

## PANINI

### GRILLED CHICKEN

\$16.00

**Trieste** | Grilled chicken, black olive paste, grilled zucchini, fresh mozzarella, ciabatta 🌿

**Anthony** | Grilled chicken, fresh mozzarella, baby arugula, balsamic vinegar, krispina 🌿

**Pollo** | Grilled chicken, broccoli rabe, smoked mozzarella ciabatta 🌿

**NYCOM** | Grilled chicken, parma ham, fresh mozzarella, baby arugula, krispina 🌿

**Nuoro** | Grilled chicken, hot pepper, basil pesto, fresh mozzarella, chopped iceberg, tomato, ciabatta 🌿🔥

**Cuneo** | Grilled chicken, fresh mozzarella, grilled zucchini, roasted red pepper, ciabatta 🌿

**Savona** | Grilled chicken, tomato, fresh mozzarella, garlic aioli, ciabatta 🌿

**Udine** | Grilled chicken, sautéed onion, fresh mozzarella, tomato, ciabatta 🌿

**Perugia** | Grilled chicken, guacamole, chopped iceberg, fresh mozzarella, rustic hero 🌿

**Latina** | Grilled chicken, fresh mozzarella, roasted red pepper, baby arugula, focaccia 🌿

**Hogans** | Grilled chicken, marinated artichoke, sun-dried tomato, fresh mozzarella, basil pesto, ciabatta 🌿

### CHICKEN CUTLET

\$16.50

**Pietro** | Chicken cutlet, mixed greens, roasted red pepper, fresh mozzarella, herb mayo, ciabatta

**Cotoletta** | Chicken cutlet, fresh mozzarella, tomato, red onion, herb mayo, ciabatta

**Peperoni** | Chicken cutlet, fresh mozzarella, roasted red pepper, red onion, ciabatta

**Piccante** | Chicken cutlet, fresh mozzarella, mixed greens, spicy salsa aioli, ciabatta 🌿🔥

**Ancona** | Chicken cutlet, mixed greens, fresh mozzarella, hot peppers, tomato, ciabatta 🌿🔥

**Prato** | Chicken cutlet, fontina, sautéed onion, roasted red pepper, spicy artichoke sauce, ciabatta 🌿🔥

**Pollo e Pomodoro** | Chicken cutlet, tomato sauce, fresh mozzarella, ciabatta

**THE JORDAN** | Chicken cutlet, bacon, smoked mozzarella, marinated fingerling potatoes, hot peppers, iceberg and tomato, mustard sauce ciabatta 🌿🔥

### TURKEY

\$16.50

**Frosinone** | In-house roasted turkey bacon, smoked mozzarella, sautéed onion, herb mayo Krispina Bread 🌿

**The Gobbler** | Turkey, honey mustard sauce, hot peppers, provolone cheese, sautéed onions, baby arugula, fresh tomatoes and saba dressing Ciabatta 🌿🔥

### PORK

**Trentino** | In-house roasted porchetta smoked mozzarella, sautéed mushroom, round rustic 🌿 \$16.50

**Ascoli** | In-house roasted porchetta, fresh mozzarella broccoli rabe, hot pepper, round rustic 🌿🔥 \$16.50

**Il Massiccio** | Homemade porchetta, artichokes hearts, fontina cheese, fig spread, sautéed onions hot peppers, ciabatta 🌿🔥 \$17.00

### BEEF

**Bistecca** | Roasted Angus steak, sautéed onion, smoked mozzarella, ciabatta 🌿 \$17.50

**Alexandro** | Roasted Angus steak, avocado, hot pepper romaine, tomato, red onion, ciabatta 🌿 \$17.50

**Bistecca e Mozzarella** | Roasted Angus steak, fresh mozzarella, roasted red peppers, ciabatta 🌿 \$17.50

**IL PASTRAMI** | Half pound of sliced pastrami with whole grain mustard, red cabbage, mustard sauce and fontina cheese, ciabatta 🌿 \$21.00



vegetarian



gluten free



spicy

## ANTIPASTI

**Fried Zucchini** 🌿 \$13.50  
Lightly breaded and served with marinara dipping sauce

**Spaghetti Pattie** \$13.50  
Homemade Spaghetti patties w/ Ricotta, pecorino cheese, pan fried with vodka sauce

**Calamari Fritti** 16.50  
Crispy golden fried calamari served with a fresh tomato sauce

**Meatball** \$11.50  
5 meatballs in marinara sauce with a scoop of ricotta

**Mini Arancini** 🌿  
3 for \$7; 5 for \$10; 10 for \$17  
Famous cheese rice balls served with a tomato dipping sauce

**Stuffed Avocado** 🌿 \$16.50  
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** 🌿 \$14.00  
Home made mozzarella breaded & pan fried served with marinara sauce

## SOUPS

Pint \$7.50

**Zuppa di Pollo e Vegetali** 🌿🌿 Chicken vegetable

**Lenticchie** 🌿🌿 Lentils

**Pasta e Fagioli** 🌿 [Optional GF with no pasta]

**Split Pea** 🌿🌿

**Escarole & Bean** 🌿 with sausage

**Zucca** 🌿🌿 Butternut Squash

**Minestrone** 🌿 [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

**Lobster Bisque** Seasonal Soup MP

## BRUSCHETTE

Choice of three \$9.00 | Choice of six \$16.00

**Classica** tomato, garlic & basil 🌿

**Mozzarella e Basilico**, roasted peppers, mozzarella, pesto 🌿

**Caprino con Noci** goat cheese, raisins & toasted walnuts 🌿

**Mortadella** robiola cheese, walnuts, italian mortadella

**Pomodorini** roasted cherry tomato & fresh mozzarella 🌿

**Parma** prosciutto, parmigiano, baby arugula & spicy oil 🌿🔥

**Zenzero** parma ham, fresh mozzarella, fresh ginger

**Tartufo** robiola cheese, black truffles 🌿

**Robiola** cheese, crumbled sweet italian sausage cherry tomato & chili flakes 🌿🔥

**Polpette** mini meatballs, tomato sauce & mozzarella

**Portobello** portobello, walnuts, goat cheese & honey 🌿

**Mango** grilled mango, goat cheese, honey & walnuts 🌿

## PASTA



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

<b>Penne Integrali con Pollo</b> .....	\$23.00
Brown rice penne, grilled chicken, spinach, cannellini beans with garlic & oil	
<b>Zucchini Primavera</b> .....	\$25.00
Zucchini style spaghetti with mixed vegetables topped with shrimp in a garlic & oil brodo	
<b>Vegetarian Bolognese</b> .....	\$25.00
Brown rice penne with veggie chop meat, a touch of marinara, topped with fresh mozzarella	
<b>Merrick alla Vodka</b> .....	\$24.00
Penne with fresh mozzarella, spinach & chicken cutlet	
<b>Rigatoni Bolognese</b> .....	\$23.00
Rigatoni pasta mixed with our delicious bolognese meat sauce	
<b>Ravioli con Gamberi</b> .....	\$25.00
Cheese ravioli & sautéed shrimp in a tomato sauce with a touch of cream	
<b>Orecchiette Con Cime di Rabe</b> .....	\$23.00
Sweet Italian Sausage & Broccoli Rabe	
<b>Gnocchi con Tartufo</b> .....	\$23.00
In a butter & sage with black truffle shavings	
<b>Gnocchi al Pesto</b> .....	\$24.00
Potato gnocchi, cherry tomatoes, toasted pine nuts, topped with burrata cheese in a pesto cream sauce	

## SECONDI

Served with choice of potato & vegetable or pasta

<b>Pollo Funghi</b> .....	\$27.00
Chicken breast with mixed mushrooms, onions in a marsala wine sauce	
<b>Bruschette di Pollo</b> .....	\$25.00
Grilled chicken breast lightly marinated in balsamic, topped with tomato & mozzarella bruschette over mix greens in a light citrus dressing	
<b>Pollo al Vino Bianco</b> 🌿🌾 .....	\$27.00
Breast of chicken with white wine, lemon and fresh parsley	
<b>Petto di Pollo</b> 🌿 .....	\$27.00
Breast of chicken with spinach, roasted peppers and mozzarella in a brown sauce	
<b>Pollo alla Griglia</b> .....	\$25.00
Grilled chicken, broccoli rabe and roasted peppers with melted fresh mozzarella in a light wine sauce	
<b>Salmone con Vino Bianco</b> 🌿🌾 .....	\$29.00
Pan seared atlantic salmon with sundried tomato in a lemon white wine sauce	
<b>Grilled Salmon</b> .....	\$29.00
Fresh grilled atlantic salmon filet	
<b>Shrimp Francese</b> .....	\$28.00
Fresh egg batteres shrimp, pan seared in our white wine and lemon sauce topped with parsley	
<b>Grilled Skirt Steak</b> .....	\$29.00
8oz skirt steak grilled to perfection	
<b>Eggplant Rollatini</b> .....	\$24.00
Fresh eggplant battered and rolled with ricotta, parmigiana fresh mozzarella and tomato sauce	

## PANINI

### CURED MEATS

#### Prosciutto Crudo 🌾

**Crudo** | Prosciutto Crudo, fresh mozzarella, baby arugula ciabatta \$14.25

**Pippo** | Prosciutto Crudo, fresh mozzarella sun-dried tomato, spicy salsa aioli, red onion, gaeta olives, hot peppers, ciabatta 🌶️ \$15.50

**Dolce e Salato** | Prosciutto Crudo, brie cheese, fig spread, kripina \$15.50

#### Prosciutto Cotto 🌾

**Matt** | Italian ham, fresh mozzarella, tomato, herb mayo, mixed greens, roasted red peppers, balsamic vinegar, ciabatta \$14.50

**Delizia alla Ciliegia** | Italian Ham, fresh mozzarella, oven roasted cherry tomatoes, sun-dried-tomato-oil, mustard sauce and fresh ginger, ciabatta \$16.50

#### Mortadella 🌾

**Firenze** | Italian mortadella, fresh mozzarella, tomato, mix greens, herb mayo, ciabatta \$16.50

**Italian Summer** | Imported Mortadella, basil pesto, burrata cheese, sun-dried tomatoes, mustard sauce, ciabatta \$16.50

**Una Serata Bolognese** | Imported Mortadella, fontina cheese, marinated artichokes, sun-dried tomatoes, mustard sauce, baby arugula, fresh hot chili peppers, ciabatta 🌶️ \$16.50

#### Salame 🌾

**Calabria** | Hot Sopressata, brie cheese, fresh tomato, focaccia \$15.00

**The Elegante** | Salame Toscano, brie cheese, summer black truffle, arugula and truffle oil ciabatta \$17.00

**L'orfano** | Hot Sopressata, grilled eggplant, provolone, sun-dried tomato and herb mayo, ciabatta \$16.50

### TUNA ..... \$16.50

**Tonno** | Italian tuna, baby arugula, tomato, spicy salsa, aioli, kripina 🌾🌿🌶️

**Catania** | Italian tuna, gaeta olives, fontina, red onions, mixed greens, whole wheat 🌾🌿

**Il Marinaio** | Italian Tuna marinated in olive oil, marinated artichokes hearts, herb mayo, iceberg lettuce, tomato, hot red chili pepper, Kripina 🌾🌿🌶️

### VEGETARIAN

**Vegetariano 2020** | Broccoli, sautéed onion, red & green peppers, portobello & button mushroom, baby spinach, fresh mozzarella, herb mayo, balsamic vinegar, rustic hero 🌾🌿 \$15.00

**Sienna** | Fresh mozzarella, tomato, basil, olive oil, balsamic vinegar, kripina 🌾🌿 \$13.00

**Sicilia** | Fried eggplant, fresh mozzarella, roasted red peppers, kripina 🌿 \$15.00

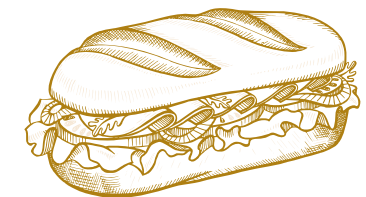
**Potenza** | Fried eggplant, fresh mozzarella, tomato, basil, kripina 🌿 \$15.00

**Foggia** | Fried eggplant, smoked mozzarella black olive paste, sun-dried tomato kripina 🌿 \$15.00

**LB Eggplant** | Grilled eggplant, sautéed onions, gaeta olives, focaccia 🌾🌿 \$14.00

**Il Giardino** | Marinated fingerling potatoes, grilled eggplant, marinated artichokes, shaved parmigiano, sun-dried-tomatoes, arugula and saba dressing, ciabatta 🌾🌿 \$15.00

🌿 vegetarian   🌾 gluten free   🌶️ spicy




## SALADS

### VEGETARIAN

- Stagione**   ..... \$12.00  
Mixed greens, tomatoes, carrots & cucumbers, balsamic dressing
- Insalata di Pere**   ..... \$15.50  
Mixed greens, pears, gorgonzola, toasted pecans, lime dressing
- Bietole**   ..... \$14.75  
Mixed greens, red beets, goat cheese, toasted walnuts, roasted corn, tomatoes, honey dijon dressing
- Insalata Fagioli e Avocado**   ..... \$17.00  
Romaine hearts, sautéed black beans, roasted corn, quinoa, avocado, cilantro, hot peppers, sun-dried tomatoes, red onions, lime dressing
- The Farmers Salad**   ..... \$17.50  
Steamed string beans, roasted red beets, fingerling potatoes, steamed broccoli, toasted almonds, goat cheese and honey dressing
- Caesar**   ..... \$13.50  
Romaine hearts, ciabatta croutons, shaved parmigiano, caesar dressing.

### TURKEY ..... \$17.50

- Tacchino e Avocado**   
Roasted turkey, mixed greens, shredded mozzarella, tomatoes, avocado, sautéed mushrooms, hot peppers, balsamic dressing

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### GRILLED CHICKEN ..... \$17.50



- Avocado**   
Grilled chicken, iceberg lettuce, shredded mozzarella, avocado, toasted almonds & cherry tomatoes, balsamic dressing
- Pollo e Guacamole**    
Grilled chicken, iceberg lettuce, guacamole, hot peppers shredded mozzarella, cherry tomatoes, lime dressing
- Insalata di Carciofi**    
Grilled chicken, artichoke hearts, arugula, quinoa, tomatoes, hot peppers, red onions, mozzarella, balsamic dressing
- Insalata di Quinoa**   
Grilled chicken, quinoa, romaine hearts, tomatoes, avocado, olives, almonds, cucumbers, mango dressing
- Insalatina di Pollo**   
Grilled chicken, mixed greens, gaeta olives, red onions, carrots, toasted almonds, balsamic dressing
- Rucola Caprino e Pollo**   
Grilled chicken, baby arugula, goat cheese, sun-dried tomatoes, toasted walnuts, balsamic dressing
- Insalata di Mango**   
Grilled chicken, baby kale, fresh mango, quinoa, cherry tomatoes, toasted almonds, shredded mozzarella, mango dressing
- Insalata di Pomodoro**   
Grilled chicken, iceberg lettuce, tomatoes, gaeta olives, basil, red onions, fresh mozzarella, balsamic dressing
- Hot Berry Salad**    
Grilled chicken, mixed greens, cherry tomatoes, goat cheese, goji berries, hot peppers, red beets dressing

## SALADS

### CHICKEN CUTLET ..... \$17.50

- Sal**  
Chicken cutlet, mixed greens, red onions, tomatoes roasted garlic vinaigrette & balsamic dressing
- Di Rosa**  
Chicken cutlet, mixed greens, tomatoes goat cheese, balsamic dressing
- Susan**   
Chicken cutlet, mixed greens, red onions hot peppers, roasted corn, gorgonzola, tomatoes balsamic dressing
- Parma**  
Chicken cutlet, romaine hearts, tomatoes gaeta olives, red onions, roasted red peppers shaved parmigiano, balsamic dressing
- Arcobaleno**  
Chicken cutlet, mixed greens, goji berries, artichokes hearts, black olives, sun-dried tomatoes shaved parmigiano with red beets dressing

### STEAK ..... \$19.50

- Mela**   
Roasted Angus steak, baby arugula pico de gallo, shaved parmigiano, avocado roasted corn, lime dressing
- Bistecca e Zola**   
Roasted Angus steak, mixed greens cherry tomatoes, gaeta olives, marinated onions gorgonzola, balsamic dressing



### SEAFOOD ..... \$18.50

- Insalata di Calamari**    
Grilled calamari, mixed greens, gaeta olives, capers, sun-dried tomatoes scallions, lime dressing
- Romana e Tonno**   
Romaine hearts, boiled egg, Italian tuna, cherry tomatoes, fava beans, lime dressing
- Insalata di Irma**   
Baby arugula, scallions, sun-dried tomatoes, avocados, tuna, gorgonzola cheese and capers, raspberry dressing
- Salmone Guacamole**    
Grilled salmon, mixed greens, guacamole, hearts of palm, toasted sunflower seeds, honey dijon dressing
- Salmone e Pere**    
Grilled salmon, baby spinach, endive, pears, toasted pecans, red beets, cherry tomatoes, raspberry dressing
- Romana Gamberoni**    
Grilled shrimp, romaine hearts, fresh mozzarella, raisins, toasted walnuts, tomatoes, balsamic dressing



 vegetarian  gluten free  spicy





### PER I BAMBINI

- Mattia** ..... \$ 8.50  
Mozzarella, tomato, basil on rustic hero (V)
- Erika** ..... \$12.00  
Chicken cutlet, mozzarella on rustic hero
- Formaggino** ..... \$ 8.50  
Double mozzarella melted between flattened round bread (V)
- Pollo con Patatine** ..... \$11.75  
Chicken strips with a side of tuscan fries
- Penne** (V) ..... \$11.50  
Choice of marinara, garlic and oil or butter sauce, add \$1.50 for alla vodka
- Ravioloni** (V) ..... \$11.50  
Choice of marinara, garlic and oil or butter sauce, add \$1.50 for alla vodka

### BURGERS

- Hamburger Classica** (GF) (S) ..... \$15.00  
Ground Angus beef, fresh mozzarella red onion, tomato, baby arugula, spicy salsa aioli, round rustic
- Hamburger Moderna** (GF) (S) ..... \$16.50  
Ground Angus beef, fresh mozzarella sautéed onion, sautéed mushroom, crispy bacon, tomato, mixed greens, spicy artichoke sauce on round rustic
- Lobster Roll** ..... MP  
Lobster, avocado, chives, sprouts, light mayo and a touch of crushed red pepper
- Veggie Burger (beyond burger - meat-free)** ..... \$15.00  
Topped with provolone, tomato, avocado sautéed spinach & roasted pepper spread on round rustic

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

### CONTORNI

- Broccoli** ..... \$9.50
- Cauliflower** ..... \$9.50
- Potatoes, Peppers & Onions** ..... \$9.50
- Mushrooms** ..... \$9.50
- Chicken** ..... \$6.00
- Shrimp** ..... \$8.00
- Turkey** ..... \$6.00
- Steak** ..... \$9.00
- Salmon** ..... \$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

### LOCAL FAVORITES

- 1) Mediterranean chick pea salad \$16.50
- 2) Salmon Quinoa \$19.00
- 3) The Americana \$15.50
- 4) Turkey BLT \$16.50
- 5) Turkey Avocado \$16.50
- 6) The New Yorker \$16.50



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