

Antipasti

CALAMARI, fried squid with seasoned cornmeal meal and flour, or
+ grilled with garlic, olive oil, oregano and paprika 16.00

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 9.00

MOZZARELLA STICKS, served with tomato sauce 9.00

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 9.00

"Baked" with mozzarella cheese, add 3.00

+ **BEEF CARPACCIO**,* thinly sliced raw Filet Mignon, arugula, Parmigiano-Reggiano, Extra virgin olive oil 18.00

+ **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 19.00

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 16.00

+ **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 18.50

MEATBALL PARMIGIANA, tomato sauce baked with mozzarella cheese 18.00

SAUSAGE PARMIGIANA, green peppers, onions and mushrooms,
baked with mozzarella cheese 18.00

CHICKEN SCAMORZA, grilled chicken breast, roasted red peppers, smoked scamorza cheese,
sautéed red onions and balsamic vinegar 19.00

Pizza

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

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

CHEESE Small 19.00 Large 22.00

BUILD YOUR OWN PIZZA (*\$3.00 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 24.00, Large 27.00

QUATTRO FORMAGGI, Alfredo sauce, bleu, Fontinella, mozzarella and
parmesan cheese, Small 27.00, Large 30.00

CONNOISSEUR, sausage, green peppers, mushrooms and onions, Small 26.00, Large 29.00

ROASTED VEGETABLE, garlic olive oil crust, zucchini, red onion, artichoke hearts, broccoli,
roasted red peppers, mozzarella and parmesan cheese, Small 28.00, Large 31.00

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 27.00

CHICKEN MARSALA, grilled chicken breasts with fresh mushrooms and Marsala wine,
served with linguini 28.00

CHICKEN PARMIGIANA, breaded chicken breast baked with tomato sauce,
mozzarella and parmesan cheese, served with mostaccioli 28.50

+ **CHICKEN VESUVIO**, “House Specialty”, oven-roasted half Amish chicken, potato wedges,
herbs, garlic, white wine (35-40 minute cook time) 30.00

Specialità della Casa

VEAL MARSALA “SCALLOPINE”, sautéed with fresh mushrooms and Marsala wine,
served over capellini 32.00

VEAL CUTLET PARMIGIANA, veal cutlet breaded with seasoned breadcrumbs, baked with tomato sauce,
mozzarella and parmesan cheese, served with spaghetti 33.00

EGGPLANT PARMIGIANA, thick round slices baked with panko breadcrumbs, tomato sauce,
mozzarella and parmesan cheese, served with mostaccioli 21 .00

Frutta di Mare

+ **LAKE SUPERIOR WHITEFISH**, broiled with capers and
parsley in white wine butter sauce, served with fresh vegetables 31.00

+ **ATLANTIC SALMON**, * “House Specialty”, Puttanesca style broiled with tomatoes, capers, olives,
garlic, basil and white wine, served over sautéed spinach 30.00

SHRIMP FETTUCINE ALFREDO, flat noodles in a sauce of garlic, cream, butter,
parmesan and romano cheese with (6) tail-on Gulf shrimp 35.00

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 17.00

MOSTACCIOLI, choice of tomato sauce, meat sauce or spicy arrabiata sauce 17.00

RAVIOLI, meat filled pillow shaped pasta, choice of tomato sauce, meat sauce
or spicy arrabiata sauce 20.00

LASAGNE, “House Specialty”, traditional style layered pasta sheets with meat sauce,
white cream sauce and Parmesan cheese (*No Ricotta Cheese*) 21.00

FOUR CHEESE RAVIOLI, with cherry tomato-garlic-basil sauce 19.00

FETTUCINE ALFREDO, flat noodles in a sauce of garlic, cream, butter, Parmesan and Romano cheese 23.00

AGNOLOTTI, half moon shaped pasta filled with cheese and spinach, tomato-basil sauce 27.00

CHICKEN FETTUCINE ALFREDO, flat noodles in a sauce of garlic, cream, butter,
parmesan and romano cheese, sliced chicken breast 29.00

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 46.00

BROILED SAUSAGE, broiled Italian sausage, tossed with green peppers, onions
and mushrooms in tomato sauce, served with mostaccioli 25.00

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

+ Indicates Gluten Free

Chef Jose's Specials

CHOICE OF MIXED GREEN
SALAD OR SOUP

FILETO CON BRANDY

10oz grilled filet mignon, brandy and peppercorns cream sauce, roasted potatoes, green beans 46.00

LINGUINI FRUTTA DI MARE

Linguine in a zesty tomato sauce with mussels, scallops, calamari, shrimp and clams 37.00

RISOTTO CON GAMBERI, POMODORI BLISTER

Arborio rice simmered in chicken broth, (6) tail-on Gulf shrimp, garlic, butter, blistered tomatoes in a pesto cream sauce 35.00

GNOCCHI CON SALSICCIA

Gnocchi sautéed in a vodka, spicy arrabiata cream sauce with crumbled Italian sausage, topped with parmesan cheese 25.00

SEAFOOD MANICOTTI

Oven-baked crepes filled with shrimp, scallop, salmon and seasoned ricotta cheese, topped with tomato cream sauce 30.00

PHEASANT AGNOLOTTINI

Handmade pillow-shaped, pheasant-filled pasta in a butter sage sauce, sprinkled with Parmigiano-Reggiano 30.00

RAVIOLI CON FUNGHI

Handmade pasta stuffed with cremini and white mushrooms, garlic, ricotta and parmesan cheese with mushroom cream sauce 27.00

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
- ☞ **AVIATION** ~ Hendrick's Gin, Luxardo Liqueur, Lemon, Violet Liqueur, Luxardo Cherry
- ☞ **LEMON BASIL SPRITZ** ~ Absolut Citron, Limoncello, San Pellegrino Limonata, Lemon, Basil

ROMAN SANGRIA PITCHER

45.00

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 2021
10.00 GL / 40.00
- MEDICI ERMETE, LAMBRUSCO**
"Quercioli," Reggiano Lambrusco, DOC, NV
10.00 GL / 40.00

White Wines by the Glass/Bottle

- PECORINO**
Fabulas, "Fecerunt," Terre di Chieti, IGP, Abruzzo 2020
13.00 GL / 52.00 BTL
- CHARDONNAY**
Le Vigne, Paso Robles, California 2020
14.00 GL / 56.00 BTL
- PINOT GRIGIO**
Circa, Delle Venezie, DOC, Veneto, Italy 2021
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

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 2018
11.00 GL / 44.00 BTL
- MONTEPULCIANO D' ABRUZZO**
Da Capogiro, Abruzzo, IGT, Italy 2020
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, 2019
11.00 GL / 44.00 BTL
- PINOT NOIR**
Cesari, "Due Torri," Venezie, IGT, Italy 2019
12.00 GL / 48.00 BTL