

Antipasti

CALAMARI, fried squid with seasoned cornmeal meal and flour, or
+ grilled with garlic, olive oil, oregano and paprika 19.00

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, marinated artichokes,
Kalamata olives, tomato, anchovy, roasted red pepper, Fontinella cheese, peperoncini,
hard-boiled egg, radish, 19.00

Insalata

SMALL MIXED GREEN, red onion, carrots, red cabbage, croutons and Roma tomatoes 6.00

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, topped with grilled chicken breast, garden tomato,
hardboiled egg, pancetta, Fontinella cheese, scallions, artichokes 22.00

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

SEAFOOD CITRUS, grilled shrimp and salmon, mixed lettuce, fennel, apple,
green onions, radish, citrus vinaigrette 32.00

Sandwiches

Served with housemade cottage fries

THE TONY, thinly sliced ribeye, arugula, red onion, tomato, giardiniera aioli 22.00

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, giardiniera aioli and balsamic vinegar 19.00

Pizza

*Our famous thin crust style, handmade to order, requires 30 minute cook time
Small 12", Large 14"*

CHEESE Small 19.00 Large 22.00

BUILD YOUR OWN PIZZA (\$3.00 each ingredient) sausage, bacon, salami, pepperoni, 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, 8.00 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 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

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**, grilled with capers and
parsley in white wine butter sauce, served with fresh vegetables 31.00

+ **ATLANTIC SALMON**, * "House Specialty", Puttanesca style grilled 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 32.00

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 29.00

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

+ **10oz FILET MIGNON**,* center cut, served with sautéed vegetables 49.00

+ **14oz RIBEYE**,* served with your choice of cottage fries or french fries 53.00

ITALIAN SAUSAGE, grilled 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

05/01/2023

White Wines

PECORINO

Fabulas, "Fecerunt," Terre di Chieti, IGP, Abruzzo 2021
14.00 **GL** / 56.00 **BTL**

CHARDONNAY

Le Vigne, Paso Robles, California 2021
14.00 **GL** / 56.00 **BTL**

PINOT GRIGIO

Circa, Delle Venezie, DOC, Veneto, Italy 2021
12.00 **GL** / 48.00 **BTL**

RIESLING

Chateau Grand Traverse, "Sweet Harvest Riesling," NV
12.00 **GL** / 48.00 **BTL**

SAUVIGNON BLANC

Massey Dacta, Marlborough, New Zealand 2022
12.00 **GL** / 48.00 **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
12.00 **GL** / 48.00 **BTL**

MONTEPULCIANO D' ABBRUZO

Da Capogiro, Abruzzo, IGT, Italy 2020
13.00 **GL** / 52.00 **BTL**

CABERNET SAUVIGNON

Mezzacorona, Dolomiti, IGT, Italy 2021
12.00 **GL** / 48.00 **BTL**

ITALIAN VILLAGE CHIANTI

Castello di Monsanto "Monrosso" DOCG,
Toscana, Italy 2019
12.00 **GL** / 48.00 **BTL**

MERLOT

Barone Fini, DOC, Trentino, Italy, 2021
12.00 **GL** / 48.00 **BTL**

PINOT NOIR

Cesari, "Due Torri," Venezie, IGT, Italy 2021
13.00 **GL** / 52.00 **BTL**

BAROLO

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

Sparkling Wines

BARIANO, PROSECCO, DOC

Italy NV
12.00/SPLIT

FERRARI, ROSE, TRENTO DOC

Italy NV
16.00 **GL** / 32.00 (375 ML BTL)

BRICCO RIELLA, MOSCATO d'ASTI

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

MEDICI ERMETE, LAMBRUSCO

"Quercioli," Reggiano Lambrusco, DOC, NV
11.00 **GL** / 44.00 **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

SBAGLIATO ~ A take on the Negroni minus the
Gin plus some bubbles. Campari, Sweet
Vermouth, Prosecco

PINEAPPLE MOJITO ~ A refreshing
non-alcoholic take on the mojito, Mint, Lime,
Pineapple Juice, Club Soda