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
+ 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 mesculin 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

FETTUCCINE 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 FETTUCCINE 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

12-10-2020

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 36.00

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

SEAFOOD MANNICOTTI
Oven-baked crepes filled with Maine lobster, shrimp, scallop, salmon and seasoned ricotta cheese, topped with tomato cream sauce 29.00

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
Shaky Bridge, Central Otago, New Zealand, 2014
10.00 **GL** / 40.00 **BTL**

SAUVIGNON BLANC
Nobilo, New Zealand, Marlborough 2019
11.00 **GL** / 44.00 **BTL**

ROSE
Tasca d'Almerita, Le Rose, Terre Siciliane, IGT, 2019
11.00 **GL** / 44.00 **BTL**

Red Wines by the Glass/Bottle

CHIANTI CLASSICO FLIGHT
Annata / Riserva / Gran Selezione
20.00

CHIANTI CLASSICO RISERVA
Barone Ricasoli, DOCG, Toscana, Italy 2016
16.00 **GL** / 64.00 **BTL**

BARBERA
Castelvero, Piemonte, DOC, Italy 2018
12.00 **GL** / 48.00 **BTL**

MONTEPULCIANO D' ABBRUZO
Da Capogiro, Abruzzo, IGT, Italy 2019
13.00 **GL** / 52.00 **BTL**

CABERNET SAUVIGNON
Mezzacorona, Dolomiti, IGT, Italy 2019
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

- **FRANK'S "OLD SCHOOL" MANHATTAN ~** Seagram's VO, Sweet Vermouth, Lemon Twist
- **PINEAPPLE VODKA MARTINI ~** House made pineapple infused vodka, name your drink or we can surprise you
- **ROMAN SANGRIA ~** A special blend of Italian white and red wine steeped in fresh fruit and spices.
- **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
- **ITALIAN VILLAGE'S BLOODY MARY~** Absolut Peppar vodka, Zing Zang bloody mix, Italian vegetables, meat and cheese garnish
- **GRILLED PEACH OLD FASHIONED ~** Makers Mark Bourbon, Peach infused syrup, Angostura bitters, Grilled Peach Slice
- **PRICKLEY PEAR SPRITZ ~** Prickly Pear Syrup, Prosecco, Thyme Simple Syrup, Soda, Sprig of Thyme