

APRANZO
/LUNCH



Prices reflect cash
Value.
Paying with credit
Card is subject to a charge

ANTI
PASTI
APPETIZERS

PORCHETTA 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 15

- Antipasto Classico Fine selection of Italian cured meats cheeses serves with fresh rosemary focaccia bread 17
- Bruschetta Fresh chopped ripe tomatoes ,basil, garlic and olive spooned over extra virgin olive oil brushed slices of homemade toasted bread. 12
- Garlic Rolls Pizza dough rolls bathed in garlic butter 10
- Calamari Fritti Crispy classic Italian fried calamari, served accompanied with our signature marinara sauce 16
- 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

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SANDWICHES

PORCHETTA Chef's choice - Savory fatty, aromatic and moist slow cooked boneless pork roast with garlic, sautéed mushroom, smoked mozzarella cheese served on homemade thick sliced toasted bread. 16

- Caprese Fresh mozzarella, roma tomato, fresh basil drizzled with extra virgin olive oil served on warm Italian bread. 17
- Salsiccia Fire grilled Italian sausage with roasted red bell peppers ,onions served on a warm Italian bread 17
- Pollo Parmigiana Crisp breaded chicken, signature marinara sauce topped with melted mozzarella cheese. 17
- Philly Cheesesteak Homage to an All American sandwich-thin sliced ribeye served with green bell pepper, mushroom, onions topped with melted provolone cheese served on warm Italian bread 18
- Pollo Alla Diavola Levi's favorite - Succulent marinated spicy chicken, roasted bell peppers and melted mozzarella cheese 17
- Eggplant Parmigiana Made from scratch breaded eggplant layered with marinara sauce, mozzarella, ricotta cheese, parmigiano Reggiano and béchamel, served on homemade bread 18
- Pazzo Italiano Thin sliced ham, salami, prosciutto di Parma, mozzarella, tomato, arugula and pesto sauce served on Italian Bread 18
- Vegetariano Fire roasted, marinated vegetables topped with fresh mozzarella, tomato and fresh green 17
- Meatball An American favorite! Homemade meatballs, served with our signature marinara sauce, melted mozzarella on toasted homemade bread. 17

SPINACI E SALMONE Fire grilled Salmon, fresh strawberries served in a bed of crisp spinach topped with shaved parmesan and raspberry vinaigrette 20

INSA
LATE
SALADS

PAZZO Crisp arugula with sweet pear gorgonzola cheese and honey glazed walnuts. 16

- Della Casa Crisp Italian mixed greens with ripe tomatoes, cucumber, onion, Kalamata olives shredded carrots with creamy balsamic vinaigrette SM 11 LG 15
- Cesare Fresh romaine lettuce, aged parmesan cheese and croutons SM 11 LG 15
- Caprese Salad Rich sliced whole mozzarella, vine ripe tomatoes and basil drizzled with extra virgin olive oil 15
- Vegetali Di Stagione Fire roasted seasoned seasonal vegetables served on a bed of arugula and shaved aged parmesan 15

ADD TO ANY SALAD: Add Salmon 9 / add free-range all-natural chicken 7 / add shrimp 8



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PASTA & TRADITIONAL

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HANDCRAFTED
ARTISANAL
WOOD FIRE
PIZZA

- **Fettuccine Bolognese** Flavorful blend of ground beef and ground pork, finely chopped, garden vegetables simmered in San Marzano tomato sauce and red wine 18
 - **Penne Alla Vodka** Reduced vodka and San Marzano tomato sauce with a touch of cream 18
Add fresh gulf shrimp 8 / Add all-natural free-range chicken 7 / Add sausage 6
 - **Spaghetti Marinara** Nonna's (Grandma) special recipe marinara sauce 17 Add meatballs 6 / Add sausage 6
 - **Spaghetti Carbonara** Rich imported pancetta, onion, cream, finished with egg yolk and parmesan cheese 18
 - **Penne Vegetariane** Fire roasted marinated vegetables & garlic served with traditional marinara sauce 17
 - **Eggplant Parmigiana** Made from scratch, breaded eggplant layered with marinara sauce, mozzarella, ricotta cheese, parmigiano Reggiano and béchamel 18
 - **Lasagna** Baked layered egg pasta with homemade Bolognese sauce, mozzarella, parmigiano Reggiano and béchamel sauce 18
 - **Fettuccine Alfredo** Traditional creamy white Alfredo sauce and melted parmigiano Reggiano 18 Add Shrimp 8 / Add all-natural free-range chicken 7
- **GLUTEN FREE PASTA AVAILABLE** –please allow extra time for cooking –add 3
****Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.**

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

BIANCA	Mozzarella, mushrooms, prosciutto di Parma, shaved parmigiano Reggiano drizzled with truffle oil, no sauce 23	PORCHETTA	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 evo, no sauce 23	PIZZA PAZZO ITALIANO	4 types of pizza in one! Chef's Choice 23

Gorgonzola Caramelized onions, mozzarella, gorgonzola cheese and grilled all-natural free-range chicken, no sauce 22

Genovese Pesto ,basil, mozzarella, cherry tomatoes 21

- **Classico**
Mozzarella, tomato sauce, ham 19
- **Napoletano**
Ricotta cheese, mozzarella, tomato sauce, salami and basil 21

CAL
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- **Rustico**
Mozzarella, fire roasted marinated vegetables, sausage, topped with arugula ,shaved parmigiano Reggiano 22

DOLCE
DESSERTS

- Tiramisu** Traditional rich Italian layered cake with mascarpone cheese, chocolate and cream custard infused with coffee 12
- Flourless Chocolate Cake** A delightful option for the chocolate lover that prefers gluten free experience 12
- Cannoli** Crispy pastry dough filled with a sweet and creamy ricotta filling 12
- Nutella Calzone** Kids 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 17

BEVANDE
BEVERAGES

- Soda**
Coke, Diet Coke ,Sprite, DrPepper, Lemonade 4
- Aqua**
San Pellegrino or Acqua Panna 7
- Tisana**
Sweet and or Unsweet Iced tea 4 Hot teas 5
- Café**
Regular 5 Espresso 5 Cappuccino 7

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