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) tall-on Gulf shrimp broiled in sun-dried tomato, shallot and pancetta basil butter sauce 15.00
GARLIC BREAD, oven baked with garlic olive oil and parmesan cheese 8.50
+ 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, pepperoncini, hard-boiled egg, radish, fresh basil leaves 18.00

Insalata

SMALL MIXED GREEN, red onion, carrots, red cabbage, croutons and Roma tomatoes 5.00
CAESAR, romaine, croutons, parmesan cheese, classic Caesar dressing 15.75
CHICKEN CAESAR, grilled boneless chicken breast, romaine, croutons, parmesan, classic Caesar dressing 19.50
+ CAPRESE, sliced tomato, red onion, fresh mozzarella, fresh basil, balsamic vinaigrette 15.00
+ ITALIAN COBB, romaine and mesclun lettuce, arugula, topped with roasted turkey breast, garden tomato, hardboiled egg, pancetta, Fontinella cheese, scallions, artichokes 19.00
GRILLED CHICKEN, Mixed greens, red onion, sliced apples, oranges, dried cranberries, gorgonzola cheese 19.95

Sandwiches

Served on Italian bread with housemade cottage fries
ITALIAN BEEF, sliced beef, green bell peppers, au jus soaked Italian bread 17.75
MEATBALL PARMIGIANA, tomato sauce baked with mozzarella cheese 17.75
SAUSAGE PARMIGIANA, green peppers, onions and mushrooms, baked with mozzarella cheese 17.75
CHICKEN SCAMORZA, grilled chicken breast, roasted red peppers, smoked scamorza cheese, sautéed red onions and balsamic vinegar 17.75

Pizza

Our famous thin crust style, handmade to order, requires 30 minute cook time
Small 12" (12 pieces), Large 14" (14 pieces)
CHEESE Small 18.00 Large 21.00
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 23.00, Large 26.00
QUATTRO FORMAGGI, Alfredo sauce, bleu, Fontinella, mozzarella and parmesan cheese, Small 26.00, Large 29.00
CONNOISSEUR, sausage, green peppers, mushrooms and onions, Small 25.00, Large 28.00
ROASTED VEGETABLE, garlic olive oil crust, zucchini, red onion, artichoke hearts, broccoli, roasted red peppers, mozzarella and parmesan cheese, Small 27.00, Large 30.00

Contorni

All sides, 5.00 each
+ GRILLED BROCCOLI
MEATBALLS (2EA.)
+ COTTAGE FRIES
+ ITALIAN SAUSAGE (2EA.)
+ SAUTEED GARLIC SPINACH

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

CHICKEN PICCATA, grilled chicken breasts with caper and white wine sauce over spinach 25.75
CHICKEN MARSALA, grilled chicken breasts with fresh mushrooms and Marsala wine, served with linguini 26.00
CHICKEN PARMIGIANA, breaded chicken breast baked with tomato sauce, mozzarella and parmesan cheese, served with mostaccioli 26.75
+ CHICKEN VESUVIO, “House Specialty”, oven-roasted half Amish chicken, potato wedges, herbs, garlic, white wine (35-40 minute cook time) 28.75

Specialità della Casa

VEAL MARSALA “SCALLOPINE”, sautéed with fresh mushrooms and Marsala wine, served over capellini 31.00
VEAL CUTLET PARMIGIANA, veal cutlet breaded with seasoned breadcrumbs, baked with tomato sauce, mozzarella and parmesan cheese, served with spaghetti 32.00
EGGPLANT PARMIGIANA, thick round slices baked with panko breadcrumbs, tomato sauce, mozzarella and parmesan cheese, served with mostaccioli 19.50

Frutta di Mare

+ LAKE SUPERIOR WHITEFISH, broiled with capers and parsley in white wine butter sauce, served with fresh vegetables 27.00
+ ATLANTIC SALMON, “House Specialty”, Puttanesca style broiled with tomatoes, capers, olives, garlic, basil and white wine, served over sautéed spinach 28.00
SHRIMP FETTUCCINE ALFREDO, flat noodles in a sauce of garlic, cream, butter, parmesan and romano cheese with (6) tail-on Gulf shrimp 34.00
SEAFOOD RAVIOLI, filled with whitefish, scallops and shrimp in a creamy tomato sauce, topped with shrimp and scallops 26.00
SHRIMP TUSCANY, (6) tail-on Gulf shrimp broiled in sun-dried tomato, shallot and pancetta basil butter sauce over spaghetti 34.00

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 16.50
MOSTACCIOLI, choice of tomato sauce, meat sauce or spicy arrabiata sauce 16.50
RAVOLI, meat filled pillow shaped pasta, choice of tomato sauce, meat sauce or spicy arrabiata sauce 17.50
LASAGNE, “House Specialty”, traditional style layered pasta sheets with meat sauce, white cream sauce and Parmesan cheese (No Ricotta Cheese) 19.0
FOUR CHEESE RAVIOLI, with cherry tomato-garlic-basil sauce 18.00
FETTUCCINE ALFREDO, flat noodles in a sauce of garlic, cream, butter, Parmesan and Romano cheese 21.50
AGNOLOTTI, half moon shaped pasta filled with cheese and spinach, tomato-basil sauce 25.50
CHICKEN FETTUCCINE ALFREDO, flat noodles in a sauce of garlic, cream, butter, parmesan and romano cheese, sliced chicken breast 25.50

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 41.00
+ FILET MIGNON, 12 ounces center cut char-broiled, served sautéed fresh vegetables 45.00
+ BROILED SAUSAGE, broiled Italian sausage, tossed with green peppers, onions and mushrooms in tomato sauce, served with mostaccioli 23.00

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+ Indicates Gluten Free

11-05-2021
**Chef Jose’s Specials**

**Choice of Mixed Green Salad or Soup**

**Filet Mignon & Shrimp**
10oz grilled filet mignon, sautéed (3) tail-on Gulf shrimp, topped with a sautéed garlic and olive oil sauce served over spinach 48.00

**Lobster Fettuccine Alfredo**
Tender ribbons of pasta tossed with lobster meat, diced tomato, mushrooms and green onions in Alfredo cream sauce 37.00

**Risotto Con Pollo E Funghi**
Arborio rice simmered in chicken broth, chicken, roasted seasonal mushrooms balsamic vinegar topped with parmesan cheese 26.00

**Gnocchi Con Salsiccia**
Gnocchi sautéed in a vodka, spicy arribiata cream sauce with crumbled Italian sausage, topped with parmesan cheese 23.95

**Seafood Manicotti**
Oven-baked crepes filled with shrimp, scallop, salmon and seasoned ricotta cheese, topped with tomato cream sauce 29.00

**Pheasant Agnolotti**
Pillow-shaped, pheasant-filled pasta in a butter sage sauce, sprinkled with Parmigiano-Reggiano 29.00

**Mezzaluna di Zucca**
Half moon shaped pasta, filled with butternut squash, ricotta, mostarda, ammaretta cookies, brown butter sauce 25.00

**Specialty Drinks**

- FRANK’S “OLD SCHOOL” MANHATTAN ~ Seagram’s VO, Sweet Vermouth, Lemon Twist
- PINEAPPLE VODKA MARTINI ~ House made pineapple infused vodka
- 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
- THE CAPONE ~ An Italian style Rum Old Fashioned! Gold Rum, Disaronno, Orange bitters, Agave Nectar
- MONROE ST. NEGRONI– Nolet’s Silver Gin, Campari, Fernet Branca, Luxardo Syrup, Orange Twist, in a martini glass

**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 2020 10.00 GL / 40.00
- MEDICI ERMETE, LAMBRUSCO “Quercioli,” Reggiano Lambrusco, DOC, NV 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 2019 14.00 GL / 56.00 BTL
- PINOT GRIGIO Circa, Delle Venezie, DOC, Veneto, Italy 2020 10.00 GL / 40.00 BTL
- RIESLING Shaky Bridge, Central Otago, New Zealand 2014 10.00 GL / 40.00 BTL
- SAUVIGNON BLANC Nobilo, Marlborough, New Zealand 2020 11.00 GL / 44.00 BTL
- ROSE Villa Calcinaia, Rosato, Toscana, IGT, Italy 2019 11.00 GL / 44.00 BTL

**Red Wines by the Glass/Bottle**

- CHIANTI CLASSICO RISERVA Nozzole, Toscana, DOCG, Italy 2018 16.00 GL / 64.00 BTL
- BARBERA D’ASTI Cantine Povero, Piemonte, DOCG, Italy 2020 12.00 GL / 48.00 BTL
- DOLCETTO Cantine Povero, Piemonte, DOC, Italy 2019 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 2020 11.00 GL / 44.00 BTL
- CHIANTI Castello di Monsanto “Monroso” DOCG, Toscana, Italy 2017 11.00 GL / 44.00 BTL
- MERLOT Bogle, California 2019 11.00 GL / 44.00 BTL
- PINOT NOIR Cesari, “Due Torri,” Venezia, IGT, Italy 2019 12.00 GL / 48.00 BTL

**ROMAN SANGRIA PITCHER**

45.00

10-01-21