


## ARTICHOKE DIP

Sautéed spinach and artichokes with cream sauce, topped with pecorino Romano cheese and bread crumbs. Served with homemade crostinis of toasted focaccia bread. 10.9

## G-KNOTS

Pieces of bread in a knot shape, made from our fresh pizza dough and baked to perfection! Glazed with virgin olive oil, garlic, parmesan cheese, and sprinkled parsley. Served with marinara sauce. 6.99

## FRITTURA DI CALAMARI

Tender calamari breaded and deep fried golden brown served with marinara sauce. 11.99

## STUFFED MUSHROOMS

Mushrooms stuffed with a mixture of crab meat, Italian seasoned bread crumbs, and bathed in a savory sauce. 12. ${ }^{99}$

## BRUSCHETTA

Diced Roma tomatoes, freshly chopped basil, extra virgin olive oil, and garlic with buffalo mozzarella cheese. Served with six toasted crostinis. 9.99

## BURRATA CAPRESE

Soft and creamy burrata cheese served over cherry tomatoes, onions, and basil. Tossed with olive oil, and drizzled with balsamic glaze. $14 .{ }^{99}$

## MOZZARELLA STICKS 7.99

ITALIAN DIPPING OIL 5.9
CHICKEN WINGS [10] $15 .{ }^{99}$
l2" GARLIC BREAD $4 .{ }^{\text {99 }}$ W/CHEESE 7.99


## MUSSELS GARLIC \& OIL

New Zealand green mussels, sautéed in virgin olive oil, fresh garlic, and fresh basil, then finished with European-style butter and white wine, served in half shells. 16.99

INSALATE $\mid$ s.mas
Add Grilled Chicken for $5 .{ }^{99}$ or Shrimp for 6. ${ }^{99}$

## INSALLIA PRIMAUEERIE

Chopped garden greens garnished with black olives, sweet roasted red peppers, capers, artichokes, garlic, mushrooms, and diced tomatoes, served with Giovan ni's homemade dressing. 11. ${ }^{99}$

## CAESAR

Hand-cut romaine lettuce tossed with Caesar dressing, and garnished with parmesan cheese, tomato, banana peppers, and croutons. 11.99

## GREEK SALAD

Mixed garden salad with feta cheese, black olives, chopped onions, diced tomatoes, and creamy Italian dressing. 11.9
HOMEMADE SOUP
Small 8oz 4.9 Large 16oz $7 .{ }^{99}$

## TUSCANY SOUP

A blend of red potatoes, kale greens, and Italian sausage, mixed with a creamy chicken broth.

## PASTA E FAGIOLI

A savory mixture of tomato and chicken broth, with white cannellini beans, onions, and pasta.

## PANINII I sumurs

## PHILIV CHEESE STEAK

Thinly sliced beef, sautéed with bell peppers, onions, and mushrooms, served on a 12 " hoagie roll topped with melted mozzarella cheese. $12 .{ }^{99}$

## MEATBALI PARMIIIINA

A 12 "hoagie roll stuffed with meatballs and topped with tomato sauce and melted mozzarella cheese. $12 .{ }^{99}$

## FRIED CHICKEN PESTO SANDWILH

Homemade thinly sliced focaccia bread with Italian spices, and pesto mayonnaise, layered with fried chicken, melted mozzarella, lettuce, and tomatoes. Served with french fries. 12.99

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# Create Gour ©un Pasta Bowl 

## CHOOS⿷ YOUR PASTA

Penne.
Spaghetti.
Linguine.
Angel hair (Capellini).
Gluten free spaghetti.

## CHOOSE YOUR SAUCE

Classic marinara.
Meat sauce.
Creamy Alfredo. Creamy tomato. Creamy pesto.
$\triangle \operatorname{ADD} \mathbf{O N}$
Meatballs (3). 3. ${ }^{99}$ Italian sausage. 3. ${ }^{99}$ Mix vegetables. 3. ${ }^{99}$ Grilled shrimp. 6. ${ }^{99}$ Grilled chicken. 5.99 Mushrooms.3. ${ }^{99}$

Served with our homemade rolls, and your choice of pasta e fagioli soup Or garden salad. 12. ${ }^{9}$

## SIDES

-Steamed broccoli. 3.99 -Sautéed mushrooms.3.99
-Grilled asparagus. 8.99 -Green beans. 3. ${ }^{99}$
-Mixed vegetables. 3.99
-Rosemary potatoes. 3.99 -Meatballs (3).3. ${ }^{99}$
-Sautéed shrimp with garlic \& oil sauce .10.99 -Grilled shrimp(6). 6.99 -Garlic parmesan mashed potatoes. $6 .{ }^{99}$

## SIGNATURE STEAKS MARKET PRICE

## RIB EYE MARSALA

Marinated rib-eye steak with mushrooms in a Marsala wine sauce, served with your choice of spaghetti pasta or sautéed vegetables.

## FETTUCCLNE CON BITTECCA

8 oz Sirloin Steak grilled and accompanied with Sautéed onions, mushrooms, and sun-dried tomatoes with fettuccine pasta in Marsala sauce.

## 1202. RIB EYE Lamis int rit <br> FOLLOWING

Steamed green beans, Rosemary potatoes. spaghetti with tomato sauce, sautéed mushrooms, sautéed vegetable medley, spaghetti with garlic and oil, french fries, Or sautéed spinach.

## HERB BUTTER STEAK

8 oz Sirloin Steak grilled and seasoned with herb butter, accompanied with garlic parmesan mashed potatoes.


## CREAMY CHICKEN ASIAGD

Chicken breasts and penne pasta sautéed with spinach and ripened sundried tomatoes, with a touch of fine brandy, in creamy Asiago cheese sauce. 22.99

## PESCE 1 swno

## SALMONE AL PESTO

 NEWGrilled salmon fillet and spinach sautéed with white wine. Served with penne pasta and tossed with creamy pesto sauce. $22 .{ }^{99}$

## FRUTTII II MARE

Shrimp, mussels, baby clams in shells, and calamari, sautéed with white wine, garlic, and fresh basil leaves served with marinara sauce over linguine pasta. $25 .{ }^{99}$

## SEAFOOD SPREDIN

Salmon and shrimp grilled on a skewer, and served with linguine pasta, spinach, and tomatoes, then finished with a light lemon butter sauce. $22 .{ }^{99}$

## LOBSTER \& SHRIMP RAVIOLI

Ravioli and diced shrimp sautéed with fresh garlic, diced tomatoes, and brandy wine in a creamy lobster sauce. 19.99

## SALMONE IN BAACC

Salmon fillet with sautéed diced tomatoes, spinach and feta cheese over penne pasta with Alfredo sauce. 25.99

## SHRIMP CAPRI

Sautéed shrimp with fresh minced garlic, tomatoes and asparagus, finished in a reduction of lemon, white wine sauce, and linguine pasta. 19.99

## RED SNAPPER VECCHIA NAPDLI

Red snapper fillet with sautéed crab meat, fresh tomatoes, basil, and garlic in a white wine and tomato sauce served over linguine pasta. $26 .{ }^{99}$


## CITRUS GRILILE SAIMON

Grilled salmon fillet marinated with Italian herbs, lemon juice and olive oil served with Rosemary potatoes, carrots, and steamed vegetables. 21.99

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## LEMON-PESTO CHCKEN CAPRI

Oven baked chicken breast spread with lemon pesto paste, topped with melted fresh mozzarella di bufala, served with creamy parmesan broccoli, and cherry tomatoes. 20.99

## CHICKEN PICCATA

Chicken breast lightly dusted in seasoned flour sautéed with capers and garlic in a white wine reduction with a squeeze of fresh lemon juice. 18.9

## STUFFED CHICKEN PARMIGIANA

Fried chicken breast stuffed with three Italian cheeses, topped with marinara sauce, and melted mozzarella cheese, served with fettuccine Alfredo. 20.99

## CHICKEN PARMIGIANA

Tender breaded chicken breast fried golden brown, topped with tomato sauce, and mozzarella cheese then baked and served with spaghetti pasta. 18. ${ }^{99}$

## STUFFED CHICKEN FIORENTINI

Chicken stuffed with spinach, roasted red peppers, and a blend of three Italian cheeses, served with creamy parmesan broccoli and topped with crispy parmesan bread crumbs. 20.99

## CHCKEN CACCIITORE

Chicken breast with onions and bell peppers sautéed with white wine and tossed with marinara sauce served over spaghetti pasta. $18 .{ }^{99}$

## CHICKEN MARSALA

Sautéed seasoned chicken breast with mushrooms in a savory Marsala wine sauce served with spaghetti pasta. 18.99

## CUCINA CLASSICA

## SPAGHETII GARLIC \& OIL C

Spaghetti Pasta tossed with garlic and oil sauce, and fresh basil. Your choice of spicy or mild. 12.99
Add Shrimp 6.9 Or Chicken 5.99
EGGPLANT PARMIGIANA *
Lightly breaded eggplant slices, fried golden brown, layered with tomato sauce and topped with mozzarella cheese, baked and served with spaghetti. 16.99

## PASTA TRIO

A sample of lasagna, chicken parmigiana, and fettuccine Alfredo $20 .{ }^{99}$

## TORTELINI BOLOCNESE

Tortellini pasta filled with ricotta cheese and tossed in a creamy tomato meat sauce. 16.9

## CANNELLONI

Pasta filled with beef, spinach, and cheese, rolled up and topped with a tomato sauce and mozzarella cheese then baked.14.99

## MANICOTTI:

Rolls of pasta stuffed with a blend of three Italian cheeses, baked and topped with tomato sauce, and melted mozzarella cheese. $14 .{ }^{99}$
FETTUCCINE AIFREDO
Fettuccine pasta tossed in a creamy parmesan cheese sauce. 13. ${ }^{99}$
Add Shrimp 6. ${ }^{99}$ Or Chicken 5.99

## BAKED LISAGNA

An old-time family favorite with layers of pasta, seasoned ground meat, cheese, and béchamel sauce. Baked to perfection and garnished with a tomato sauce. 16. ${ }^{99}$

## FOUR CHEESE RAVIOLI:

Pasta filled with a mixture of four Italian cheeses, with tomato sauce, and covered in melted mozzarella cheese. $14 .{ }^{99}$

## BAKED PENNE:

Penne pasta sautéed with ricotta cheese and tomato sauce, topped with melted mozzarella cheese. 13. ${ }^{99}$

## TORTELIIN ALLA PANNA

Tortellini tossed in a creamy parmesan cheese sauce, with black forest ham and mushrooms. 18.99

## VEAL PaRMIIIINA

Breaded veal cutlet deep fried with spaghetti pasta, tossed with tomato sauce and melted mozzarella cheese.18.99

## VEAL MARSALA

Seasoned veal cutlet, sautéed with mushrooms in a savory Marsala wine sauce, served with garlic mashed potatoes and asparagus. 20. ${ }^{99}$

## DEEP DISH

SMALLI" 10.9.3 WITHONE REGLLARTOPPMG


## CHEESE PRZZA

MEDUM 14" 12.99 LARGE 16" 14.99
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## SUPREME PIIZZA

MEDIUM 14" 20.99 LARGE 16" 22. ${ }^{99}$
(Mozzarella cheese, pepperoni, sausage, ham, mushrooms, bell peppers, onions, and black olives)

GLUTEN FREE PIZZA CRUST UPON REDUEST
Gqumen Cauliflower crust | one size only 12 "

## DAL FORNO STROMBCLI

Flaky pizza dough wrapped with pepperoni, sausage, mushrooms and mozzarella cheese. $14^{99}$

## CAIZONE WITH RCCOTTA \& MOZZARELLA

One choice of spinach, ham, sausage, pepperoni, bell peppers, black olives or chicken. 14. ${ }^{99}$
Any additional toppings are subject to an extra charge

## CHICKEN G SPNMCH FIITBREAD

Flatbread spread with Alfredo sauce, topped with mozzarella cheese, grilled chicken, spinach, and cherry tomatoes 16.9
TRIPLE CHEESE G PESTO FLATBREAD :
Flatbread spread with pesto topped with mozzarella, parmesan, and Asiago cheese with sautéed spinach and balsamic glaze. $15 .{ }^{99}$ (ib)

## - romalo fla brean

Flatbread spread with tomato sauce topped with Italian sausages, sweet red peppers, and onions. $14 .{ }^{99} \mathrm{C}$


COFFEE [HOUSE SPECLILL BREW| ESPRESSO |CAPPICCLND] ITALIAN COFFEE | IRISH COFFEE | CARAJILLD 43 FIAVORED LEMDNADE
Strawberry | Mango | Raspberry
ITALIAN CREAM SODA
Strawberry Kiwi | Blackberry
SALNORED |CE TEA
Peach | Mango
 Strawberry $\mid$ Kiwi $\mid$ Blackberry $\quad$ Peach $\mid$ Mango SAN PELLEGRINO | ACDUA PANNA | PERRIER WATER

WOOD-FIRED PRZZA
PEESSONAL THN CRNST

HAWAIIAN
Pineapple and ham. 17.99

## PIZA VEEETARANA x <br> Spinach, bell peppers, mushrooms, black olives, and onions. 16.90

MARHEENTA 2
Mozzarella cheese, freshly sliced tomatoes, and fresh basil leaves. 16.99


## CARNIVORA <br> Ham, sausage, and pepperoni. 18.99

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## PROSGUTTTO E FUNEHI

 <br> San Marzano tomato sauce, mozzarella, mushrooms, and prosciutto crudo. 20. ${ }^{99}$ <br> San Marzano tomato sauce, mozzarella}


VEGETARIAN OPTIONS AVAILABLE UPON REOUEST.
Some entrées are served with your choice of pasta fagioli soup or garden salad, please ask your server. "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition. Some items may be at risk of gluten exposure, therefore we can not guarantee arel $100 \%$ gluten-free. "If you have any concerns regarding food allergies, please alert your server before ordering. We will not assume any liability for individuals allergic reactions to foods consumed, or items one may come in contact with while eating at our establishment. A $20 \%$ gratuity is added for parties of 8 or more

