

## DINNER

# Antipasti

**CALAMARI**, fried squid with seasoned cornmeal meal and flour, or

+ grilled with garlic, olive oil, oregano and paprika 15.50

**CHICKEN BROTH**, Pastina, cup 4.00, bowl 5.00

+ **MINISTRONE**, hearty classic Italian vegetable stock soup, cup 5.00, bowl 6.00

**PIZZA BREAD**, baked with our famous pizza sauce, oregano and mozzarella cheese 8.50

**MOZZARELLA STICKS**, served with tomato sauce 8.95

**SHRIMP TUSCANY**, (4) tail-on Gulf shrimp broiled in sun-dried tomato, shallot and pancetta basil butter sauce 13.50

**GARLIC BREAD**, oven baked with garlic olive oil and parmesan cheese 8.50

*"Baked" with mozzarella cheese, add 3.00*

+ **BEEF CARPACCIO**,\* thinly sliced raw Filet Mignon, arugula, Parmigiano-Reggiano, Extra virgin olive oil 17.50

+ **ITALIAN COLD ANTIPASTO**, Prosciutto, Salami, Mortadella, Capicola, marinated mushrooms, marinated artichokes, green olives, Kalamata olives, tomato, anchovy, roasted red pepper, fresh mozzarella, Fontinella cheese, peperoncini, hard-boiled egg, radish, fresh basil leaves 17.50

# Insalata

**SMALL MIXED GREEN**, red onion, carrots, red cabbage, croutons and Roma tomatoes 5.00

**CAESAR**, romaine, croutons, parmesan cheese, classic Caesar dressing 15.50

**CHICKEN CAESAR**, grilled boneless chicken breast, romaine, croutons, parmesan, classic Caesar dressing 18.50

+ **CAPRESE**, sliced tomato, red onion, fresh mozzarella, fresh basil, balsamic vinaigrette 14.50

+ **ITALIAN COBB**, romaine and mesclun lettuce, arugula, topped with roasted turkey breast, garden tomato, hardboiled egg, pancetta, Fontinella cheese, scallions, artichokes 18.00

# Sandwiches

*Served on Italian bread with housemade cottage fries*

**ITALIAN BEEF**, sliced beef, green bell peppers, au jus soaked Italian bread 17.50

**MEATBALL PARMIGIANA**, tomato sauce baked with mozzarella cheese 17.50

**SAUSAGE PARMIGIANA**, green peppers, onions and mushrooms, baked with mozzarella cheese 17.50

**CHICKEN SCAMORZA**, grilled chicken breast, roasted red peppers, smoked scamorza cheese, sautéed red onions and balsamic vinegar 16.50

# Pizza

*Our famous thin crust style, handmade to order, requires 30 minute cook time*

*Small 12" (12 pieces), Large 14" (14 pieces)*

**CHEESE** Small 17.00 Large 20.00

**BUILD YOUR OWN PIZZA** (\$2.00 each ingredient) sausage, bacon, salami, pepperoni, spicy giardiniera, green pepper, tomato, mushroom, onion, spinach, broccoli, garlic, black olives, green olives

# Specialty Pizzas

**MARGHERITA**, fresh mozzarella, basil, and sliced tomato, Small 22.00, Large 25.00

**QUATTRO FORMAGGI**, Alfredo sauce, bleu, Fontinella, mozzarella and parmesan cheese, Small 25.00, Large 28.00

**CONNOISSEUR**, sausage, green peppers, mushrooms and onions, Small 24.00, Large 27.00

**ROASTED VEGETABLE**, garlic olive oil crust, zucchini, red onion, artichoke hearts, broccoli, roasted red peppers, mozzarella and parmesan cheese, Small 26.00, Large 29.00

# Contorni

*All sides, 5.00 each*

+ GRILLED BROCCOLI  
MEATBALLS (2EA.)

+ COTTAGE FRIES  
+ ITALIAN SAUSAGE (2EA.)  
+ SAUTÉED GARLIC SPINACH

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness.  
+ Indicates Gluten Free

**ALL ENTREES INCLUDE CHOICE OF  
MIXED GREEN SALAD OR SOUP**

## Pollo

**CHICKEN PICCATA**, grilled chicken breasts with caper and white wine sauce over spinach 23.95

**CHICKEN MARSALA**, grilled chicken breasts with fresh mushrooms and Marsala wine,  
served with linguini 24.95

**CHICKEN PARMIGIANA**, breaded chicken breast baked with tomato sauce,  
mozzarella and parmesan cheese, served with mostaccioli 25.50

+ **CHICKEN VESUVIO**, "House Specialty", oven-roasted half Amish chicken, potato wedges,  
herbs, garlic, white wine (35-40 minute cook time) 27.50

## Specialità della Casa

**VEAL MARSALA "SCALLOPINE"**, sautéed with fresh mushrooms and Marsala wine,  
served over capellini 30.50

**VEAL CUTLET PARMIGIANA**, veal cutlet breaded with seasoned breadcrumbs, baked with tomato sauce,  
mozzarella and parmesan cheese, served with spaghetti 31.50

**EGGPLANT PARMIGIANA**, thick round slices baked with panko breadcrumbs, tomato sauce,  
mozzarella and parmesan cheese, served with mostaccioli 18.50

## Frutta di Mare

+ **LAKE SUPERIOR WHITEFISH**, broiled with capers and  
parsley in white wine butter sauce, served with fresh vegetables 26.50

+ **ATLANTIC SALMON**, \* "House Specialty", Puttanesca style broiled with tomatoes, capers, olives,  
garlic, basil and white wine, served over sautéed spinach 27.50

**SHRIMP FETTUCINE ALFREDO**, flat noodles in a sauce of garlic, cream, butter,  
parmesan and romano cheese with (6) tail-on Gulf shrimp 33.50

**SEAFOOD RAVIOLI**, filled with whitefish, scallops and shrimp in a creamy tomato sauce,  
topped with shrimp and scallops 24.50

**SHRIMP TUSCANY**, (6) tail-on Gulf shrimp broiled in sun-dried tomato, shallot and  
pancetta basil butter sauce over spaghetti 33.50

## Pasta

*All pastas can be "baked" with Mozzarella cheese, add 3.00*

*Sausage or meatballs, add 5.00*

*Gluten free pasta, add 3.00*

**SPAGHETTI**, choice of tomato sauce, meat sauce or spicy arrabiata sauce 16.00

**MOSTACCIOLI**, choice of tomato sauce, meat sauce or spicy arrabiata sauce 16.00

**RAVIOLI**, meat filled pillow shaped pasta, choice of tomato sauce, meat sauce  
or spicy arrabiata sauce 17.00

**LASAGNE**, "House Specialty", traditional style layered pasta sheets with meat sauce,  
white cream sauce and Parmesan cheese (No Ricotta Cheese) 18.50

**FOUR CHEESE RAVIOLI**, with cherry tomato-garlic-basil sauce 17.00

**FETTUCINE ALFREDO**, flat noodles in a sauce of garlic, cream, butter, Parmesan and Romano cheese 20.50

**AGNOLOTTI**, half moon shaped pasta filled with cheese and spinach, tomato-basil sauce 22.50

**CHICKEN FETTUCINE ALFREDO**, flat noodles in a sauce of garlic, cream, butter,  
parmesan and romano cheese, sliced chicken breast 23.50

## Carne

*Steaks cooked over the temperature of medium cannot be guaranteed for tenderness*

+ **BEEF TOSCANINI**, \* "House Specialty", Filet mignon medallions sautéed with fresh mushrooms  
and marsala wine, served with pappardelle pasta 36.50

+ **FILET MIGNON**, \* 12 ounces center cut char-broiled, served sautéed fresh vegetables 39.50

+ **BROILED SAUSAGE**, broiled Italian sausage, tossed with green peppers, onions  
and mushrooms in tomato sauce, served with mostaccioli 22.50

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+ Indicates Gluten Free

## ***Chef Jose's Specials***

**SPECIALS BELOW INCLUDE  
CHOICE OF MIXED GREEN  
SALAD OR SOUP**

### **FILET MIGNON & SHRIMP**

8oz grilled filet mignon, sautéed (4) tail-on Gulf shrimp, topped with a sautéed garlic and olive oil sauce, served over spinach 35.00

### **LOBSTER FETTUCCINE ALFREDO**

Tender ribbons of pasta tossed with Maine lobster meat, diced tomato, mushrooms and green onions in Alfredo cream sauce 33.50

### **RISOTTO PRIMAVERA**

Slowly simmered Arborio rice in chicken broth with chicken, and seasonal vegetables topped with parmesan cheese and basil 23.95

### **PESTO GNOCCHI**

Gnocchi sautéed in a pesto cream sauce with chicken topped with parmesan cheese 21.95



## ***Sparkling Wines by the Glass/Btl.***

**MIONETTO, PROSECCO, BRUT**  
Valdobbiadene, Italy NV  
10.00/SPLIT

**FERRARI, ROSE, TRENTO DOC**  
Italy NV

16.00 GL / 32.00(375 ML BTL)

**BRICCO RIELLA, MOSCATO d'ASTI**  
Italy, DOCG 2019  
10.00 GL / 40.00

## ***White Wines by the Glass/Bottle***

**VERDICCHIO DEI CASTELLO DI JESI**  
Pievalta, Classico Superiore, DOC, Marche, Italy 2017  
12.00 GL / 48.00 BTL

**CHARDONNAY**  
Le Vigne, Paso Robles, California 2017  
14.00 GL / 56.00 BTL

**PINOT GRIGIO**  
Stella, IGT, Sicily, Italy 2019  
10.00 GL / 40.00 BTL

**RIESLING**  
Clean Slate Mosel, Germany 2019  
10.00 GL / 40.00 BTL

**SAUVIGNON BLANC**  
Nobilo, New Zealand, Marlborough 2018  
11.00 GL / 44.00 BTL

**ROSATO Di REFOSCO**  
Masi, Rosa Dei Masi, Rosato della Venezie, IGT, Italy 2016  
11.00 GL / 44.00 BTL

## ***Red Wines by the Glass/Bottle***

### **PIEMONTE WINE FLIGHT**

*Nebbiolo / Dolcetto / Barbera*  
20.00

**CHIANTI CLASSICO RISERVA**  
Nozzole, DOCG, Toscana, Italy 2016  
15.00 GL / 60.00 BTL

**BARBERA D'ASTI**  
Michele Chiaro, Piemonte, DOCG, Italy 2016  
12.00 GL / 48.00 BTL

**SUPER TUSCAN**  
Monte Antico, Toscana, IGT, Italy 2015  
13.00 GL / 52.00 BTL

**CABERNET SAUVIGNON**  
Mezzacorona, Dolomiti, IGT, Italy 2018  
11.00 GL / 44.00 BTL

**ITALIAN VILLAGE, PRIVATE LABEL, CHIANTI**  
Castello di Monsanto "Monrosso" DOCG, Toscana, Italy 2017  
11.00 GL / 44.00 BTL

**MERLOT**  
Bogle, California 2017  
11.00 GL / 44.00 BTL

**PINOT NOIR**  
Cesari, "Due Torri," IGT, Venezie, Italy 2018  
12.00 GL / 48.00 BTL

## ***Specialty Drinks***

- Y **FRANK'S "OLD SCHOOL" MANHATTAN** ~ Seagram's VO, Sweet Vermouth, Lemon Twist
- Y **PINEAPPLE VODKA MARTINI** ~ House made pineapple infused vodka, name your drink or we can surprise you
- Y **ROMAN SANGRIA** ~ A special blend of Italian white and red wine steeped in fresh fruit and spices.
- Y **ALFREDO'S SAZERAC** ~ A modern twist on a classic cocktail. Bulleit Rye, Orange Bitters and Agave Nectar, stirred, served neat in a Pernod rinsed glass
- Y **ITALIAN VILLAGE'S BLOODY MARY** ~ Absolut Peppar vodka, Zing Zang bloody mix, Italian vegetables, meat and cheese garnish
- Y **FIG AND BACON OLD FASHIONED** ~ The perfect sweet and savory drink to kick start your evening!!! High West Double Rye Whiskey, fig-infused simple syrup, bitters, brown sugar glazed bacon wrapped fig
- Y **WINTER PATIO CIDER** ~ Housemade Apple Cider, Bourbon, Cinnamon Stick