

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 15.00

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 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 19.50

GRILLED CHICKEN, Mixed greens, red onion, sliced apples, oranges, dried cranberries, gorgonzola cheese 20.00

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 18.00

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, 6.00 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 26.50

CHICKEN MARSALA, grilled chicken breasts with fresh mushrooms and Marsala wine,
served with linguini 27.00

CHICKEN PARMIGIANA, breaded chicken breast baked with tomato sauce,
mozzarella and parmesan cheese, served with mostaccioli 27.50

+ **CHICKEN VESUVIO**, "House Specialty", oven-roasted half Amish chicken, potato wedges,
herbs, garlic, white wine (35-40 minute cook time) 29.00

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 29.00

+ **ATLANTIC SALMON**, * "House Specialty", Puttanesca style broiled with tomatoes, capers, olives,
garlic, basil and white wine, served over sautéed spinach 28.00

SHRIMP FETTUCINE 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 29.00

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 6.00

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

RAVIOLI, meat filled pillow shaped pasta, choice of tomato sauce, meat sauce
or spicy arrabiata sauce 18.50

LASAGNE, "House Specialty", traditional style layered pasta sheets with meat sauce,
white cream sauce and Parmesan cheese (No Ricotta Cheese) 19.00

FOUR CHEESE RAVIOLI, with cherry tomato-garlic-basil sauce 18.00

FETTUCINE ALFREDO, flat noodles in a sauce of garlic, cream, butter, Parmesan and Romano cheese 22.00

AGNOLOTTI, half moon shaped pasta filled with cheese and spinach, tomato-basil sauce 25.50

CHICKEN FETTUCINE ALFREDO, flat noodles in a sauce of garlic, cream, butter,
parmesan and romano cheese, sliced chicken breast 27.00

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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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, ASPARAGI E PISELLI

Arborio rice simmered in chicken broth, chicken, roasted garlic purée, asparagus and peas, topped with parmesan cheese 28.00

GNOCCHI CON SALSICCIA

Gnocchi sautéed in a vodka, spicy arrabiata cream sauce with crumbled Italian sausage, topped with parmesan cheese 24.00

SEAFOOD MANICOTTI

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

PHEASANT AGNOLOTTINI

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

RAVIOLI DI COSTATA CORTA BRASATA

pasta stuffed with short rib, parmesan and ricotta cheese, mirepoix, red wine demi glaze 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 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 2020

14.00 GL / 56.00 BTL

PINOT GRIGIO

Circa, Delle Venezie, DOC, Veneto, Italy 2020

10.00 GL / 40.00 BTL

RIESLING

Chateau Grand Traverse, "Sweet Harvest Riesling," NV

10.00 GL / 40.00 BTL

SAUVIGNON BLANC

The Champion, Marlborough, New Zealand 2020

11.00 GL / 44.00 BTL

ROSE

Villa Calcinaia, Rosato, Toscana, IGT, Italy 2019

11.00 GL / 44.00 BTL

WINE FLIGHT - UMBRIA (3 - 2oz pours)

22.00

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

PRIMITIVO

Coppi, "Siniscalco," Puglia, IGP, Italy 2016

11.00 GL / 44.00 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

ITALIAN VILLAGE CHIANTI

Castello di Monsanto "Monrosso" DOCG, Toscana, Italy 2017

11.00 GL / 44.00 BTL

MERLOT

Barone Fini, DOC, Trentino, Italy, 2018

11.00 GL / 44.00 BTL

PINOT NOIR

Cesari, "Due Torri," Venezie, IGT, Italy 2019

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
- 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 **THE CAPONE** ~ An Italian style Rum Old Fashioned! Gold Rum, Disaronno, Orange bitters, Agave Nectar
- Y **L'ULTIMA PAROLA** (The Last Word)~ Nolet's Gin, Strega, Luxardo Liqueur, Lime Juice, Luxardo Cherry

ROMAN SANGRIA PITCHER

45.00