

## 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

## Contorni

*All sides, 6.00 each*

+ **GRILLED BROCCOLI**  
**MEATBALLS (2EA.)**

**COTTAGE FRIES**  
+ **ITALIAN SAUSAGE (2EA.)**  
+ **SAUTÉED GARLIC SPINACH**

**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 linguine 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

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

# 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

## Frutti 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**, \* 10oz center cut char-broiled, served with sautéed vegetables 49.00

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

## Chef's Specials

**COSTOLETTA D'AGNELLO** Oven-roasted New Zealand lamb rack, over a squash caponata, finished with a fresh herb pine nut purée and balsamic glaze reduction 45.00

**LINGUINE FRUTTI DI MARE** Linguine in a zesty tomato sauce with mussels, scallops, calamari, shrimp and clams 37.00

**RISOTTO AI FUNGHI PORCINI** Arborio rice simmered in chicken broth, wild mushrooms, green onions, finished with a white truffle oil 30.00

**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 ZUCCA** Handmade half-moon shaped pasta stuffed with butternut squash, ricotta, fig purée, in a butter Amaretti cookie sauce, sprinkled with parmesan cheese 28.00

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## White Wines

### **PECORINO**

Fabulas, "Fecerunt," Terre di Chieti, IGP, Abruzzo 2020  
13.00 **GL** / 52.00 **BTL**

### **CHARDONNAY**

Le Vigne, Paso Robles, California 2021  
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**

Massey Dacta, Marlborough, New Zealand 2022  
11.00 **GL** / 44.00 **BTL**

### **ROSE**

Villa Calcinaia, Rosato, Toscana, IGT, Italy 2019  
11.00 **GL** / 44.00 **BTL**

## Red Wines

### **CHIANTI CLASSICO RISERVA**

Nozzole, Toscana, DOCG, Italy 2019  
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' ABBRUZO**

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, 2021  
11.00 **GL** / 44.00 **BTL**

### **PINOT NOIR**

Cesari, "Due Torri," Venezie, IGT, Italy 2020  
12.00 **GL** / 48.00 **BTL**

### **BAROLO**

Bergadano, DOCG, Piemonte, Italy 2017  
20.00 **GL** / 80.00 **BTL**

## Sparkling Wines

### **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 **BTL**

### **MEDICI ERMETE, LAMBRUSCO**

"Quercioli," Reggiano Lambrusco, DOC, NV  
10.00 **GL** / 40.00 **BTL**

### **ROMAN SANGRIA PITCHER**

45.00

## 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
- ☞ **TYRRHENIAN TEA ~** Zubrowka Bison Grass Vodka mixed with a Tea-Infused apple nectar reduction, Angostura Bitters, and Soda. Served over ice in a Collins glass