

PANE

(Handmade fresh bread cooked in wood brick oven to order)

- **Garlic Bread rolls**
Pizza dough rolls bathed in garlic butter.10
- **Filled**
Pizza dough with melted mozzarella and your choice of pepperoni, sausage and peppers or ham and cheese. 13
- **Focaccia**
Italy's favorite flat bread baked with extra virgin olive oil and rosemary11

ZUPPA

PPA

Soup of the day

INSALATE

SALADS

SPINACI E SALMONE	Fire grilled Salmon, fresh strawberries served on a bed of crisp spinach topped with shaved parmesan and raspberry vinaigrette. 20	GF
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- **Della Casa**
Crisp Italian mixed greens with ripe tomatoes, cucumbers, onions, Kalamata olives, shredded carrots with creamy balsamic vinaigrette SM11 LG15
 - **Cesare**
Fresh romaine lettuce, aged parmesan cheese, croutons in traditional Caesar salad dressing SM11 LG 15
 - **Caprese Salad**
Rich sliced whole mozzarella, vine ripe tomatoes and basil, drizzled with extra virgin olive oil 16
 - **Pazzo**
Crisp arugula with sweet pear, gorgonzola cheese and honey glazed walnuts 18
 - **Vegetali Di Stagione**
Fire roasted seasoned seasonal vegetables served on a bed of arugula and shaved aged parmesan 17
- ADD TO ANY SALAD

Salmon 9 | free-range all natural chicken 7 shrimp 8

TRADIZIONALE

TRADITIONAL

- **Eggplant Parmigiana**
Made from scratch breaded eggplant layered with marinara sauce, mozzarella, ricotta cheese, parmigiano Reggiano and béchamel sauce 24
- **Lasagna**
Baked layered egg pasta with homemade Bolognese sauce, mozzarella, parmigiano Reggiano and béchamel sauce 24
- **Ravioli**
Cheese filled ravioli pasta served with your choice of sauce 22
- **Fettuccine Alfredo** GF available
Traditional creamy white Alfredo sauce and melted parmigiano Reggiano 22 Add chicken 7 Add shrimp 8
- **Cannelloni**
Pasta filled with ricotta cheese, mozzarella, spinach and veal.22
- **Spaghetti Marinara** GF Available
Nonna's (Grandma) special recipe marinara sauce19
Add meatballs 6 Add sausage 6

*Consuming raw or under cooked meats, poultry seafood shellfish, or eggs may increase your risk of food borne illness.

ANTI
PASTI

APPETIZER

POR CHE TTA	Savory fatty, aromatic and moist slow cooked boneless pork roast An Italian culinary tradition .Served with crostini bread and warm ricotta topped drizzled with local honey. 17
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Antipasto Classico
Fine selection of Italian cured meat and cheeses, served with fresh rosemary focaccia bread. For 2 or 4 people. 20 for 2, 24 for 4

- **Burrata**
Solid outer curd ball made from mozzarella cheese filled with an indulgent soft buttered, fresh cream. Served over a bed of crisp arugula and prosciutto di Parma 18
- **Zuppetta Di Pesce**
Sautéed fresh Gulf shrimp, mussels, clams, scallop and calamari bathed in a white wine or pomodoro sauce, infused with fresh herbs 23
- **Cozze**
Sautéed mussels in a flavorful garlic, white wine or Pomodoro sauce 18
- **Bruschetta**
Fresh chopped ripe tomatoes, basil, garlic and olive spooned over extra virgin olive oil brushed slices of homemade toasted bread 14
- **Calamari Fritti**
Crispy classic Italian fried calamari served accompanied with our signature marinara sauce 18
- **Gamberi Fradiavola**
Fresh jumbo shrimp sautéed in a fiery white wine reduction tomato sauce 18

ALFONSO'S MUSSELS AND BEANS	Chef's family recipe - sautéed mussels with cannellini beans, ripe cherry tomatoes, Italian bread with a touch of spice. Served with toasted homemade bread 18
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PASTA

PAPPARDELLE DELLO CHEF	Egg pasta with Italian sausage, porcini mushrooms and creamy smoked Gouda cheese sauce, drizzled with truffle oil 28	GF
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PACCHERI DELLA MAMMA	Imported jumbo rigatoni with fresh Gulf Shrimp and Zucchini in a delicious pomodoro cream sauce and smoked Gouda cheese 29	GF
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- **Spaghetti Pescatore** GF
Sautéed fresh Gulf shrimp, scallops, calamari, mussels and clams mixed with garlic, red crushed pepper in either a tomato sauce or white wine sauce 32
- **Fettuccine Bolognese** GF
Flavorful blend of ground beef and ground pork, finely chopped garden vegetables, simmered in San Marzano tomato sauce and red wine 22
- **Penne Alla Vodka** GF
Reduced vodka and San Marzano tomato sauce with a touch of cream 22
Add fresh gulf shrimp 8- natural free-range chicken 7- sausage 6

- **Spaghetti Carbonara** GF
Rich imported pancetta, onion and cream finished with an egg yolk and parmesan cheese 22

- **Capellini Al Pomodoro And Shrimp** GF
Angel hair pasta served with sautéed jumbo shrimp, white wine and spicy San Marzano pomodoro sauce 26
- **Penne Vegetariane** GF
Fire roasted, marinated vegetables, garlic served with traditional marinara sauce 22

- **Spaghetti Vongole** GF
Sautéed clams mixed with garlic and pepperoncino in white wine sauce or pomodoro sauce 25

PACCHERI CAPRESE	Imported jumbo rigatoni with fresh ripe cherry tomatoes, basil, garlic, white wine topped with arugula fresh mozzarella and extra virgin olive oil 27	GF
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****GLUTEN FREE PASTA AVAILABLE-** please allow extra time for cooking. Add 4

SECONDI

MAINCOURSES

PICCA TA	Sautéed veal or chicken finished in a tangy lemon butter sauce and capers, served over angel hair pasta. Veal 28 Chicken 26	MARSALA	Sautéed veal or chicken with mushrooms and finished with a traditional Marsala wine sauce, served over angel hair pasta. Veal 28 Chicken 26 GF pasta
·Salmon Piccante Fire grilled salmon with roasted marinated seasonal vegetables and spicy pomodoro sauce served over angel hair pasta 28 GF pasta		·Saltimbocca Pan seared veal or chicken topped with prosciutto di Parma fresh mozzarella finished with a porcini mushrooms sauce. Veal 30 Chicken 28	
PARMIGIANA Crispy breaded chicken or veal topped with our signature marinara sauce, and with melted mozzarella served over angel hair pasta. Veal 29 Chicken 27			

PIZZA
ARTIGIANALE

HANDCRAFTED
ARTISANAL
FIREFWOOD PIZZA

- Cheese pizza
Tomato sauce, mozzarella cheese 17
- Pepperoni
Tomato sauce, mozzarella and pepperoni 19
- Regina Margherita
San Marzano tomato sauce, fresh mozzarella, basil drizzled with extra virgin olive oil 21
- Ortolana
Tomato sauce, mozzarella, fire roasted vegetables, basil, shaved parmesan 20
- Quattro Stagioni
Tomato sauce, mozzarella, soppressata, salami, olives, mushrooms and artichokes 22
- Capricciosa
Tomato sauce, mozzarella, mushrooms, spinach, ham, peppers, onion, black olives 23
- Diavola
Tomato sauce, mozzarella, Soppressata, salame, roasted peppers, pepperoncino 22
- Sostanziosa
Tomato sauce, mozzarella, pepperoni, sausage, ham, porchetta 24

SPECIALITA
DEL PIZZAIOLO

BIANCA	Mozzarella mushrooms, prosciutto di Parma, shaved Parmigiano Reggiano, drizzled with truffle oil, no sauce 23
PORCHETTA	Ricotta cheese, porchetta, artichoke, extra virgin olive oil, smoked Gouda cheese, no sauce 22
ALFONSO	Fresh cherry tomatoes, mozzarella topped with fresh arugula, prosciutto, shaved aged parmesan, drizzled with extra virgin olive oil, no sauce 23
PIZZA PAZZO ITALIANO	4 types of pizza in one! 23

- Gorgonzola
Caramelized onions, mozzarella, gorgonzola cheese and grilled natural free-range chicken, no sauce 22
- Genovese
Pesto, basil, mozzarella, cherry tomatoes 21

** All Pizzas are 14" ** GF Cauliflower crust available

CALZONE

- Classico
Mozzarella, tomato sauce, ham19
- Napoletano
Ricotta cheese, mozzarella, tomato sauce, salami and basil 21
- Rustico
Mozzarella, fire roasted marinated vegetables, sausage, topped with arugula, shaved Parmigiano Reggiano 22

CON
SIDES
TORNÌ

- Vegetable of the day 6
- Spaghetti olive oil and garlic 9
- Meatball or sausage 8
- Spinach with pancetta 11

DOLCE
DESSERTS

- Tiramisu
Traditional rich Italian layered cake with mascarpone cheese, chocolate and cream custard infused with coffee. 12
- Flourless Chocolate Cake GF
A delightful option for the chocolate lover that prefers a gluten free experience 12
- Cannoli
Crispy pastry dough filled with a sweet and creamy ricotta filling 12
- Nutella Calzone
Kid's favorite! – Indulgent flavorful Italian staple (chocolate and hazelnut) melted in a warm fire-wood calzone drizzled with powdered sugar, chocolate syrup and pistachios. Serves two 18

BEVANDA
BEVERAGES

- Soda
Coke, Diet Coke, Sprite, Dr.Pepper, Lemonade 4
- Cafe
Regular 5 Espresso 5 Cappuccino 7
- Acqua
San Pellegrino or Acqua Panna 7
- Tisana
Sweet and or Unsweet Iced tea 4 Hot tea 5

**20% gratuity will be added to parties of 6 or more guest **