**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
+ **MINESTRONE**, 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, blue, 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.)
+ **COUMTAGE 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
White Wines by the Glass/Bottle

VERDICCHIO DEI CASTELLO DI JESI
Pievevala, Classico Superiore, DOC Marche, Italy 2017
12.00 GL / 48.30 BTL

CHARDONNAY
Le Vigne, Paso Robles, California 2017
14.00 GL / 56.30 BTL

PINOT GRIGIO
Stella, IGT, Sicily, Italy 2019
10.00 GL / 40.30 BTL

RIESLING
Clean Slate Mosel, Germany 2019
10.00 GL / 40.30 BTL

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

ROSATO DI REFOSCO
Masi, Rosa Del 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 Chiarlo, Piemonte, DOCG, Italy 2016
12.00 GL / 48.30 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 "Monosso" DOCG, Toscana, Italy 2017
11.00 GL / 44.30 BTL

MERLOT
Bogle, California 2017
11.00 GL / 44.30 BTL

PINOT NOIR
Cesari, “Due Torri,” IGT, Venezie, Italy 2018
12.00 GL / 48.00 BTL

Sparkling Wines by the Glass/Btl.

MIONETTO, PROSECCO, BRUT
Valdobbiadene, Italy NV
10.00/SPLT

FERRARI, ROSE, TRENTO DOC
Italy NV
16.00 GL / 32.00 (375 ML BTL)

BRICCIO RIELLA, MOSCATO D’ASTI
Italy, DOCG 2019
10.00 GL / 40.00

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 rimmed 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