26.00	VEAL 28.00	
Tender pan seared Chicken - or - Veal scallopine topped w/ julienne bell peppers & onions, sautéed in a white wine, garlic & crushed plum tomato sauce			
MARSALA	CHICKEN 26.00	VEAL 28.00	
Fresh Chicken - or - Veal scallopine simmered in a classic mushroom & Marsala wine brown sauce			
MILANESE	CHICKEN 25.75	VEAL 27.75	
Breaded Chicken Breast - or - Veal, topped off w/ aged balsamic glaze, baby arugula, red onions, cherry tomatoes, shaved parmigiano & E.V.O.O.			
FRANCESE	CHICKEN 26.00	SHRIMP 28.00	VEAL 28.00
Fresh egg battered breast of Chicken - or - Jumbo Shrimp - or - Veal sautéed in a classic white wine, lemon & butter sauce			
PICCATA	CHICKEN 26.00	SALMON 29.50	VEAL 28.00
Fresh Chicken - or - Salmon - or - Veal sautéed w/ capers & artichoke hearts in a white wine, lemon beurre blanc sauce			
CHICKEN BRUSCHETTA		25.50	
Golden fried - or - grilled chicken topped with a fresh diced plum tomato, red onion & basil bruschetta salad			
GRILLED CHICKEN PRIMAVERA		26.00	
Grilled chicken marinated in balsamic vinegar & imported seasonings, topped w/ a medley of sautéed fresh garden vegetables			
CHICKEN VERDE		27.00	
Battered breast of chicken topped w/ fresh broccoli spears & melted mozzarella cheese in a white wine, lemon & butter sauce			
CHICKEN SCARPAREILLO		27.50	
Boneless chicken breast chunks, sliced Italian style sausage, potatoes & red peppers simmered in a classic rosemary brown sauce			
EGGPLANT ROLLATINI		24.00	
Fresh battered eggplant rolled w/ seasoned ricotta, baked “parmigiana style” w/ tomato sauce & mozzarella			
BAKED SHRIMP OREGANATA		28.00	
Fresh jumbo shrimp topped w/ Italian style seasoned bread crumbs, broiled in a classic garlic & white wine Scampi sauce			
SHRIMP MONACHINA		28.00	
Breaded jumbo shrimp sautéed w/ fresh mushrooms in a marsala wine brown sauce topped w/ melted mozzarella cheese			
PAN SEARED SALMON		29.50	
served over our primavera & parmesan cheese risotto			
BRANZINO MEDITERRANEO		31.25	
Fresh oven roasted Mediterranean sea bass filet, drizzled w/ E.V.O.O., lemon & fresh herbs, served over sautéed spinach			
BRANZINO MARECHIARA		31.25	
Fresh Mediterranean sea bass filet, pan seared & simmered w/ top neck clams & mussels in a white wine & crushed cherry tomato brodino			
SIDE ORDERS			
All vegetables are sautéed in a garlic & E.V.O.O.			
SPINACH	11.00	PRIMAVERA VEGETABLES	11.00
BROCCOLI	11.00	BROCCOLI RABE {Seasonal}	13.00
ESCAROLE & BEANS	11.25		
FRENCH FRIES		6.50	
FRIED -OR- GRILLED CHICKEN CUTLETS {2}		13.00	
SIDE OF SPAGHETTI -OR- PENNE (WHOLE WHEAT PENNE 2.50 EXTRA)			
Aglio & Olio	11.50	Vodka Sauce	13.50
Bolognese	13.50	Marinara	10.50
Pomodoro	9.50	Alfredo	12.75
BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition. Management advises that food prepared here may contain or have come in contact with peanuts, tree nuts, soybeans, milk, eggs, wheat, shellfish, or fish. Our customers safety is of our utmost importance. Please do no take any unnecessary risks. Management cannot assure any cross contamination of these ingredients with your dish.			