


# SALADS

**STAGIONE**  **\$10.50**  
Mixed greens, tomatoes, carrots & cucumbers with balsamic dressing

**TRICOLORE**  **\$12.50**  
Radicchio, baby arugula, endive, Gaeta olives & shaved Parmigiano with balsamic dressing

**ISALATA Di PERE**  **\$12.50**  
Mixed greens, red pears, gorgonzola & toasted pecans with lime dressing

**BIETOLE**  **\$12.50**  
Mixed greens, roasted red beets, goat cheese, toasted walnuts, roasted corn & tomatoes with honey dijon dressing

**INSALATA con FUNGHI**  **\$12.50**  
Mixed greens, portobello mushrooms, roasted peppers, toasted sunflower seeds & mozzarella with balsamic dressing

**CAESAR**  **\$10.50**  
Romaine hearts, ciabatta croutons, shaved Parmigiano & Caesar dressing

**MEDITERRANEAN CHICKPEA** **\$13.50**  
Chickpeas, diced cucumber, red & green bell peppers, celery, red onions, olives, feta, citrus vinaigrette

CAN BE ADDED TO ANY SALAD	
Chicken	\$6.00
Cajun Chicken	\$6.50
Turkey	\$6.00
Calamari	\$6.00
Shrimp	\$8.00
Cajun Shrimp	\$8.50
Salmon	\$8.00
Hanger Steak	\$9.00
Any Salad Chopped	\$1.00
Extra 3-5oz Dressing	\$1.00

**Steak**  
**BISTECCA e ZOLA**  **\$18.50**  
Hanger steak, mixed greens, cherry tomatoes, Gaeta olives, marinated red onions and gorgonzola with balsamic dressing

## Grilled Chicken

**AVOCADO SALAD**  **\$16.50**  
Grilled chicken, iceberg lettuce, shredded mozzarella, avocado, toasted almonds & cherry tomatoes with balsamic dressing

**RUCOLA CAPRINO e POLLO**  **\$16.50**  
Grilled chicken, baby arugula, goat cheese, sundried tomatoes & toasted walnuts with balsamic dressing

**RUCOLA e FARRO** **\$16.50**  
Grilled chicken, baby arugula, barley, cherry tomatoes, gorgonzola, roasted hot peppers & hearts of palm with honey dijon dressing

**INSALATINA di Pollo**  **\$16.50**  
Grilled chicken, mixed greens, Gaeta olives, red onions, carrots & toasted almonds with balsamic dressing

**MINT SALAD**  **\$16.50**  
Grilled chicken, romaine hearts, walnuts, raisins, fresh mint, & quinoa with mango dressing

**INSALATA di POMODORO**  **\$16.50**  
Grilled chicken, iceberg lettuce, fresh tomatoes, red onions, Gaeta olives, basil & fresh mozzarella with balsamic dressing

**INSALATA di CARCIOFI**  **\$16.50**  
Artichoke hearts, baby arugula, grilled chicken, quinoa with fresh tomatoes, hot peppers, red onions, & fresh mozzarella with balsamic dressing

**INSALATA di QUINOA**  **\$16.50**  
Quinoa with grilled chicken, romaine hearts, fresh tomatoes, avocado, Gaeta olives, almonds & cucumber with mango dressing

**INSALATA di CAVOLO**  **\$16.50**  
Chopped organic baby kale, grilled chicken, red beets, fresh mango, avocado & pecans with honey dijon dressing

**INSALATA di MANGO**  **\$16.50**  
Chopped organic baby kale, fresh mango, grilled chicken, quinoa with cherry tomatoes, almonds & shredded mozzarella with mango dressing

**POLLO e GUACAMOLE**  **\$16.50**  
Grilled chicken, iceberg lettuce, guacamole, roasted hot peppers, shredded mozzarella & cherry tomatoes with lime dressing

**Chicken Cutlet**  
**PARMA SALAD** **\$16.50**  
Chicken cutlet, romaine hearts, tomatoes, Gaeta olives, red onions, roasted peppers & shaved Parmigiano with balsamic dressing

**SAL SALAD** **\$16.50**  
Chicken cutlet, mixed greens, red onions & tomatoes with roasted garlic vinaigrette

**DI ROSA SALAD** **\$16.50**  
Chicken cutlet, mixed greens, tomatoes & goat cheese with balsamic dressing

**SUSAN SALAD** **\$16.50**  
Chicken cutlet, mixed greens, red onion, tomato, gorgonzola, roasted corn, roasted hot pepper with balsamic dressing

**Roasted Turkey**  
**TURKEY BACON**  **\$16.50**  
Romaine hearts, turkey, bacon, avocado, gorgonzola, cherry tomatoes & balsamic vinaigrette

**TACCHINO e AVOCADO**  **\$16.50**  
Roasted turkey, mixed greens, shredded mozzarella, tomatoes, avocado, sautéed mushrooms & roasted hot peppers with balsamic dressing

## Seafood

**Calamari**  
**INSALATA di CALAMARI**  **\$18.25**  
Grilled calamari, mixed greens, Gaeta olives, capers, sundried tomatoes & scallions with lime dressing

**Tuna**  
**INSALATA di TONNO**  **\$18.25**  
Italian tuna in olive oil, baby arugula, roasted corn, cherry tomatoes, roasted peppers, fried capers & shredded mozzarella with lime dressing

**Shrimp**  
**INSALATA di Mango e GAMBERI**  **\$18.25**  
Grilled shrimp, fresh mango, iceberg lettuce, cherry tomatoes & fresh mozzarella with raspberry vinaigrette

**ROMANA con GAMBERONI**  **\$18.25**  
Grilled shrimp, romaine hearts, fresh mozzarella, raisins, toasted walnuts & tomatoes with balsamic dressing

**GAMBERONI e GUACAMOLE**  **\$18.25**  
Grilled shrimp, iceberg lettuce, guacamole, toasted almonds, cherry tomatoes & roasted hot peppers with lime dressing

**Salmon**  
**SALMONE e GUACAMOLE**  **\$18.25**  
Grilled salmon, mixed greens, guacamole, hearts of palm & toasted, sunflower seeds with honey dijon dressing


**SALMONE e QUINOA** **\$18.25**  
Grilled salmon, romaine lettuce chickpeas, quinoa, avocado, feta cheese, grape tomato, red onion & toasted almonds with a red wine vinaigrette

**SALMONE e PERE**  **\$18.25**  
Grilled salmon, baby spinach, endive, red pears, toasted pecans, roasted beets & cherry tomatoes


**Gluten Free Quinoa**


# PANINI


**GLUTEN FREE BREAD**  **\$2.50**  
Side spreads available at an additional charge

**CUNEO**  **\$12.75**  
Grilled chicken, mozzarella, grilled zucchini, roasted peppers on ciabatta

**SAVONA**  **\$12.75**  
Grilled chicken, mozzarella, roasted garlic aioli, tomato on ciabatta

**HOGANS**  **\$12.75**  
Grilled chicken, marinated artichoke, sundried tomato, mozzarella, basil pesto on ciabatta

**NUORO**  **\$12.75**  
Grilled chicken, roasted hot pepper, basil pesto, mozzarella, chopped iceberg, tomato on ciabatta

**PERUGIA**  **\$12.75**  
Grilled chicken, guacamole, chopped iceberg, mozzarella on rustic hero

**PRATO** **\$13.00**  
Chicken cutlet, fontina, sautéed onion, roasted pepper, spicy artichoke sauce on ciabatta

**PIETRO** **\$13.00**  
Chicken cutlet, mixed greens, roasted pepper, mozzarella, herb mayo on ciabatta

**PEPERONI** **\$13.00**  
Chicken cutlet, mozzarella, roasted pepper, red onion on ciabatta


**COTOLETTA** **\$13.00**  
Chicken cutlet, mozzarella, red onion, tomato & herb mayo on ciabatta

**PICCANTE** **\$13.00**  
Chicken cutlet, mozzarella, mixed greens, spicy salsa aioli on ciabatta

**ANCONA** **\$13.00**  
Chicken cutlet, mixed greens, mozzarella, roasted hot pepper, tomato on ciabatta

**Vegetarian**  
**SICILIA**  **\$12.00**  
Fried eggplant, mozzarella, roasted peppers on krispina

**POTENZA**  **\$12.00**  
Fried eggplant, mozzarella, tomato, basil on krispina

**FOGGIA**  **\$12.00**  
Fried eggplant, smoked mozzarella, olive paste, sundried tomato on krispina

**TRAPANI**  **\$12.00**  
Portobello mushroom, mozzarella, roasted peppers & sautéed onions on focaccia

**PORTOBELLO**  **\$12.00**  
Roasted portobello, tomato, mozzarella on whole wheat

**TERRA**  **\$12.50**  
Roasted portobello, broccoli rabe, roasted pepper, grilled zucchini, fresh mozzarella on whole wheat

**GUBBIO**  **\$12.00**  
Roasted portobello, goat cheese, basil pesto, roasted pepper on whole wheat

**SIENNA**  **\$9.25**  
Mozzarella, tomato, basil, extra virgin olive oil, balsamic on krispina

**VITTORIA**  **\$12.00**  
Artichoke hearts, sundried tomatoes, roasted peppers & baby arugula on focaccia


**VEGETARIANO**  **\$12.00**  
Grilled mixed vegetables with fresh tomatoes & mozzarella on rustic hero


**GOAT CHEESE**  **\$12.00**  
Goat cheese, sundried tomatoes, Gaeta olives, grilled zucchini & red onion on focaccia


**Cured Meats**  
**THE AMERICANA** **\$13.50**  
Prosciutto, mozzarella, roasted peppers, balsamic vinaigrette, on focaccia

**CRUDO**  **\$13.50**  
Prosciutto, mozzarella, baby arugula on ciabatta


**PROSCIUTTO**  **\$13.50**  
Prosciutto, mozzarella, tomato on ciabatta

**PIPPO**  **\$13.50**  
Prosciutto, mozzarella, sundried tomato, spicy salsa aioli, red onion, Gaeta olives, roasted hot peppers on ciabatta

**LECCE**  **\$13.50**  
Parma ham, mozzarella, tomatoes & spicy aioli on focaccia

**MATT**  **\$13.50**  
Parma ham, mozzarella, tomato, herb mayo, mixed greens, roasted pepper, balsamic on ciabatta

**Roasted Turkey**  
**TURKEY BLT** **\$12.75**  
Roasted turkey, bacon, herb mayo, lettuce, tomato on foccia


**FROSINONE**  **\$12.75**  
Roasted turkey, crispy bacon, smoked mozzarella, sautéed onion, herb mayo on krispina


**SAN REMO** **\$13.00**  
Roasted turkey, mozzarella, roasted hot peppers, guacamole on ciabatta

**TURKEY AVOCADO** **\$13.00**  
Roasted turkey, provolone, avocado, roasted peppers, herb mayo, spinach on foccia

**Seafood**  
**TONNO**  **\$13.00**  
Italian tuna in olive oil with fresh tomato, baby arugula & spicy aioli on krispina

**NAPOLI**  **\$14.00**  
Grilled Shrimp, salsa aioli, baby arugula on a round rustic

**ASTI**  **\$14.00**  
Grilled shrimp, broccoli rabe, mozzarella, roasted hot pepper on ciabatta

**AGRIGENTO**  **\$14.00**  
Grilled shrimp, marinated artichoke, tomato, roasted garlic aioli on round rustic

**Steak**  
**BISTECCA**  **\$15.50**  
Hanger steak, sautéed onion, smoked mozzarella on ciabatta

**BISTECCA e MOZZARELLA**  **\$15.50**  
Hanger steak, mozzarella, roasted pepper on ciabatta

**BISTECCA e FUNGHI**  **\$15.50**  
Hanger steak, fontina, sautéed mushrooms on ciabatta

**ALEXANDRO**  **\$15.50**  
Hanger steak, avocado, roasted hot pepper, romaine, tomato, red onion on ciabatta

**THE NEW YORKER** **\$13.50**  
Sweet sausage, roasted pepper, sautéed onion, mozzarella on ciabatta

**Pork**  
**BARI**  **\$13.50**  
Sweet sausage, broccoli rabe, olive paste on round rustic

**SARDEGNA**  **\$13.50**  
Sweet sausage, mozzarella, roasted hot pepper on round rustic

**Piadina Classica**  
Served with a side order of Stagione or Caesar salad, Tuscan fries or sweet potatoes fries

**PROSCIUTTO DI PARMA** **\$13.50**  
with fresh baby arugula, brie cheese, and drizzled with Mike's hot honey

**HANGER STEAK** **\$16.50**  
Hanger steak with fontina cheese, peppers and onions

**GRILLED CHICKEN** **\$13.50**  
with stracchino cheese & baby spinach

**GRILLED SHRIMP** **\$15.50**  
with stracchino cheese & mixed vegetables

## Panini Basket

Your choice of panini cut in quarters

**10 PANINI \$115.00**  
**5 PANINI \$60.00**



## Soup Specials

Pint \$7.50

**ZUPPA di Pollo e VEGETALI**   
Chicken Vegetable

**LENTICCHIE**   
Lentil

**PASTA con FAGIOLI**  
(optional GF with no pasta)

**SPLIT PEA**

**ESCAROLE & BEAN**   
with sausage

**ZUCCA**   
Butternut Squash

**MINISTRONE**   
(optional GF with no pasta)

**TORTELLINI in BRODO**  
Cheese tortellini, tomatoes & scallions in broth

**VEGETARIANO**

Mixed vegetables with egg whites in broth

**SEAFOOD SOUP**   
Pint \$8.50

**SEASONAL SOUP**

**LOBSTER BISQUE** M/P

## Bruschette

\$9.00 Choice of Three

\$15.00 Choice of Six

**CLASSICA**

Fresh tomato, garlic, fresh basil

**GAMBERI**

Roasted jumbo shrimp, tomato, hot peppers

**MOZZARELLA-BASILICO**

Roasted red peppers, mozzarella & basil pesto

**POMODORINI**

Roasted cherry tomatoes & fresh mozzarella

**PARMA**

Prociutto di parma, parmigiano reggiano, baby arugula & spicy oil

**CAPRINO con NOCI**

Goat cheese, raisins & walnut

**PERA**

Roasted squash, fresh ricotta & pears

**RICCOTA**

Sautéed mushrooms and kale with fresh ricotta

**ZUCCHINI**

Grilled zucchini, smashed avocado and hot pepper

**Bacon**

Artichoke puree, bacon & parmigiano

**PEPERONCINO**

Avocado, red onion, tomato with hot pepper

**POLPETTE**

Mini meatball with fresh tomato sauce & mozzarella

**PORTOBELLO**

Roasted portobello & walnut with goat cheese

## Panini Per I Bambini

(Kids Only)

**MATTIA** \$7.50

Mozzarella, tomato, basil on rustic hero

**ERIKA** \$10.00

Chicken cutlet, mozzarella on rustic hero

**FORMAGGINO** \$7.50

Double mozzarella melted between flattened round bread

**POLLO con PATATINE** \$10.00

Chicken strips with a side of Tuscan fries

**PENNE** \$8.50

Raviolini

Penne with choice of marinara, garlic and oil, or butter sauce, add \$1.50 for alla vodka

**GIUSEPPE JR.** \$10.00

Hamburger, mozzarella, ketchup and tomato on round bread

## Sides

**Broccoli** \$9.50  
**Cauliflower** \$9.50  
**Potatoes, Peppers & Onions** \$9.50  
**Mushrooms** \$9.50  
**Chicken** \$6.00  
**Shrimp** \$8.00

**Mixed Vegetables** \$9.50  
**Spinach** \$9.50  
**Broccoli Rabe** \$10.50  
**Escarole & Beans** \$9.50  
**Tuscan Fries** \$6.50  
**Sweet Potato Fries** \$7.50

## Antipasti

**FRIED ZUCCHINI**

\$11.50

Lightly breaded and served with a marinara dipping sauce

**SPAGHETTI PATTIE**

\$12.50

Homemade Spaghetti patties w/ Ricotta, pecorino cheese pan fried with vodka sauce

**CALAMARI FRITTI** \$15.50

Crispy golden fried calamari served with a fresh tomato sauce

**MEATBALL** \$9.50

5 meatballs in marinara sauce with a scoop of ricotta

**MINI ARANCINI**

3 for \$5; 5 for \$7; 10 for \$13.50; \$1.75 each  
Famous cheese rice balls served with a tomato dipping sauce

**MOZZARELLA CAPRESE**

\$11.50

Fresh mozzarella, roasted peppers, Gaeta olives, tomato, fresh basil topped with balsamic glaze

**STUFFED AVOCADO**

\$15.00

Stuffed with shrimp, cherry tomatoes over a bed of arugula with balsamic glaze

**EGGPLANT BRUSCHETTE**

\$16.50

Two grilled or fried eggplant topped with tomato, onion, basil & avocado

**MOZZARELLA CARROZA OR (MOZZARELLA STICKS)**

\$13.00

Homemade mozzarella breaded & pan fried served with marinara sauce

## Secondi

Served with choice of potato & vegetable, or pasta

**POLLO MOZZARELLA**

\$24.00

Chicken breast topped with fresh tomato, broccoli rabe and fresh mozzarella in a lemon and white wine sauce

**POLLO FUNGHI** \$23.00

Chicken breast with mixed mushrooms, onions in a marsala wine sauce

**BRUSCHETTE di POLLO**

\$23.00

Grilled chicken breast lightly marinated in balsamic, topped with tomato & mozzarella bruschette over mix greens in a light citrus dressing

**POLLO al VINO BIANCO**

\$23.00

Breast of chicken with white wine, lemon, fresh parsley

**POLLO alla SORRENTINO**

\$24.00

Breast of chicken with eggplant, prosciutto and fresh mozzarella in a brown sauce

**SALMONE con VINO BIANCO**

\$27.00

Pan seared Atlantic salmon with sundried tomato in a lemon white wine sauce

**SALMONE POMODORINI**

\$27.00

Pan seared Atlantic salmon & cherry tomato light sauce

**PETTO di POLLO**

\$24.00

Breast of chicken with spinach, roasted peppers and mozzarella in a brown sauce

**POLLO alla GRIGLIA**

\$24.00

Grilled chicken, broccoli rabe, and roasted peppers with melted fresh mozzarella, in a light wine sauce

**GRILLED SALMON**

\$27.00

Fresh grilled Atlantic salmon filet

**SHRIMP FRANCESE** \$26.00

Fresh egg battered shrimp, pan seared in our white wine and lemon sauce topped with parsley

**SHRIMP PARMIGIANA**

\$26.00

Breaded and fried shrimp topped with melted mozzarella and marinara

**GRILLED SKIRT STEAK**

8oz skirt steak grilled to perfection \$27.00

**EGGPLANT ROLLATINI**

\$21.00

Fresh eggplant battered and rolled with ricotta, parmigiana, fresh mozzarella and tomato sauce

## Pasta

Gluten free brown rice penne also available \$2.00 extra  
Substitute with zucchini linguine for a healthier option for \$3.00 extra

**LINGUINE con Gamberi**

\$22.00

Linguine with jumbo shrimp, white wine, garlic, cherry tomato & a touch of marinara

**PENNE INTEGRALI con POLLO**

\$21.00

Brown rice penne, grilled chicken, spinach, cannellini beans with garlic & oil

**ZUCCHINI PRIMAVERA**

\$23.00

Zucchini style spaghetti with mixed vegetables topped with shrimp in a garlic & oil brodo

**PENNE with ITALIAN SWEET SAUSAGE**

\$22.00

Fresh broccoli rabe, wild mushrooms, cherry tomato, in a garlic & virgin olive oil brodo

**BROWN RICE PESTO PASTA**

\$21.00

Cajun grilled chicken, sun dried tomatoes in a basil pesto sauce with shaved parmigiano reggiano

**VEGETARIAN BOLOGNESE**

\$24.00

(Impossible Chop Meat: meat free & cholesterol free, made with all natural ingredients like coconut oil and potatoes)  
Brown rice penne with veggie chop meat, a touch of marinara and topped with fresh mozzarella

## Burgers

Served with a side order of Stagione or Caesar salad,  
Tuscan fries or sweet potato fries  
Substitute Gluten free roll \$2.50

**HAMBURGER CLASSICA**

\$13.50

Ground angus beef, mozzarella, red onion tomato baby arugula, spicy salsa aioli, on round rustic

**HAMBURGER MODERNA**

\$14.00

Ground angus beef, mozzarella, sauteed onion, sauteed mushroom, crispy bacon, tomato, mixed greens, spicy artichoke sauce on round rustic

**BISON BURGER**

\$15.50

Topped with gorgonzola, bacon, sautéed onion and herb mayo on round rustic

**CHICKEN BURGER** \$15.00

Avocado, mixed greens, tomato, provolone, & pesto on round rustic

**MERRICK alla VODKA**

\$21.00

Penne with fresh mozzarella, spinach & chicken cutlet

**RIGATONI BOLOGNESE**

\$21.00

Rigatoni Pasta mixed with our delicious Bolognese Meat sauce

**RAVIOLI con GAMBERI**

\$22.00

Cheese ravioli & sautéed shrimp in a tomato sauce with a touch of cream

**ZUCCHINI BOLOGNESE**

\$23.00

Zucchini style spaghetti mixed with our delicious bolognese meat sauce

**TORTELLINI TRICOLORE**

\$22.00

Tricolor cheese tortellini with chicken cutlet in a creamy alfredo sauce

**SEAFOOD PASTA**

Linguini with clams, mussels, \$28.00  
shrimp, calamari in a light pomodoro sauce

**SPAGHETTI CHICKEN BOLOGNESE** \$23.00

Spaghetti with fresh crumbled chicken chop meat in a bolognese sauce

## TAKE OUT & DELIVERY

# MENU

**LET US CATER YOUR NEXT EVENT**

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**PLEASE NOTE ALL PRICES ARE CASH PRICES AND ARE SUBJECT TO CHANGE WITHOUT NOTICE**

*Please advise us when ordering  
Gluten Free or Vegetarian*

**GLUTEN FREE**

**VEGETARIAN**

**VEGAN**

## ASK ABOUT OUR DRINK OPTIONS

Full Array of Bottles & Fountain Sodas as well as our Specialty Homemade Drinks

Homemade Unsweetened Iced Tea \$3.00

Homemade Mango Unsweetened Iced tea \$5.25

Homemade Raspberry Unsweetened Iced Tea \$5.25